

Sharjah breaks global record in nutrition quality

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Sharjah, a leading hub for innovation and excellence in the United Arab Emirates, is making a significant contribution to global food security and sustainability by producing an innovative wheat variety with an unprecedented protein content of 19.3 per cent—the highest recorded worldwide.

With growing interest from global food companies, Sharjah is looking into exporting its high-protein wheat to position itself as a key contributor in the international market. Several international certifications, including the HSP food quality certificate and the “Made in Emirates” label, have recognised the Emirates’ high food standards. The project also won the Best Innovation Award for Sustainability in the UAE, highlighting its impact on environmental protection and agricultural advancement.

Dr Amna Al Dahak, UAE Minister of Climate Change and Environment, emphasised the project’s role in advancing climate-smart agriculture. She noted that the use of modern technologies, including AI-driven irrigation systems, has been instrumental in the project’s success, reducing water consumption by 30 per cent.

Developed under the directive of Sheikh Dr. Sultan bin Mohammed Al Qasimi, Supreme Council Member and Ruler of Sharjah, the project cultivated high-protein wheat on 1,428 hectares of desert land using advanced agricultural technologies. This season’s organic wheat harvest is expected to yield around 6,000 tonnes.

The new wheat variety, developed at the Mleiha Wheat Farm, is already being used in local products such as bread, pasta, and cereals, which have attracted both local and international manufacturers.