



For Immediate Release

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New malt house increases demand for barley

New opportunities to sell malting barley will be available to NSW growers as work on Viterra's new state-of-the-art malt house near Sydney gets underway.

The highly efficient malt house will require approximately 135,000 metric tonnes of raw malting barley per annum producing approximately 110,000 metric tonnes of malt annually for both export and domestic customers. The development, 52 km southwest of Sydney, will also include an adjacent container packing facility.

The first deliveries to the new malt house will be malting barley from this year's harvest.

Dr Doug Stewart, Technical Manager for Viterra Malt, said the primary drawing regions for the new malt house will be the barley growing areas of southern and central NSW.

"There are three specific barley varieties we are targeting and we would encourage growers in these regions to look at including one or more of these varieties in their planting intentions for 2011," Dr Stewart said.

The specific varieties are:

- **Baudin** – A Gairdner replacement with earlier maturity, lower screenings and adapted to medium rainfall areas. It is short and has excellent straw strength and head retention.
- **Buloke** – Early to midseason variety, with a flowering time similar to Schooner. Buloke has good grain size and high sprouting tolerance. Long term trial data indicate Buloke yields 8% over Gairdner in south western NSW.
- **Commander** – Mid to late maturing with plump grain size. Commander is a high yielding variety achieving a 12% yield advantage over Gairdner on average across NSW.

"We recommend growers speak to their agronomist to determine the suitability of these varieties for their individual cropping needs," Dr Stewart said.

"In addition, we are currently having discussions with the major bulk handlers to increase the segregations available for these varieties for the upcoming harvest.

"This new malt plant really allows us to work with our new and existing customers to be the supplier of choice for both the domestic and international markets, and opens up new markets for barley growers."

Viterra currently has 2011/12 malting barley pricing available and growers can forward contract using either of the two multigrade malting barley contracting options available this season.

Jodie Male is Viterra's Customer Relationship Manager for NSW and is based at the Riverina Co-op in Wagga Wagga. She is able to discuss all forward contracting options and can be contacted on 0418 218 383 or 02 6921 8383.

About Viterra

Viterra provides premium quality ingredients to leading global food manufacturers. Headquartered in Canada, the global agribusiness has extensive operations in Western Canada, North America, Australia and New Zealand. Our growing international presence also extends to offices in Japan, Singapore, China, Switzerland, Italy, Ukraine and Germany. Driven by an entrepreneurial spirit, we operate in three distinct businesses: grain handling and marketing, agri-products, and processing. Our expertise, close relationships with producers, and superior logistical assets allow the company to consistently meet the needs of the most discerning end-use customers, helping to fulfill the nutritional needs of people around the world. TSX: VT ASX: VTA

FOR FURTHER INFORMATION PLEASE CONTACT:

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