

VALUE ADDED WHEAT CRC PROJECT REPORT

Review of Program 5: Education & Technology Adoption

4th February 2003

Program 5 Manager: Clare Johnson

Date: February 2003

VAWCRC Report No: 24 Copy No: 1

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Review of Program 5: Education and Technology Adoption .

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Clare Johnson VAWCRC

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Mui-Keng Tan EMAI

Tom Yeatman PIRSA Rural Solutions

Dave Lewis PIRSA Rural Solutions

Geoff Watson University of Sydney, Orange

Clare Johnson VAWCRC

Hayfa Salman VAWCRC

Executive Summary

Achievements supporting the range of research and technology transfer interests of Value Added Wheat CRC were reported.

Postgraduate students; researcher workshops

Clare Johnson, VAWCRC

Charles Sturt University has agreed to run the Cereal Science Certificate course. The course requires 2 more subjects to be a stand-alone Graduate Certificate, and the plan is to integrate Wheat CRC noodle etc. outcomes and possibly to create a complementary RACI-CCD methods course in TAFE.

Two students on summer scholarships offered by VAWCRC and Arnotts are working on Arnotts' project to improve the quality of Salada biscuits made from blends of hard and soft flours. The other two summer students are working on monoclonal antibodies against starch granule peptides identified in project 1.1.2, and helping Dr Matt Hayden integrate recently published markers into a sequence-tagged microsatellite map of Australian wheat. The supervisors have expressed their appreciation of the assistance VAWCRC provides via this scheme. Many of the applicants showed potential for higher degree study at a later stage.

Three new PhD students have been appointed, and a further two are undergoing selection, bringing the total to fifteen students. Students are submitting regular quarterly reports and have made excellent use of their \$1,500 training grants to improve their technical skills in the most relevant areas. In addition, two research staff have been sponsored on microarray analysis BioIT courses.

VAWCRC sponsored workshops at industry conferences this year include:

- Microarrays and Proteomics for Gene Discovery (30 attendees)
- Diversity Array Technology (19 attendees)
- Bioinformatics (17 attendees)
- 3 day Masterclass: Population Breeding Methodology and Plant Improvement (54 attendees)
- 3-D Structural Considerations in Design for Mutagenesis (21 attendees)
- Prebiotic Carbohydrates & Gut Health short course, coordinated by Curtin University staff (4 deliveries, approx. 60 attendees).

Manuals have been / are being compiled, for use by research staff and students. A technology transfer workshop with the Diagnostics CRC has resulted in collaboration.

Student training: BioIT programming course

Yunxian Mak, APAF

Yunxian, a postgraduate student of VAWCRC, will save 2 full months per year, i.e. 50% of the time otherwise required for database searching to analyse her proteomic results, as a result of attending a BioIT programming course offered by BioLateral Pty Ltd. The course has enabled her to write short *Python* programs to automate repetitive data entry for proteomic database searching, and to filter the output. Other staff at APAF have naturally been very interested in using or adapting Yunxian's *Python* programs, and she envisages a collaborative paper will be written on this.

Researcher training: Microarray, Protein Structure and programming BioIT courses *Mui-Keng Tan, EMAI*

Mui-Keng applied successfully for a \$3,875 High Growth Bio-Business Program Grant by the NSW Department of State and Regional Development, with the assistance of the Program Manager. The grant provided a 50% subsidy of the cost of her training in BioIT at BioLateral Pty Ltd courses.

She attended courses in:

- 1. Protein Modelling
- 2. Microarray / Image Analysis
- 3. Bioprogramming

These courses will enable Dr Tan to derive more information from the data she generates, and to generate time savings as illustrated by Yunxian Mak (above).

For growers: FertiPlan® crop nutrition software

Tom Yeatman, PIRSA Rural Solutions

Our grower initiatives include the release next month of FertiPlan®, in which VAWCRC's sponsorship enabled development of PIRSA Rural Solutions data into predictive crop nutrition software applicable to South East Australia. The software is based on extensive research undertaken by J.N. Ladd and others at the CSIRO Division of Soils, Glen Osmond, S.A. with significant input from R.A. Payne, now of the South Australian Department of Water, Land and Biodiversity Conservation. FertiPlan® helps to calculate the nutrient requirement (N, P, Zn, Cu, Mn) for each individual crop and paddock to achieve target yield and protein, based on paddock history. It also calculates least-cost fertiliser rates, and can be configured to meet the farmers' needs. They can also model the dollar margin *vs* percent grain protein to target the highest return.

Building post-farm gate capacity, and TOPACTIVE module development

Dave Lewis, PIRSA Rural Solutions

Durum segregations are in place on the Eyre Peninsula. This enables farmers to obtain competitive payments without a freight penalty, though drought has affected production this year.

Working with farm business groups over the last 18 months, Dave has demonstrated that vertical integration of farm business into supply chain processing can be achieved. There has been interest from potential markets for the products, including frozen dough, premixes, frozen parbake and Asian noodles.

Dave is also developing an integrated series of 6 TOPACTIVE modules - resource packages for use by trainers when delivering workshops. The first two modules planned explore opportunities in building value chain businesses. The other 4 modules will focus on targeted crop management: pre-season planning, nutrition management to meet quality specifications, harvesting and storage, marketing: quality wheat for speciality end uses. The modules will target SA conditions in the first instance, but with the facility to substitute appropriate AgNotes in other regions.

There is also to be capacity development using FertiPlan® to target premium grade wheat at specific protein contents for speciality food products.

Strategic Value Chain Marketing for Wheat Producers: CD and short courses *Geoff Watson, University of Sydney, Orange*

Australian wheat producers are confronting major shifts in their marketing environment, requiring greater chain and consumer awareness, more downstream linkages, and increased

accountability in their production and marketing activities. Our response was to develop an introductory value chain marketing course that covers the scope of 3 marketing pathways in the value chain: the commodity, contract, and branded product arenas. The course will enable participants to evaluate their current approach, and to become more market focused within these 3 arenas. Follow-up via action learning will be encouraged.

The Value Chain Marketing course materials have been reviewed, and a CD for distance educational delivery will be completed in June. We are also adapting the materials for TOPACTIVE delivery, and will provide training for workshop leaders.

Growers in WA and NSW; and Stalk to Store

Clare Johnson, VAWCRC

Our "Quality Wheat – Meeting Market Requirements" courses farmers and grain handlers in WA describe wheat quality in terms of suitability for a particular end use. Ben Curtis and Steve Penny demonstrate the key grain specifications for end-products including yellow alkaline, white salted, instant and long life noodles, flat, steamed and pan breads and pasta. They then describe agronomic strategies to achieve the targeted market quality profitably. This course has been running since 1998, and Geoff Watson's material will mesh well with it.

In NSW, Jan Edwards and Shauna Dewhurst maintain regular liaison with district agronomists in the Northern Focus project and have a role in Cropcheck data entry. This provides insight into management practices in the central and northern districts, and into key steps in dryland Prime Hard wheat production.

Shauna and Jan were unable to attend this review, as it coincided with a 3-day value chain study four they were running for 15 extension agronomists from central and north-west NSW. Arnott's and Goodman Fielder were among the plants visited to promote understanding of end-user quality requirements.

In September 2001, Clare Johnson was invited by Kondinin Group to source up-to date information and contacts for revision of their book, "Stalk to Store". This enabled inclusion of information on Wheat CRC outcomes such as the WheatRite rain damage test, our recommendation on optimal aeration temperature (< 23°C, and preferably closer to 15°C), and current information on QA on-farm. Clare also had external research outcomes included, such as heat disinfestation and early (wetter) harvesting for improved yield, but ensured that these were cross-referenced to Wheat CRC results, to present a rounded picture. Our CD, Managing On-farm Grain Storage, is marketed as a package with the revised book, which was launched in October 2002 (630 copies sold to date).

Technology Transfer: baking process control, wheat varietal information etc. Hayfa Salman, VAWCRC

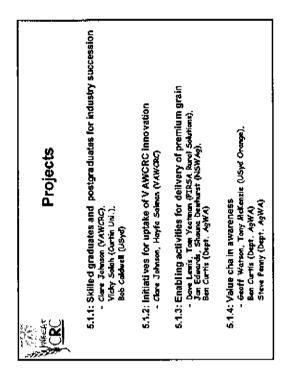
Hayfa reported on her range of achievements in technology transfer of Wheat CRC research outcomes. She has produced a set of manuals for implementation of output from the Wheat CRC's oven process control project. The set includes an overview for bakery staff, a training manual for production and operation staff, an installation and maintenance guide, and a workbook for installation and commissioning.

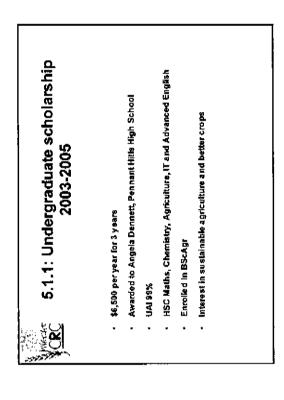
She also produced a list of QWCRC outcomes suitable for inclusion in training packages, which was been vetted by the IP sub-committee on the afternoon of the review. We aim to include this updated industry best practice in the Cereal Chemistry course to be offered through Charles Sturt University.

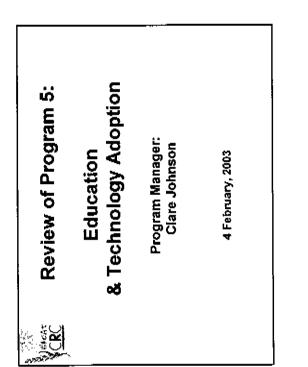
Hayfa has adapted the data on Australian wheat varieties and grain quality genes, compiled by Colin Wrigley, and including recent updates, into web-CD format. The CD should be complete in April. Future plans include assistance with a workshop on assuring microbiological safety and stability of refrigerated noodles, and comprehensive follow-up to revise the Cereal Chemistry course.

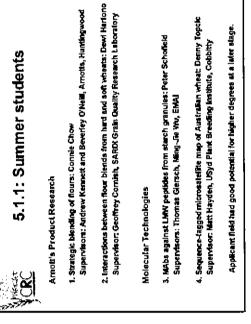
Postgraduate students and workshops for researchers

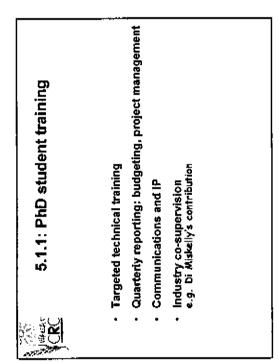
Clare Johnson VAWCRC



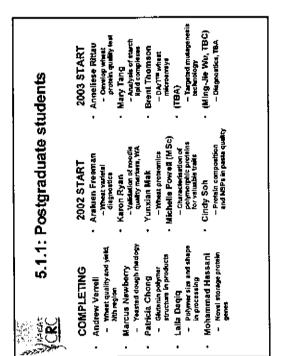




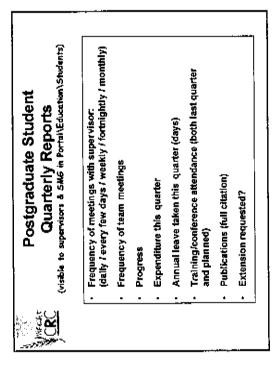




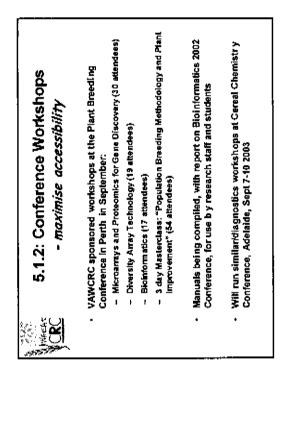
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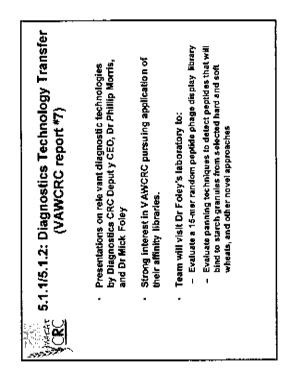


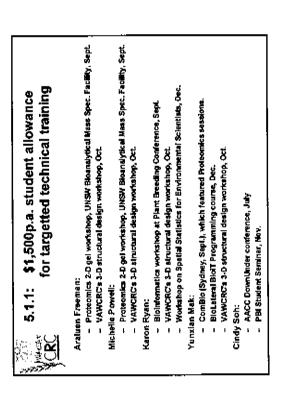
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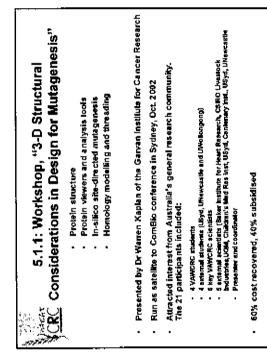


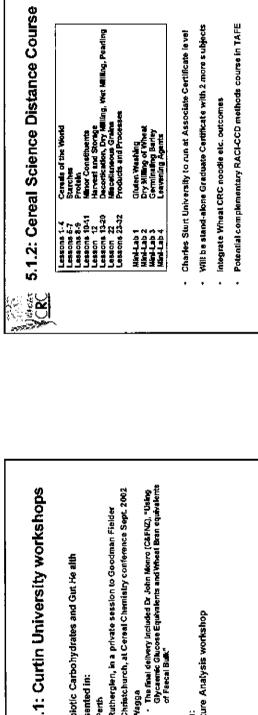
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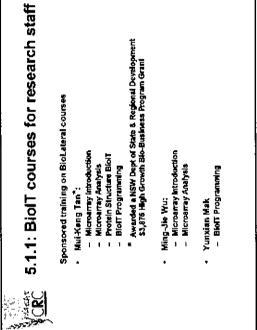
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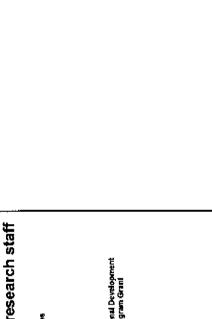
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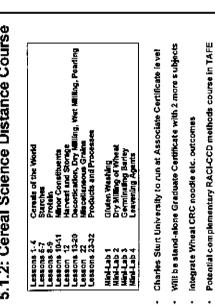
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- Perth

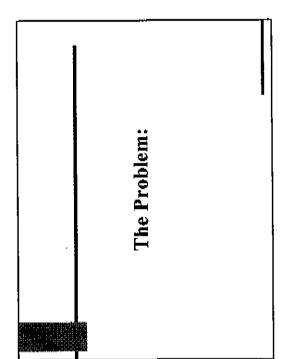




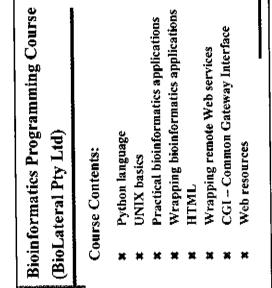


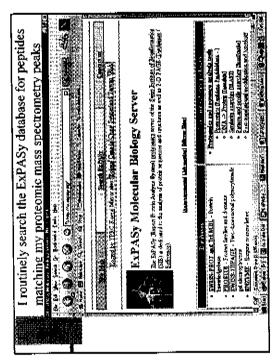
Student training: BioIT programming course

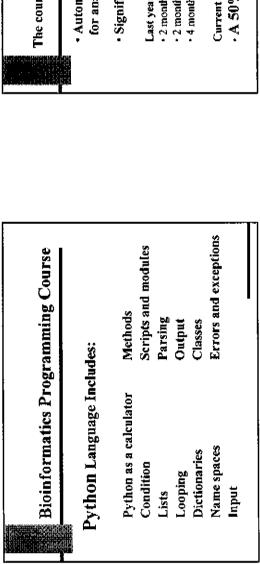
Yunxian Mak APAF

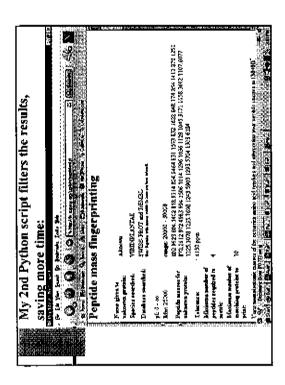


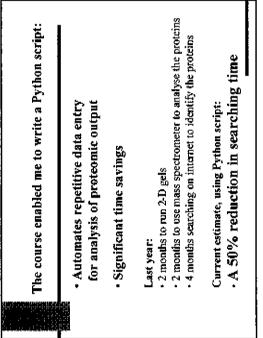
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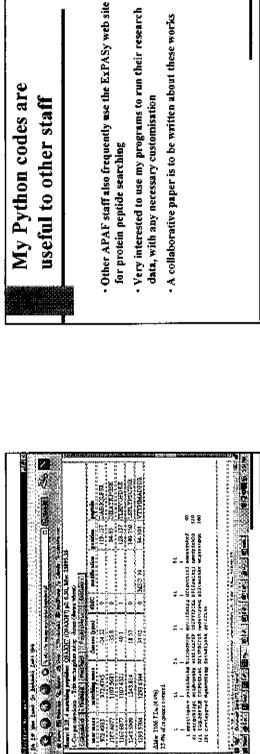


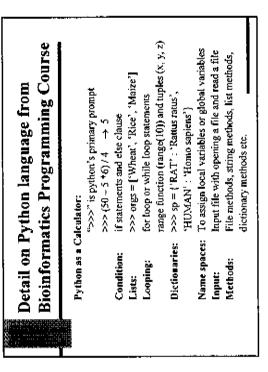


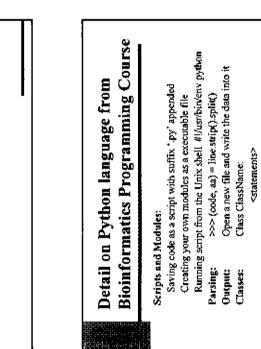




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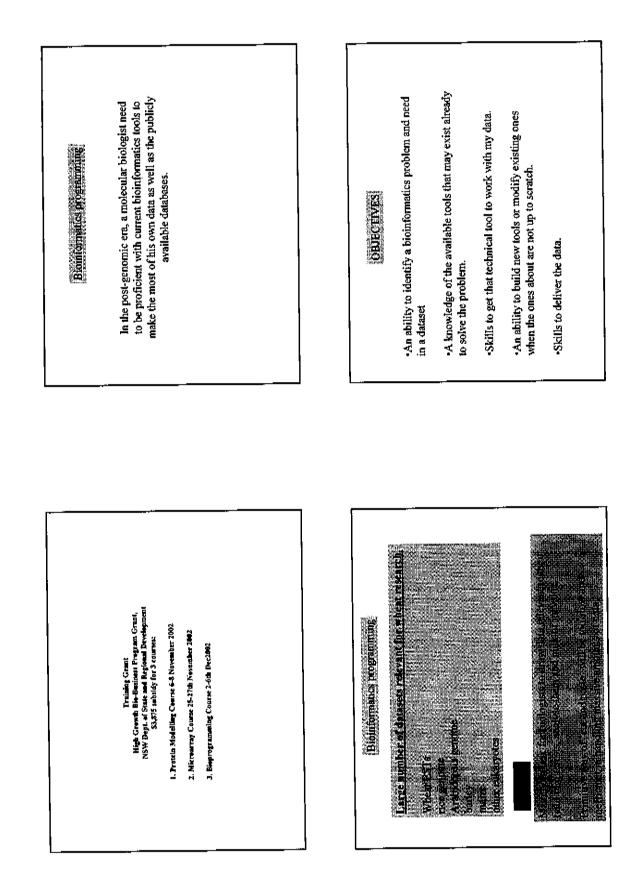


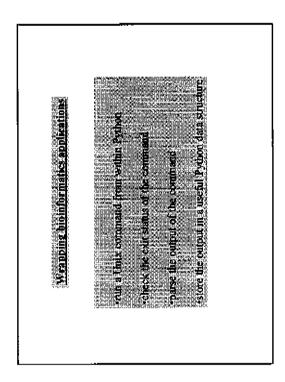
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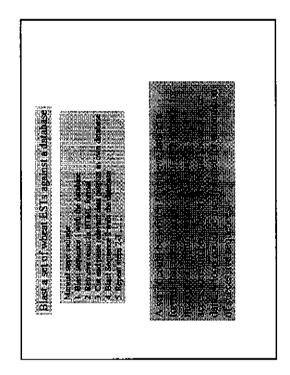
Researcher training: Microarray, Protein structure, and Programming BioIT courses

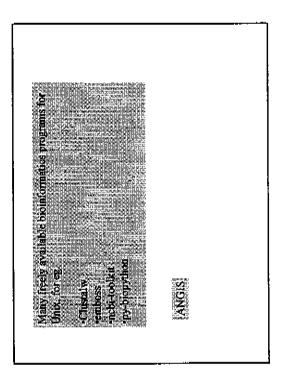
Mui-Keng Tan EMAI

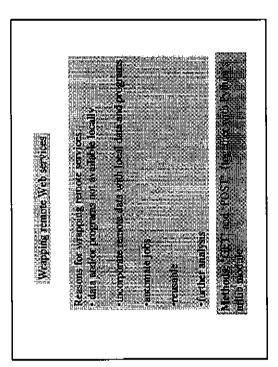
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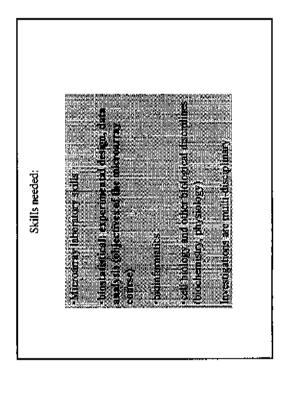


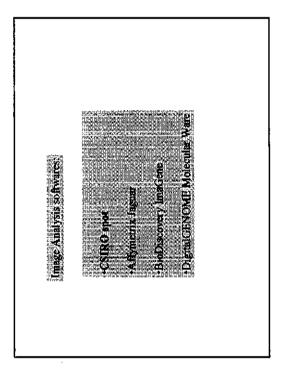


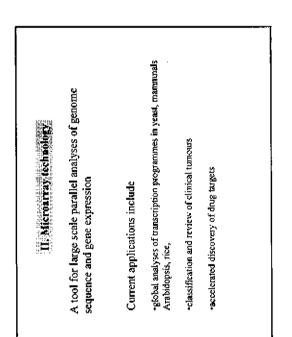










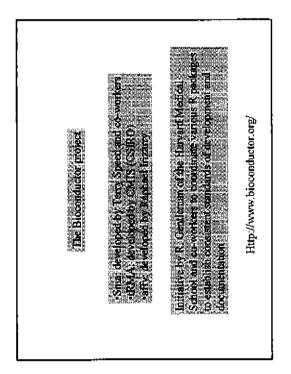


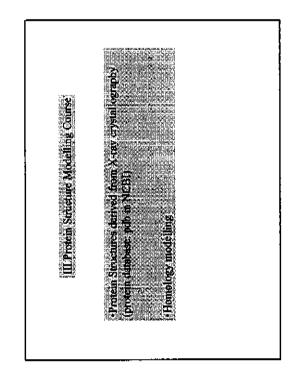
Objectives of the microarray courses

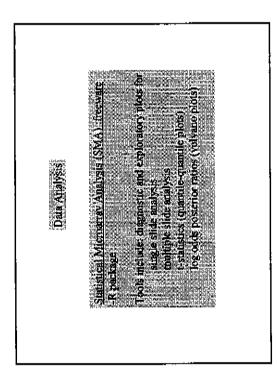
Experimental design

•types of array (cDNA, oligonucleotides)

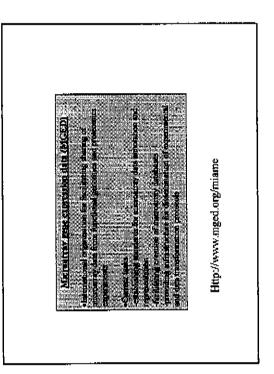
 statistical and biological issues (robustness, levels of replication, direct or indirect reference in treatment comparisons). biological and physical measurement issues (relationship between fluorescence intensity, hybridization intensity and cell processes; dye bias, sources of noise, choice of ESTs used as probes, choice of reference, false positives, false negatives) ŝ

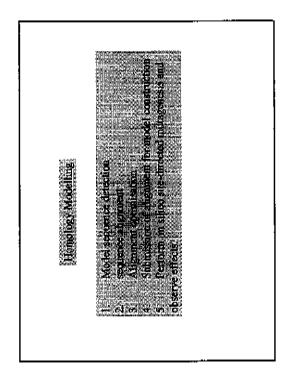


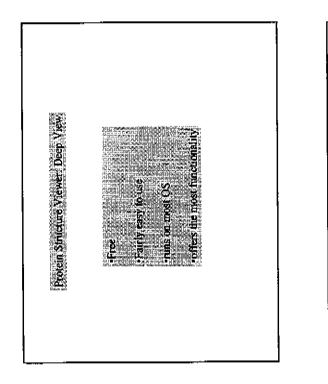


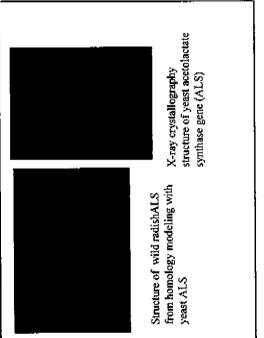


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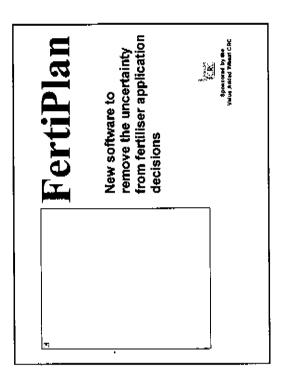


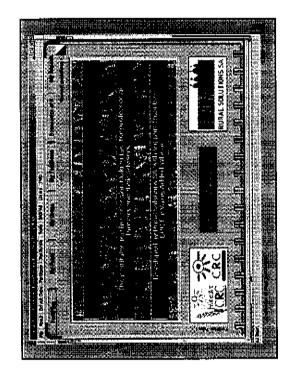
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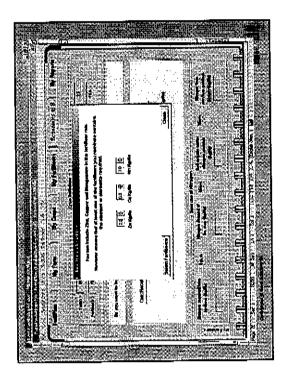
For Growers: FertiPlan® crop nutrition software

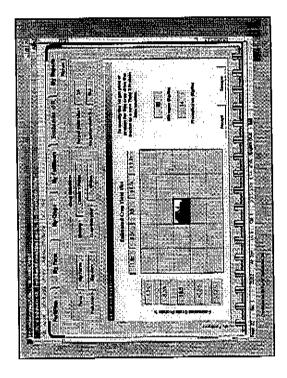
Tom Yeatman PIRSA Rural Solutions

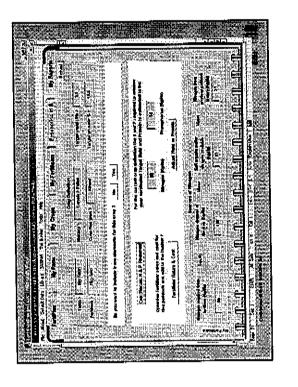
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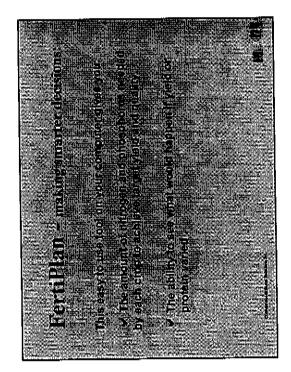


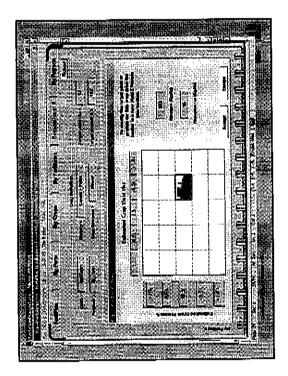




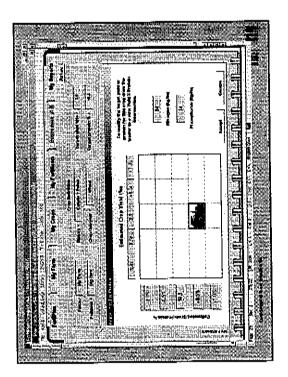


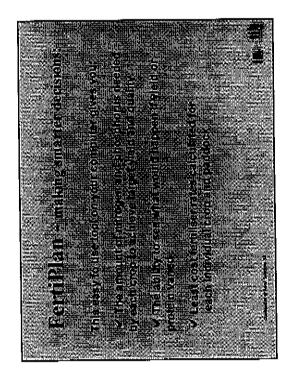
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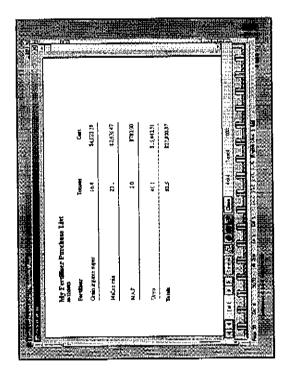


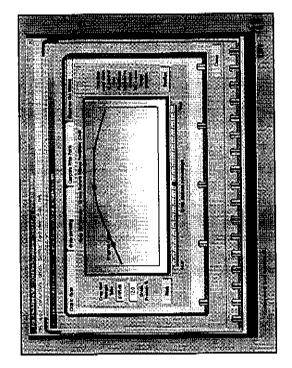


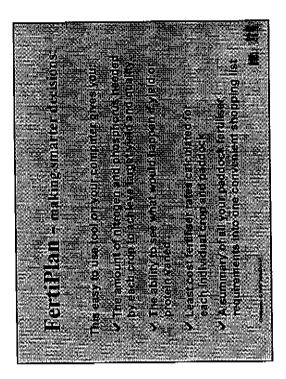
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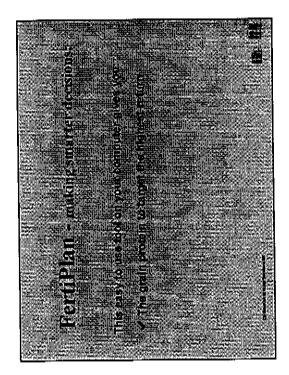


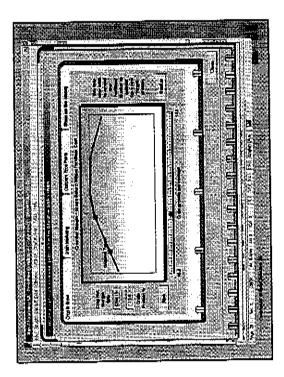


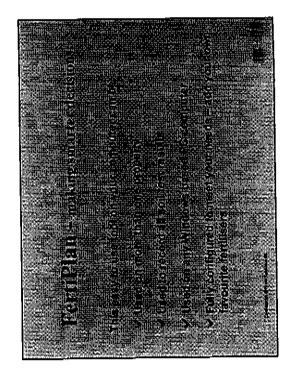


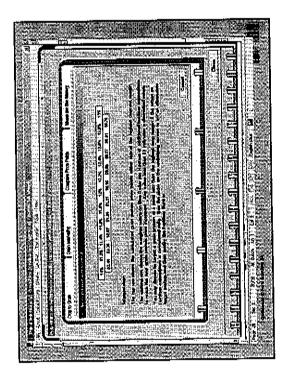




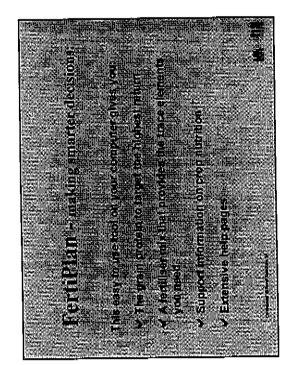


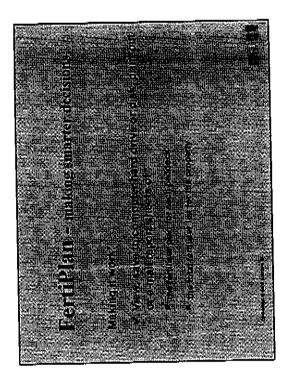


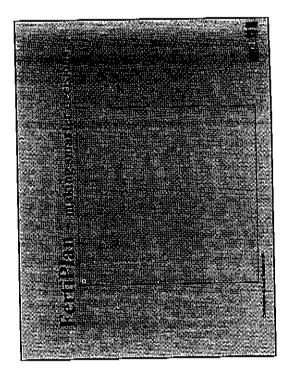


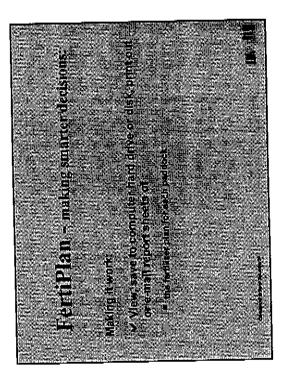


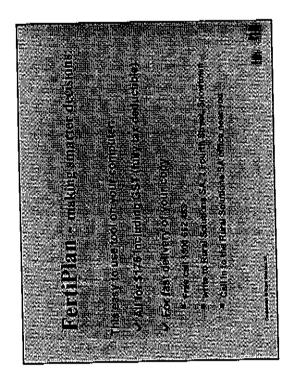
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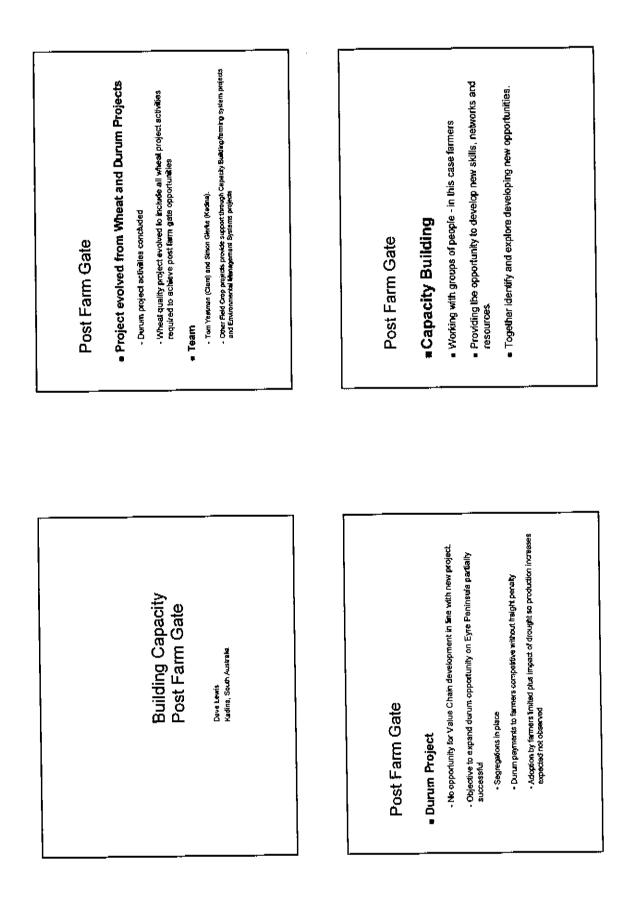






Post-farm gate capacity building: frozen dough initiative & TOPACTIVE training module development

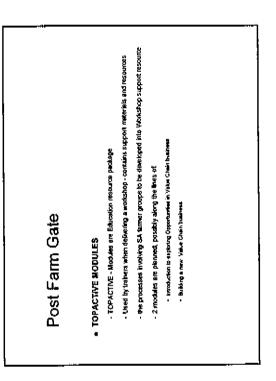
> Dave Lewis PIRSA Rural Solutions

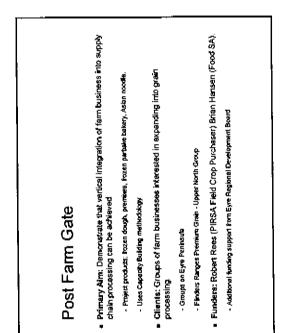


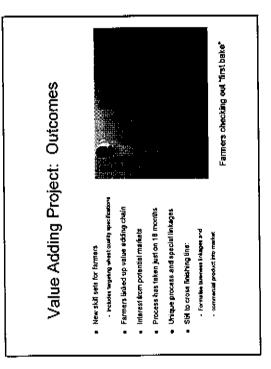
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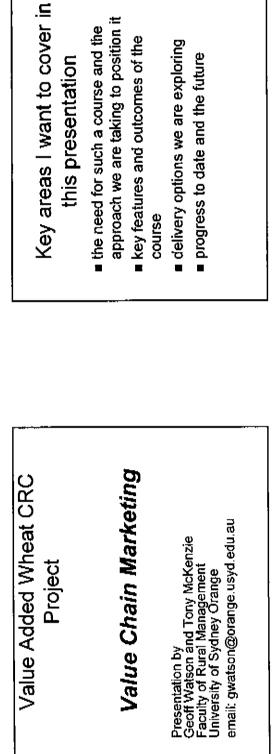


Project Profile - Post Farm Gate	 Fertialiary® development. Premium geode wheat at a specific protein targeted for speciality food products. Fertialin © software is designed to assist farmers with leftogan fertiliser decisions to meet speciality wheat based products. 	

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Strategic Marketing for Wheat Producers: a Value Chain Approach – CD and short courses

Geoff Watson University of Sydney, Orange

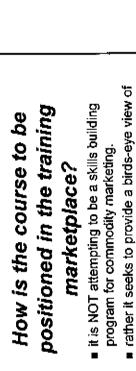


The need for such a course and the approach we are taking to position it in the marketplace

- Australian wheat producers are confronting major shifts in their marketing environment
- in particular the wheat value chain is demanding that producers develop:
 - greater chain and consumer awareness,
 - more downstream linkages,
- increased accountability in their production and marketing activities

Our response is to develop a value chain marketing course for rural producers that has the following approach: it is <u>introductory</u> in level of detail yet

- <u>comprehensive</u> in covering the full scope of marketing pathways in the value chain it is *educetine* in emohasis *fie* seeks to after
- it is <u>educative</u> in emphasis (ie seeks to alter mindsets/ perspectives) rather than focusing primarily on behavioural competencies
- it is, however, strongly <u>change oriented</u> for participants in that it challenges comfort zones and works towards shifts in mindsets/ purpose/ information/ relationships, and tools for getting organised



 rame it seeks to provide a birus-eye view of the value of <u>upgrading commodity marketing</u> <u>skills</u> OR <u>breaking out</u> of commodity marketing into contract or into branded product marketing approaches

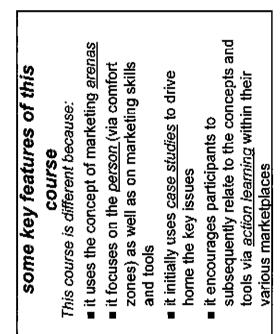
Key features and outcomes

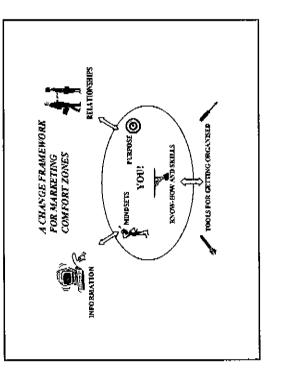
- ie, What will participants gain from this course? They will be able to:
- identify the factors that can make marketing a 'weak link' in their farm business
- describe how marketing adds value to their industry
- use the *language of value* in discussing marketing activities

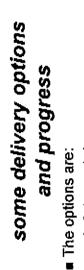
- How is the course to be positioned in the training marketplace? (continued)
- as well it is not seeking to be a substitute for training rural producers to undertake entrepreneurial business opportunities downstream in the value chain
- rather it provides a springboard for developing the marketing mindset and perspectives that producers will need to undertake an entrepreneurial opportunity

What will participants gain from this course?cont.

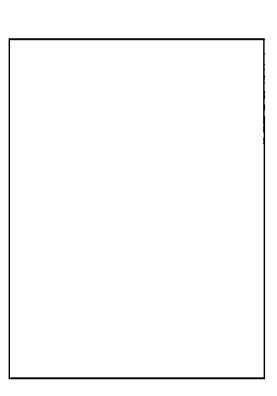
- evaluate how market focused they currently are and what it might take to shift
- evaluate their marketing comfort zone and design change strategies to become more market focused within:
- the commodity arena
- the contract arena
- the branded product arena





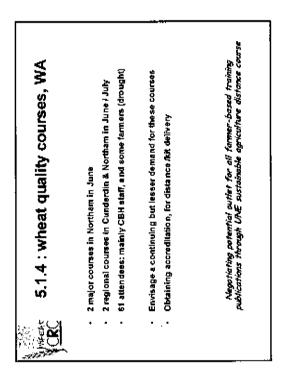


- via 2 day workshops
- via CD ROM through a provider
- via online
- via some combination of the above
- Progress to date is:
- we have trialled the workshop format
- the CD ROM is being developed right now
 - the online version may follow!



Activities for growers in WA, NSW and nationally

Clare Johnson VAWCRC



Role of grain quality in milling efficiency for specific and use

Strategy to achieve target market profilably

Key grain specifications/characteristics for these products

 Long life moodles Steamed breads Instant needlest Flat breads - Pan breads - Pasta

5.1.4 : wheat quality courses, WA

Quality: Suitability for a particular and use

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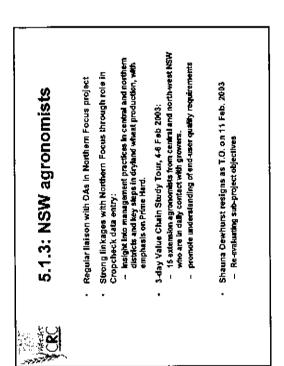
Markel/customer end-use requirements for:

 Yellow alkaline noodles White saited noodles

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Courses for farmers and grain handlers

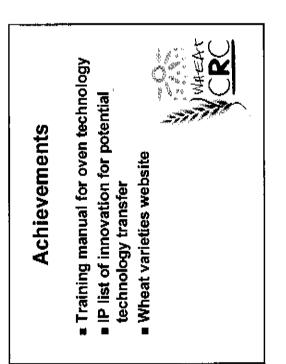




- Optimal seration temperature (< 23°C, and preferably closer to 15°C)
- Ensured inclusion of external research outcomes: heat disinfealation
 - early (wetter) harvesting for improved yield
- Reviewed / cross-referenced, to present nounded picture
- Case sludy:
- Lea farm (Deniliquin) uses aeration cooling and Great Grain QA to provide contract seed to SunPrime.
 - Sales: 630 (\$3,900) since Aug. 2002

Technology Transfer: baking process control, wheat varietal information, noodle HACCP etc.

> Hayfa Salman VAWCRC



Project 5.1.2: Initiatives for Uptake

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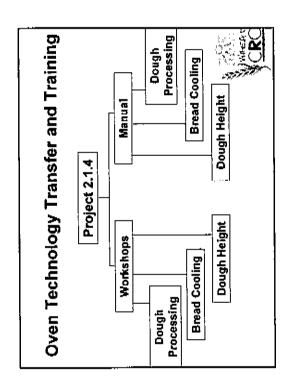
of VAWCRC Innovation

Research Officer – Technology Transfer

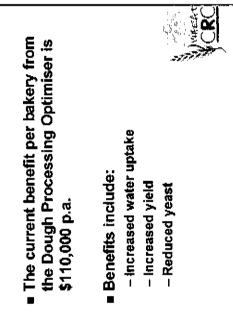
Hayfa Salman

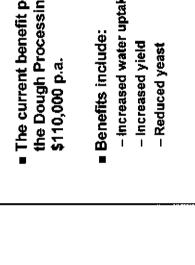
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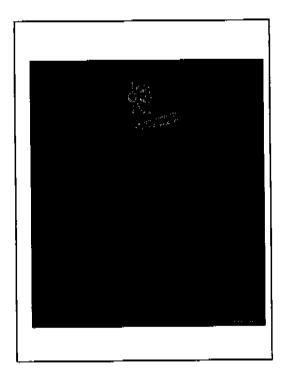
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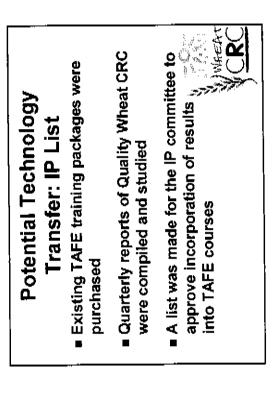


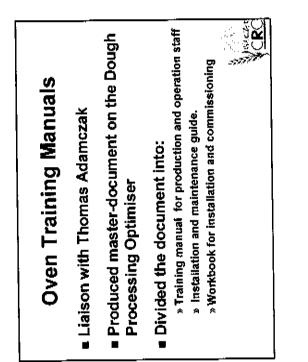
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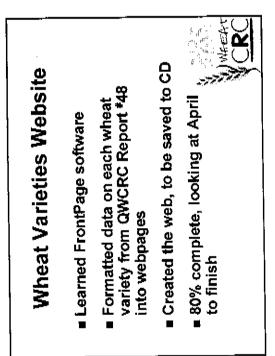




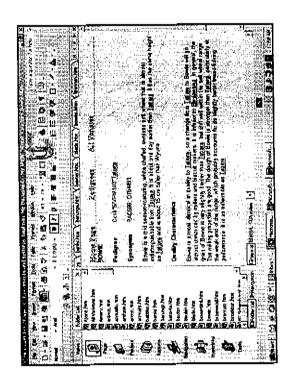


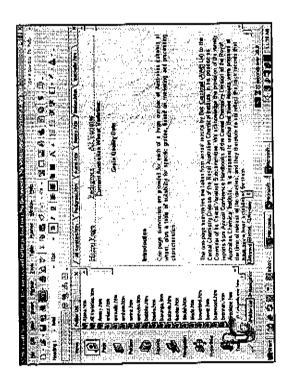
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Future Plans Workshop for Microbiological Safety and Stability of Refrigerated Noodles

Follow up development of training from items on the IP list; make a new list from Quality Wheat CRC Program 5 and VAWCRC projects