BREAD WHEAT GRADING TABLE
2003/2004

Grade	Minimum			*Maximum percentage permissible deviation (m/m)*									
				A	B	C	D	E	F	G	H	I	J
	Hectolitre mass, kg	Falling number, seconds	Protein content, %	Heavily frost damaged kernels	Field fungi	Storage fungi	Screenings	Other grain and unthreshed ears	Gravel, stones, turf and glass	Foreign matter plus F	Heat damaged kernels	Damaged kernels plus H	Combined deviations (D+E+G+I)
Grade 1	77	220	12	5	2	0.5	3	1	0.5	1	0.5	2	5
Grade 2	76	220	11	5	2	0.5	3	1	0.5	1	0.5	2	5
Grade 3	74	220	10	5	2	0.5	3	1	0.5	1	0.5	2	5
Grade 4	72	200	9	5	2	0.5	3	1	0.5	1	0.5	2	5
Utility grade	70	150	8	10	2	0.5	10	4	0.5	3	0.5	5	10
Other Wheat	<70	<150	<8	>10	>2	>0.5	>10	>4	>0.5	>3	>0.5	>5	>10
Minimum size of working samples	1 kg	300 g clean	Apparatus instructions	25 g sifted	25 g sifted	25 g sifted	500 g unsifted	50 g sifted	100 g sifted	100 g sifted	100 g sifted	25 g sifted	-

SCHEMATIC PRESENTATION OF CLASSES AND GRADES OF WHEAT

BREAD WHEAT			**BISCUIT WHEAT**		**DURUM WHEAT**			
Class B			**Class C**		**Class D**			
		Grade		**Grade**				**Grade**
Minimum Prot (12 % mb)	Minimum kg/hl	FN Minimum 220 s	Minimum kg/hl	No minimum FN	Minimum Prot (12 % mb)	Minimum kg/hl	Minimum % vk	FN Minimum 220 s
12	77	**B1**	76	**C1**	14	79	90	**DS**
11	76	**B2**	74	**C2**	13	76	80	**D1**
10	74	**B3**			12	74	70	**D2**
		FN Minimum 200 s						
9	72	**B4**						
		FN Minimum 150 s						
8	70	**UT**						

CLASS OTHER WHEAT

Does not comply with the minimum requirements for UT or C2 or D2.

FN = falling number
mb = moisture basis
vk = vitreous kernels