

**The Australian Research Centre (ARC) Industrial Transformation Training Centre for Functional Grains:**

- The \$2.15 million ARC Industrial Transformation Training Centre for Functional Grains aims to train the next generation of grain scientists and produce industry focused research outcomes for the grains industry.
- The Centre will have research projects focused on cereals (including rice and wheat), pulses (including faba beans, chickpeas, lupins and lentils) and canola.
- Projects will investigate both human and animal feed applications of grains.
- There will be a strong focus on measuring the health properties of grains and developing high value products from Australian grown grain.
- The Centre is jointly funded by ARC, Charles Sturt University (CSU) and several industry partners including NSW DPI, Sunrice, MSM Milling, GrainGrowers Ltd, Woods Foods, Flavour Makers, Teys/Cargil.
- The centre also has in-kind support from GRDC, RIRDC, Grains and Legume Nutrition Council and Intersect and is an initiative of the [Graham Centre for Agricultural Innovation](#).
- CSU staff members have been drawn from the [School of Biomedical Sciences](#), [School of Agricultural and Wine Sciences](#), [School of Animal and Veterinary Sciences](#) and [School of Psychology](#).
- Eight new PhD new students have already been recruited:
  - Esther Callcott (Health properties of rice)
  - Michelle Toutounji (Low allergen wheat)
  - Sabrina Wang (New functional grain ingredients)
  - Chris Flories (Wheat varieties with novel protein compositions)
  - Neeta Karve (New products from lupin and pea proteins)
  - Rebecca Barnett (Nutritional properties of canola meal)
  - David Lean (New products from chickpea proteins)
  - Kyah Hester (Consumer perception of grain products)
- These student join existing CSU students and postdoctoral scientists also working on grain science projects:
  - Siong Tan (Adding value to canola meal)
  - Clare Flakelar (Canola oil quality)
  - Prakash Oli (Parboiling of rice)
  - Soumi Mukhopadhyay (Sensory properties of chickpea)
  - Christina Chin (Cooking properties of chickpeas)
  - Saira Hussain (Bioactive compounds in canola meal)
  - Sonia Gul (Chemical composition of pulses)
  - Kyle Reynolds (Engineering fatty acids in oilseeds)
  - Adeola Alashi (Pharmaceutical properties of canola peptides)
- Recruitment for the three postdoctoral scientists has commenced.
- Students and postdoctoral scientists will be located in locations around the country including Wagga, Sydney, Melbourne, Perth and Dubbo.

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**ENDS**

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