

MEDIA RELEASE

Thursday, 17 September 2015

OUTSTANDING NEW DURUM WHEAT VARIETY RELEASED IN NSW

Minister for Primary Industries, Lands and Water, Niall Blair has announced a new durum wheat variety has been released, which will help grow the state's \$100 million industry.

"The durum wheat industry is worth \$100 million annually to the NSW economy with NSW production forming around 60 per cent of the Australian durum crop and around 85 per cent of national exports," Mr Blair said.

"The quality of Australian durum wheat produced in NSW is considered world class, with the grain exported to European Union, North Africa, Middle East and Asia and I am proud the NSW Government is working with industry to build for the future of this sector.

The durum variety, known as DBA Lillaroi, has been developed by Durum Breeding Australia, a joint project between the NSW Department of Primary Industries, Grains Research & Development Corporation and The University of Adelaide.

Member for Barwon, Kevin Humphries said the new variety will further cement Australia's reputation for quality durum and improve productivity of the durum industry in NSW.

"DBA Lillaroi is an outstanding new variety with excellent durum quality with high grain yield, large grain size, improved colour and good resistance to rust," Mr Humphries said.

"This variety has been expertly bred to combine the best traits of leading varieties into one."

NSW DPI Durum Breeder, Dr. Gururaj Kadkol said DBA Lillaroi has performed consistently better in trials across northern NSW and Queensland over four years in National Variety Trials and has shown superior quality for key traits.

These traits include early maturity, high grain protein, high yield and high grain weight over current leading varieties Caparoi and Jandaroi as well as a disease resistance profile that is similar to or better than other durum varieties including triple rust resistance and slightly improved crown rot resistance.

NSW DPI Durum Chemist, Dr Mike Sissons, said DBA Lillaroi also offers significant improvements in milling yield and yellow pigment content.

"These qualities, producing the highest semolina yields and making a bright, intense yellow in pasta will make it an attractive and interesting prospect for both millers and the pasta industry," Dr Sissons said.

Seeds will be available through Seednet for the 2016 season.