

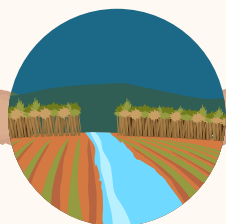
From cane to crystal

Where NTMs are applied in the export of raw sugar to Korea



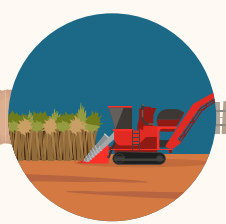
Farm

High quality planting sugarcane setts are planted on farm. This is farm practice and not an NTM.



Farm practice

Most Australian cane farms operate to industry best management practices under the SmartCane best practice guidelines. **Management practices covered in these guidelines comply with Australian domestic requirements and import requirements.**



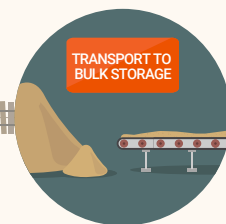
Harvest

Cane is cut into small billets using a mechanical harvester. It is transported to the factory, weighed and tested typically within 10-16 hours of harvest. This is a commercial requirement.



Milling and Processing

Sugarcane is milled as soon as possible after harvest. During processing, raw sugar is analysed to ensure that its polarity (sucrose percentage) meets the customer requirements. This is a commercial requirement.



Transport to bulk storage terminals

Sugar is quality tested on arrival in fully-enclosed sheds. Testing assesses 10 qualities, including polarisation, ash, moisture, filtrability, starch, fines, colour and temperature.



Shipping

The raw sugar is transported by conveyor from the storage sheds and loaded in bulk onto ships. **The product is tested again as it is loaded**, with samples sent to customers.



Inspection in country

Each shipment's weight, polarisation and moisture levels are tested again upon discharge in Korea. At this stage the raw sugar is not a food grade product.



Retailer

Private standards exist in Korea which go above importing requirements, such as manufacturing requirements for products like soft drinks.



Consumer

Premium Australian sugar is available in Korea, to be used to manufacture food products.