

High fibre wheat to enter Australian market

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Australia will soon have access to High Fibre Wheat – a natural grown wheat that is high in amylose, where the resulting flour contains six times more fibre than standard wheat flour, without any compromise on taste.

Currently grown by wheat farmers across Australia, the wheat was developed over 20 years by Arista Cereals, a joint venture between Australia's national science agency, Commonwealth Scientific and Industrial Research Organisation (CSIRO), and French farmer-led cooperative, Limagrain.

It will enter the Australian market in 2023, available exclusively through Allied Pinnacle, Australia's leading flour and bakery manufacturer, who have exclusively licensed patents for High Fibre Wheat in Australia.

In a first of its kind, High Fibre Wheat delivers health benefits for consumers relating to both the amount of fibre, and the type of fibre, specifically for good gut health. The naturally high fibre content is delivered through conventional breeding to provide more resistant starch than traditional wheat, with a host of preventative health benefits.

High Fibre Wheat products are already available in the US and currently being developed in both European and Japanese markets. Allied Pinnacle business owner Nisshin Seifun Group, a trusted global company that builds the food infrastructure of the future, has the exclusive rights to High Fibre Wheat in Japan.

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