

16th November 2017



Ben Furney flour mills

2017/2018 HARVEST UPDATE

As harvest gets underway in the coming days and weeks, the extremely dry winter has resulted in yield losses across Australia with wheat production forecast to be down on the 10 year average. The decrease in supply availability has seen wheat pricing pushed upwards and remaining strong.

This in turn will result in a price increase across all lines for 2018 products. We appreciate your understanding that this increase means we can continue to maintain the superior standard of our products and service for the coming year. As more grain is harvested and average prices are firmed, we will be in a position to communicate detailed pricing for the coming year.

That being said, the positive side is that initial new season grain already harvested has been high quality high protein wheat. We hope that this continues throughout the harvest.

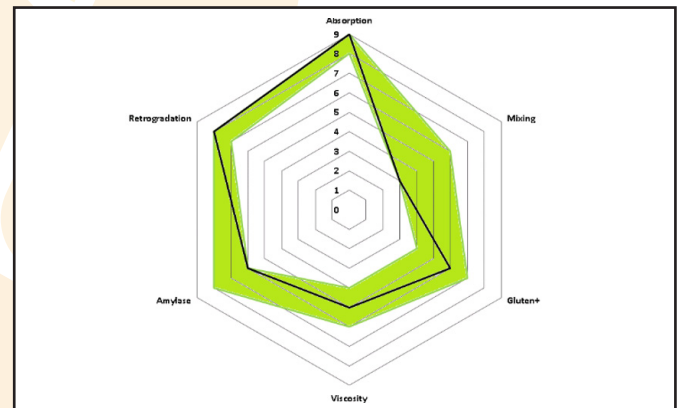
As with every new season crop, there may be functional differences in the grain. We have already undertaken initial test baking of flour with 10% new seasons wheat included to establish any changes in characteristics of the flour and the impact on baking process. From these initial tests there appears to be minimal difference, with all trials showing excellent baking characteristics. As more new season wheat becomes available and the blend increases we will provide further information regarding baking characteristics to assist you in this change over.

Flour blends containing new season wheat will come into distribution within the next fortnight. The % of new season wheat is printed on the side of each bag after the Batch date and we will alert you to any changes in the baking characteristics to assist you in this change over.

Green shaded area represents the band that flour parameters have tested within over the past 10 months. Black represents 10% blend results

Mixing and Amylase index for 10% new season are at the lower point of the normal distribution as would be expected with introduction of less mature new season grain.

Analysis indicates that any difference noted with the current addition of 10% new season grain is within the normal result distribution throughout the year.



As always mixing times and water temperature will also need to be carefully monitored in your process as the weather warms up in order to control dough temperatures and achieve the best performance over the summer.

Yours Sincerely ,

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QA Mgr

Linden Kotzur
Customer Service Mgr

Sarah Furney
CEO



Big enough to matter, small enough to care

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