Wheat-Flour Supply Chain



Canada-China Trade Opportunities (2018)

Global Grain Production

- China is the second largest grain producer in the world 17% of global output (550 MT), behind US (600 MT) but ahead of EU, India and Brazil.
- China is the largest rice producer with 145 MT, second in wheat with 129 MT (behind EU), and also second in corn with 219 MT (behind US).
- Canada produces much less (87 MT) but is still among the world's top-10
 8th behind Argentina and Russia but ahead of Ukraine and Australia.
- Wheat constitutes 37% of Canada's grain output, oilseeds (including soybean but mostly canola) 33%, coarse-grains (including corn) 25%.



Global Grain Trades

- Of the global grain output (3200 MT) 18% is traded (580 MT) wheat is largest item, 183 MT, 24% of total production, 31% of all grain trades.
- Soybean is 2nd largest trade, 147 MT, but has highest trading ratio (42% of what's produced); corn comes 3rd, 141 MT (13% of what's produced).
- 7 of the top-10 producers (lead by US and Brazil) are largest exporters;
 EU's imports are more than its exports, while India trades very little.
- Largest importer is China, 125 MT (20% of global total) soybean 94 MT, coarse-grains 17 MT, wheat and rice 4-5 MT each, and other oilseeds.



Wheat Production and Trade

- The largest wheat exporters in the world are US (30 MT), Russia (28 MT) and EU (27 MT), each with 15-16% share of the global total (183 MT).
- They are followed by Australia (22 MT, 12%), Canada (20 MT, 11%) and Ukraine (18 MT, 10%) – remaining 38 MT (21%) spread around the world.
- Largest importers are Egypt (11 MT), Indonesia (10 MT), Algeria (8 MT), Brazil (8 MT), India (6 MT), and Japan (6 MT) – 136 MT other countries.
- China is 2nd largest producer and produces more than it consumes, but still needs to import higher grade wheat varieties – last year 4.4 MT.

China's Principal Crops

- Major crops China grows are wheat, rice (food staples), corn (mostly feed), soybean (feed and food) other coarse-grains, oilseeds are minor.
- Over the Reform Era (last 50 years) crop output increased significantly: corn 8-fold, wheat 5-fold, rice doubled, soybean increased by only 50%.
- Over the same time frame, harvest area allocated for wheat and rice remained the same, soybean declined 15%, but corn increased 125%.
- Output growth came mostly from higher yields: soybean nearly doubled, rice more than doubled, wheat increased 3.5 times and corn 5-times.

Crop Yield Increases

- Wheat yields are now at the same level as US, higher than Australia, Canada and Ukraine. Rice yields are above all major rice producers.
- Corn yields are below US, Argentina and EU but above Brazil. Soybean yields are generally lower, and China's average is below major producers.
- Probably true for all crops but particularly wheat yield increases have run their course – it is unrealistic to expect yet another "revolution".
- Yields having reached a plateau, and no more land available, China can not increase production much further, necessitating more imports.

China's Wheat Profile

- While production increases followed a similar path to consumption, there were significant shortfalls through the 1970s and into the 1990s.
- During the 1st decade of the Reform Era China imported 50 MT of wheat, doubling that during 2nd and 3rd decades – total of 250 MT in 30 years.
- Deficits continued into the 4th decade but China covered it by drawing on stocks built-up over the past 20 years – only 3 MT of imports in 10 years.
- By the 5th decade the production deficit turned into a surplus (60 MT) but 15 MT more was imported; China boosted its stocks to over 100 MT.

Consumption Trends

- Over the last 10 years China's annual coarse-grain consumption (mainly corn) increased by as much as two-thirds, from 150 MT to 250 MT.
- Consumption of main food-staples, wheat and rice, increased more modestly but in only 10 years still by 16% and 9%, respectively.
- In 2016/17 China consumed 119 MT of wheat and 145 MT of rice in both cases less than what China produced but still 9 MT was imported.
- On a per capita basis consumption increases were 57% for coarse-grains, 11% for wheat and 4% for rice, but will these rising trends continue?

Global Comparisons

- In the charts below we compare China's wheat-rice consumption per capita to major grain producers and select references from Asia.
- China's per capita rice consumption is lower than Indonesia, Philippines, Thailand and Vietnam but higher than Malaysia India, Japan and Korea.
- China's per capita wheat consumption is slightly below US and Argentina, comparable to Korea and India, but higher than others in Asia Pacific.
- China still consumes much less wheat per capita than others one-third of EU and Ukraine, even less compared to Russia, Canada and Australia.

- There is a misguided belief that per capita staple-crop consumption declines with increasing wealth – substitution by other calorie sources.
- There is no evidence to this effect from comparing countries at different income levels – wheat-rice consumption rises but more slowly than GDP.
- China's per capita wheat consumption at 86 kg/yr is far below Australia, Canada or Russia (280-310 kg/yr), even EU or Ukraine (230-250 kg/yr).
- In some parts of China wheat consumption is already at 250 kg/yr, but at half the world average overall consumption rate has a long way to go.

Wheat Supply Chain

- Some of the wheat consumed in China (in total about 120 MT/yr) goes into the animal-feed-chain (~10 MT) and some to other uses (~10 MT).
- > 80-85% of the wheat-supply (domestic and imported) gets grinded at flour-mills of various sizes some small, primitive, others large, modern.
- A declining share of the flour-output is consumed directly by rural or urban households – distributed from mills or through retail-chains.
- Most wheat-flour is distributed from mills (directly or wholesale-retail) to food-processors, bakeries, restaurants or other commercial kitchens.

Milling Industry

- Traditionally most of China's harvest used to be delivered to local mills, thousands of them (less than 100 T/day capacity) across the country.
- There are still 2000-3000 small, primitive mills with a combined annual grind capacity of 60-90 MT, but operating at very low utilization levels.
- Over the years larger mills emerged medium-size mills (200-400 T/day), now with a combined annual capacity of 45-90 MT but still underutilized.
- Modern mills can grind 2000-5000 T/day 350 of them already built with a combined annual capacity of 100-150 MT but still not fully utilized.

Milling Technology

- China made huge advances in technology over the last 40-50 years led by the global leader Buhler but also fast emerging local manufacturers.
- 1st phase focused on extraction rate improvements, but still with high ash-content and large-particles – 2nd phase focused on energy-efficiency.
- 3rd phase (2000-09) brought advances on all fronts extraction-rate, ash-control, particle-size, energy-efficiency – and gave rise to local firms.
- Since then Chinese (manufacturers and design-build companies) have become globally dominant with new equipment and control systems.

Leading Milling Groups

- The Chinese flour-milling industry is being modernized and consolidated in the hands of three huge milling groups – Wudeli, Yihai and COFCO.
- The largest is Wudeli, with capacity to grind more than 60,000 T/day largest North American milling group Ardent has less than half that.
- The other two large groups, Yihai and COFCO, together have as much capacity as Wudeli – each one is as big as (if not bigger than) Ardent.
- COFCO is one of China's largest SOEs, and the largest integrated grain company in the world. Wudeli and Yihai are private milling companies.

Wudeli Flour Group

Private Chinese company, with 5000 employees
35-40 mills with 60,000 T/day grind-capacity

Yihai Kerry

COFCO

- Wilmar invested overseas Chinese enterprise
 20-25 mills, 25,000-30,000 T/day grind-capacity
- 20-25 mills, 25,000-30,000 T/day grind-

State owned, Fortune 150, leading agri-busines
20-25 mills, 20,000-25,000 T/day grind-capacity

Industry Consolidation

- ➢ In the last 10 years China manufactured about 100 modern milling lines a year − total of 40-50 MT capacity that could meet 50% of flour needs.
- However, smaller mills (less than 400 T/day capacity) persist, lingering with enough capacity that could meet total demand if fully utilized.
- In the coming years we expect rapid mill closures, leaving fewer than
 1000 small-medium mills still poorly utilized but with 1/3 market share.
- Large, modern and efficient mills will have 2/3 market share in time
 400 or more with enough capacity will see smaller mills disappear.

Wheat Flour Use

- Though per capita wheat consumption in China is only slightly below the US, wheat flour use profiles of the two countries are very different.
- ➢ In the US bread accounts for more than half the flour use, while cakes and cookies for another 40% − baked foods dominate the flour demand.
- In China bread accounts for less than 5% of flour demand, cakes-cookies another 25% – steam-bread, dumplings, noodles dominate the market.
- Flour made in China is adequate for traditional food items but in many respects sub-par for baking, especially western-style breads and pastas.

Wheat Flour Use - China

Wheat Flour Use - US

- China's bakery industry is growing at 15-20% a year both domestic and foreign bakery chains expanding their footprint all across the country.
- > All sorts of western-style pastries are becoming popular and widely consumed, but the most significant trend is the *bread-revolution*.
- Another booming market is western-style pastas and flat-breads pizza chains and Italian restaurants are popping up virtually in every city bloc.
- These new food trends are giving rise to higher-grade specialty flours that advanced millers are starting to focus on to satisfy market demand.

- Advanced mills consist of multiple milling-lines which can be configured (wheat intake, process, product attributes) to produce specialty flours.
- Technology brings huge advantages, not just higher extraction rates and fuel efficiency but also cleaning, blending and purification capabilities.
- > Automated mills can control (for each milling-line) the wheat-mix best suited for the intended flour-use as well ash-content and particle-size.
- Also, knowhow, technology and equipment are there for new boutique mills to start-up, focusing on high-quality product-lines for specific uses.

Wheat Input

- The challenge in diversifying into high-quality specialty flours is the wheat intake desired protein content, hardness, milling grade, etc.
- In tandem with the *production-drive* to increase yields, China also embarked on a *quality-drive* to improve the grades of wheat it produced.
- Farming methods were improved (mechanization through investment) as well as seed quality (cross-breeding foreign seeds with local ones).
- Improvements are impressive, but China still needs imported wheat varieties to blend with local ones to achieve the desired flour attributes.

Local Grades

Seed Quality Cross-breeding, set standards

Improved Harvesting Mechanization, methods

Desired Attributes Protein, stability, extensibility

Import Blends

Hard Red Western-style bread varieties

Soft White Cakes-cookies, baked goods

Durum Emerging pasta, quality noodles

- Under pressure to improve wheat quality and facing severe land-water constraints, we believe China is going to revert back to importing more.
- More recently wheat imports have been 4-5 MT/yr but 25-30 years ago they had peaked at 10-15 MT/yr, back then driven by food-necessity.
- > Today's realities are different; driven by grade-quality and resourceconstraints, we expect wheat imports to go back to 10 MT or more.
- Western Canadian wheat varieties hard-red, soft-white and durum are ideally positioned to meet China's new flour input requirements.

