

Appendix 3 - Preliminary educational images for the proposed facility's 'Self Guided Tour'.

**NB:** Images & information are to convey the thoughts behind the educational elements of the PPF. Images & information attached here are not final or conclusive.



Swan Valley migrants - Circa 1920.



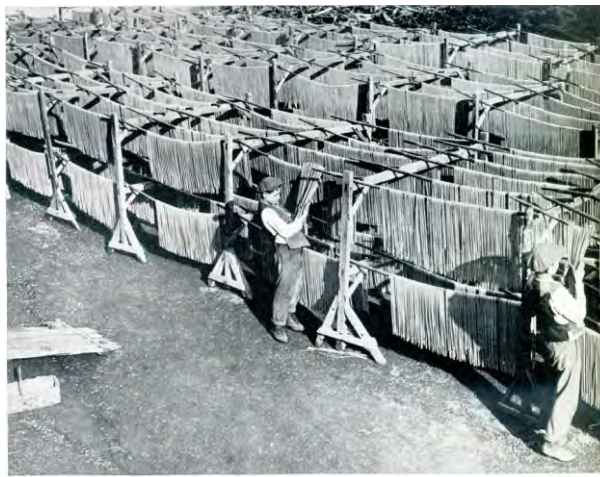
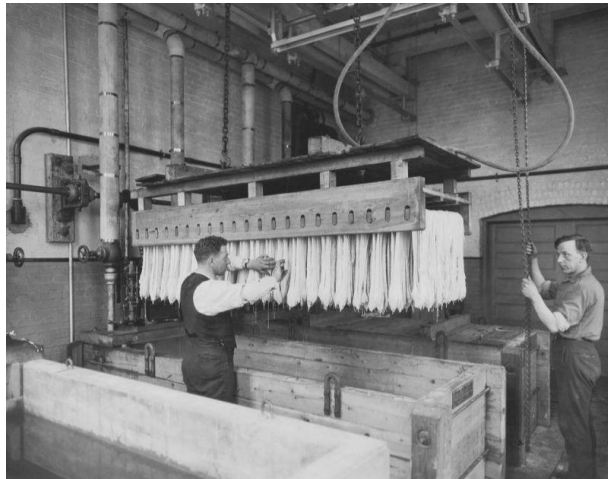


Educational images on pasta heritage & origins.





Historic images of the manufacturing process.



## Information on ingredients & pasta.

### *Durum Wheat Production*

#### *What is Durum Wheat?*

*Durum is the hardest of all wheats. It's density, combined with its high protein content and gluten strength, make durum the wheat of choice for producing premium pasta products. Durum kernels are amber-coloured and larger than those of other wheat classes.*

#### *How is Semolina made?*

*The durum grain is milled through a lengthy, 18-stage process, until it produces a fine grade semolina – essentially an unrefined, granular substance a little like polenta in consistency. Semolina contains the endosperm of the grain, still in a granular form (wheat flour is refined semolina) and it is this granular consistency which is needed to make a good pasta dough.*

#### *Australian Durum Wheat*

*Australian Durum Wheat is some of the best in the world. Did you know that Australian durum wheat growers export the balance of their wheat to Italy?*

### **Pasta facts.**

*Did you know Spaghetti Bolognese is the most cooked & ordered meal in Australia.*

*Pasta Fuels productivity.*

*High in protein*

*Source of Omega 3*

*Source of Complex Carbohydrates – sustained energy*

*Low sodium*

*Cholesterol Free*

*Folic Acid*