

**SOUTH AFRICAN  
WINTER RAINFALL WHEAT  
Western Cape Province**

PRODUCTION REGION	(1)	(2)	(3)
	Namakwaland	Swartland Western Region	Swartland Central Region
Intake silos	Bitterfontein Graafwater Landplaas Vanrhynsdorp Vredendal	Bergrivier Darling Koperfontein Vredenburg	Eendekuil Klipheuwel Koringberg Malmesbury Moorreesburg Moravia Piketberg Pools Ruststasie
<b>WHEAT</b>			
Protein (12%mb), %	11.49	12.97	13.03
Falling number, sec	406	407	393
1000 Kernel mass (13%mb), g	36.4	28.6	28.2
Hectolitre mass (dirty), kg/hl	76.3	75.3	75.8
Screenings (<1.8mm), %	1.52	3.77	2.80
Sprouted kernels, %	0.00	0.00	0.00
<b>Number of samples</b>	<b>4</b>	<b>24</b>	<b>36</b>
<b>CULTIVARS</b>			
SST 94	33.2	7.8	11.3
SST 57	27.8	14.2	14.7
with highest % occurrence	SST 88 SST 825 SST 65	22.5 12.0 4.5	61.0 0.3 11.8
<b>Number of samples</b>	<b>4</b>	<b>24</b>	<b>36</b>
<b>MIXOGRAM (Quadromat)</b>			
Peak time, min	2.9	2.9	2.8
Tail height (6min), mm	51	51	52
<b>Number of samples</b>	<b>4</b>	<b>24</b>	<b>36</b>
	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>
<b>BÜHLER EXTRACTION, %</b>	74.7 74.4 74.3 72.0	73.7 72.5 72.9 70.6	74.5 72.8 72.0 72.4
<b>FLOUR</b>			
Protein (12%mb), %	13.1 10.5 10.0 9.4	12.3 12.2 12.9 13.2	12.1 11.1 12.9 13.7
Colour, KJ	-0.4 -1.3 -1.2 -1.3	-1.0 -0.8 -0.4 1.0	-1.0 -1.2 -0.9 -0.6
<b>FARINOGRAM</b>			
Water absorption (14%mb), %	62.9 62.0 60.6 57.7	59.5 59.2 60.1 59.7	59.6 59.3 59.8 61.3
Development time, min	4.2 3.8 3.5 2.3	4.5 4.8 4.3 5.3	3.8 3.8 4.7 5.2
Stability, min	5.9 4.9 5.1 5.1	7.2 7.2 7.0 8.8	6.1 6.2 7.7 8.4
Mixing Tolerance Index, BU	55 60 58 61	46 48 46 33	50 55 42 40
<b>EXTENSOGRAM (45 min pull)</b>			
Area, cm2	82 66 67 56	108 119 114 122	107 102 103 110
Maximum height, BU	310 305 315 290	390 440 395 420	385 375 390 370
Extensibility, cm	18.2 14.7 14.6 13.6	19.1 19.1 19.6 19.2	19.0 18.1 18.4 20.4
<b>ALVEOGRAM</b>			
Strength, cm2	36.1 28.1 30.6 24.3	43.7 42.4 43.7 46.8	44.3 37.2 45.3 48.5
Stability (P), mm	82 95 90 73	80 78 79 79	77 77 77 82
Distensibility (L), mm	103 58 75 71	130 133 140 146	152 117 151 147
Configuration ratio (P/L)	0.79 1.62 1.21 1.03	0.62 0.58 0.56 0.54	0.51 0.66 0.51 0.56
<b>MIXOGRAM</b>			
Peak time, min	2.0 2.0 2.5 2.7	2.5 2.5 2.5 2.8	2.3 2.7 2.2 2.5
<b>100g BAKING TEST</b>			
Loaf volume, cm3	945 805 780 745	940 925 945 940	1000 930 1035 1070
Evaluation	2 1 1 1	0 0 1 2	0 0 0 0



**SOUTH AFRICAN  
WINTER RAINFALL WHEAT  
Western Cape Province**

PRODUCTION REGION	(4)				(5)				(6)			
	Swartland Eastern Region				Ruens Western Region				Ruens Eastern Region			
Intake silos	Ceres Gouda Halfmanshof Leliedam Porterville Riebeeck-Wes				Bredasdorp Caledon Klipdale Krige Napier Protém Rietpoel Villiersdorp				Albertinia Ashton Camfer Heidelberg Karringmelksrivier Kleinberg Protém Riversdal Swellendam			
<b>WHEAT</b>												
Protein (12% mb), %	11.88				10.76				10.74			
Falling number, sec	384				387				386			
1000 Kernel mass (13% mb), g	30.2				38.3				38.1			
Hectolitre mass (dirty), kg/hl	77.2				80.7				79.3			
Screenings (<1.8mm), %	1.61				2.28				1.66			
Sprouted kernels, %	0.00				0.00				0.00			
<b>Number of samples</b>	<b>23</b>				<b>30</b>				<b>17</b>			
<b>CULTIVARS</b>												
cultivars with highest % occurrence	SST 88	51.6			39.0			19.6				
	SST 57	22.5			25.5			35.6				
	SST 94	11.9			22.5			29.5				
	SST 65	9.8			8.9			6.5				
	SST 825	0.3			0.7			5.6				
<b>Number of samples</b>	<b>23</b>				<b>30</b>				<b>17</b>			
<b>MIXOGRAM (Quadromat)</b>												
Peak time, min	2.7				2.3				2.8			
Tail height (6min), mm	49				46				49			
<b>Number of samples</b>	<b>23</b>				<b>30</b>				<b>17</b>			
	<b>B 1</b>	<b>B 2</b>	<b>B 3</b>	<b>B 4</b>	<b>B 1</b>	<b>B 2</b>	<b>B 3</b>	<b>B 4</b>	<b>B 1</b>	<b>B 2</b>	<b>B 3</b>	<b>B 4</b>
<b>BÜHLER EXTRACTION, %</b>	74.4	74.4	73.4	71.9	75.0	75.0	75.3	75.9	74.9	75.3	74.5	74.0
<b>FLOUR</b>												
Protein (12% mb), %	11.4	10.6	10.3	11.3	11.4	10.1	9.6	8.7	12.3	10.7	9.6	8.7
Colour, KJ	-1.0	-1.2	-1.0	-1.1	-1.5	-1.6	-1.0	-1.0	-1.2	-1.1	-1.7	-1.7
<b>FARINOGRAM</b>												
Water absorption (14% mb), %	60.1	59.3	58.6	58.8	62.5	61.1	60.9	61.8	62.1	62.3	59.7	56.9
Development time, min	4.0	4.3	3.7	4.2	3.8	3.5	3.3	1.8	5.2	4.2	3.8	2.0
Stability, min	5.5	6.0	5.0	5.3	3.8	4.8	4.8	4.0	7.2	5.8	5.1	5.2
Mixing Tolerance Index, BU	57	61	65	60	66	76	69	67	51	64	74	66
<b>EXTENSOGRAM (45 min pull)</b>												
Area, cm <sup>2</sup>	101	78	66	85	70	52	42	42	84	62	56	60
Maximum height, BU	445	335	315	330	270	220	215	240	335	270	265	335
Extensibility, cm	15.5	15.9	14.4	17.8	17.4	14.6	13.3	11.8	17.5	15.5	14.8	12.6
<b>ALVEOGRAM</b>												
Strength, cm <sup>2</sup>	39.9	35.0	30.4	34.3	29.7	24.5	24.0	22.8	41.0	28.7	26.0	23.7
Stability (P), mm	79	76	75	68	79	78	82	95	87	91	80	72
Distensibility (L), mm	128	115	95	138	88	72	64	45	107	65	69	70
Configuration ratio (P/L)	0.62	0.66	0.79	0.50	0.90	1.09	1.27	2.08	0.81	1.39	1.17	1.03
<b>MIXOGRAM</b>												
Peak time, min	2.4	2.3	2.4	2.3	2.0	1.9	2.3	2.0	2.4	2.3	2.1	3.2
<b>100g BAKING TEST</b>												
Loaf volume, cm <sup>3</sup>	935	860	905	940	865	830	760	680	885	820	785	705
Evaluation	0	0	0	0	1	0	1	2	2	1	0	1



# SOUTH AFRICAN

## IRRIGATION WHEAT

Vaal and Orange river area

## SUMMER RAINFALL WHEAT (AND IRRIGATION)

North-West Province

PRODUCTION REGION	(10) Griekwaland - West	(11) Vaalharts	(12) North-West Western Region	(14) North-West Southern Region	(16) North-West Central Eastern Region
Intake silos	Britstown Douglas Marydale Modderrivier Oranjerivierstasie Prieska Rietrivier Upington	Barkly-Wes Hartswater Jan Kemp Magogong Taung	Bloubank Buhmannsdrif Kameel Kraaipan Madibogo Mafikeng Mareetsane Piet Plessis Springbokpan Vergeleë Vryburg Vryhof	Amalia Barberspan Delareyville Excelsior Geysdorp Hallat's Hope Migdol Nooitgedacht Schweizer-Reneke Taaibospan	Bamboesspruit Klerksdorp Leeudoringstad Makwassie Regina Steelpoort Wolmaranstad
<b>WHEAT</b>					
Protein (12%mb), %	11.30	11.78	13.18	13.45	12.27
Falling number, sec	419	319	363	379	385
1000 Kernel mass (13%mb), g	35.6	37.5	36.5	34.1	31.8
Hectolitre mass (dirty), kg/hl	79.5	77.1	76.8	74.5	74.0
Screenings (<1.8mm), %	1.87	1.91	1.37	3.71	3.55
Sprouted kernels, %	0.08	0.66	0.05	0.25	0.10
<b>Number of samples</b>	<b>19</b>	<b>31</b>	<b>3</b>	<b>5</b>	<b>4</b>
<b>CULTIVARS</b>					
SST 806	32.2	25.5	28.7	24.0	53.3
cultivars with highest % occurrence	SST 876 SST 825 Kariega SST 822	19.2 34.4 11.1 1.1	33.0 3.3 9.7 12.3	2.0 9.5 64.5	35.0 2.0 1.2
<b>Number of samples</b>	<b>19</b>	<b>31</b>	<b>3</b>	<b>5</b>	<b>4</b>
<b>MIXOGRAM (Quadromat)</b>					
Peak time, min	2.4	2.7	3.0	3.4	2.2
Tail height (6min), mm	47	50	53	54	48
<b>Number of samples</b>	<b>19</b>	<b>31</b>	<b>3</b>	<b>5</b>	<b>4</b>
	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3</b>
<b>BÜHLER EXTRACTION, %</b>	75.1 75.8 75.5 75.1	75.5 75.4 74.7 74.8		73.2	
<b>FLOUR</b>					
Protein (12%mb), %	11.6 10.3 9.6 8.6	11.2 10.4 10.2 10.8		13.3	
Colour, KJ	-1.1 -1.5 -1.4 -1.3	-1.1 -1.0 -1.0 -0.8		1.7	
<b>FARINOGRAM</b>					
Water absorption (14%mb), %	61.9 61.6 61.9 59.2	62.5 61.7 60.6 63.7		64.3	
Development time, min	4.2 3.7 3.0 2.3	3.7 4.0 3.7 3.7		6.7	
Stability, min	5.9 5.3 4.1 3.5	4.9 5.9 5.6 5.3		8.8	
Mixing Tolerance Index, BU	56 68 80 88	70 56 61 62		48	
<b>EXTENSOGRAM (45 min pull)</b>					
Area, cm <sup>2</sup>	84 64 56 43	70 69 75 70		107	
Maximum height, BU	320 290 250 225	270 290 310 305		350	
Extensibility, cm	18.0 15.3 15.3 13.3	17.6 16.3 15.7 16.3		21.0	
<b>ALVEOGRAM</b>					
Strength, cm <sup>2</sup>	38.7 31.8 28.6 20.5	37.2 34.6 34.3 35.0		46.3	
Stability (P), mm	86 88 87 75	87 85 82 96		89	
Distensibility (L), mm	107 81 74 59	106 97 101 80		137	
Configuration ratio (P/L)	0.81 1.08 1.17 1.27	0.82 0.87 0.81 1.20		0.65	
<b>MIXOGRAM</b>					
Peak time, min	2.2 2.5 2.3 2.3	2.2 2.5 2.3 2.0		2.8	
<b>100g BAKING TEST</b>					
Loaf volume, cm <sup>3</sup>	950 900 860 790	955 880 905 825		955	
Evaluation	0 0 0 0	0 0 0 1		2	



**SOUTH AFRICAN  
SUMMER RAINFALL WHEAT (AND IRRIGATION)  
North-West Province**

PRODUCTION REGION	(17) North-West Central Northern Region (Ottosdal)	(18) North-West Central Region (Ventersdorp)	(19) North-West Central Region (Lichtenburg)	(20) North-West Eastern Region
Intake silos	Bospoort Hartbeesfontein Kleinharts Meliadora Ottosdal Rostrataville Vermaas Werda	Bodenstein Buckingham Coligny Enselspruit Makokskraal Potchefstroom Ventersdorp	Grootpan Halfpad Hibernia Lichtenburg Lottiehalte Lusthof	Battery Boons Brits Derby Koster Rustenburg Swaruggens Syferbult
<b>WHEAT</b>				
Protein (12% mb), %	12.07	13.16	12.91	11.81
Falling number, sec	370	367	365	348
1000 Kernel mass (13% mb), g	38.4	38.8	36.5	35.4
Hectolitre mass (dirty), kg/hl	77.5	79.6	78.5	77.3
Screenings (<1.8mm), %	1.91	0.91	1.46	2.06
Sprouted kernels, %	0.15	0.20	0.05	0.28
<b>Number of samples</b>	<b>7</b>	<b>2</b>	<b>12</b>	<b>14</b>
<b>CULTIVARS</b>				
SST 806	59.4	40.0	46.6	31.9
SST 876	31.6	22.0	27.8	26.9
with highest % occurrence	Olifants	11.0	5.2	9.2
SST 825	2.4	2.5	6.3	6.1
Kariega	0.4	10.0	0.3	6.7
<b>Number of samples</b>	<b>7</b>	<b>2</b>	<b>12</b>	<b>14</b>
<b>MIXOGRAM (Quadromat)</b>				
Peak time, min	2.7	3.2	2.6	3.3
Tail height (6min), mm	51	54	51	53
<b>Number of samples</b>	<b>7</b>	<b>2</b>	<b>12</b>	<b>14</b>
	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3</b>
<b>BÜHLER EXTRACTION, %</b>	76.1 76.4 74.0 76.0	75.4	75.6 76.4 75.2	76.1 75.0 75.0
<b>FLOUR</b>				
Protein (12% mb), %	12.5 11.3 12.8 8.6	12.1	12.6 11.0 11.8	12.1 10.7 9.4
Colour, KJ	-1.4 -0.6 -0.8 -0.9	-0.8	-0.1 -1.1 0.2	-0.3 -0.9 -1.4
<b>FARINOGRAM</b>				
Water absorption (14% mb), %	62.4 62.1 54.0 58.2	61.0	63.6 62.6 63.1	62.8 59.1 58.5
Development time, min	5.2 5.2 5.3 2.3	5.2	4.2 4.2 4.8	4.7 4.2 3.3
Stability, min	8.5 7.4 8.9 4.9	7.9	6.2 5.3 5.7	7.0 7.0 5.6
Mixing Tolerance Index, BU	41 53 43 65	48	53 69 70	56 52 62
<b>EXTENSOGRAM (45 min pull)</b>				
Area, cm <sup>2</sup>	145 120 139 65	129	106 90 85	114 108 78
Maximum height, BU	430 435 470 300	450	325 335 315	370 440 345
Extensibility, cm	21.8 18.5 18.6 15.0	20.3	19.8 18.1 18.2	20.8 16.9 15.2
<b>ALVEOGRAM</b>				
Strength, cm <sup>2</sup>	53.2 49.2 35.9 28.0	47.7	41.1 37.3 40.7	46.8 39.1 30.0
Stability (P), mm	90 94 48 73	86	90 86 91	92 79 79
Distensibility (L), mm	141 124 187 88	128	110 104 107	118 115 86
Configuration ratio (P/L)	0.64 0.76 0.25 0.84	0.67	0.81 0.83 0.86	0.78 0.69 0.92
<b>MIXOGRAM</b>				
Peak time, min	2.3 2.5 3.3 2.7	2.8	2.3 2.4 2.3	2.6 2.8 2.8
<b>100g BAKING TEST</b>				
Loaf volume, cm <sup>3</sup>	990 880 1035 755	1005	960 890 945	995 845 780
Evaluation	0 0 0 0	0	0 0 0	0 0 0





# SOUTH AFRICAN

## SUMMER RAINFALL WHEAT (AND IRRIGATION)

### Free State Province (Central)

### Free State Province (Northern)

PRODUCTION REGION	(21)	(26)	(27)	(22)	(23)
	Free State North-Western Region (Viljoenskroon)	Free State South-Eastern Region	Free State Northern Region	Free-State North-Western Region (Bothaville)	Free-State North-Western Region (Bultfontein)
Intake silos	Attie Groenebloem Heuningspruit Koppies Rooiwal Vierfontein Viljoenskroon Vredefort Weiveld	Arlington Kaallaagte Libertas Marquard Meets Monte Video Senekal Steynsrus	Gottenburg Heilbron Hoogte Mooigeleë Petrus Steyn Wolwehoek	Allanridge Bothaville Mirage Odendaalsrus Schoonspruit Schuttendraai	Bultfontein Losdoorns Protespan Tierfontein Wesselsbron Willemsrust
<b>WHEAT</b>					
Protein (12% mb), %	14.57	14.56	14.57	13.09	13.04
Falling number, sec	335	318	364	300	371
1000 Kernel mass (13% mb), g	32.1	30.6	33.7	33.1	33.2
Hectolitre mass (dirty), kg/hl	77.0	76.8	77.6	75.7	77.6
Screenings (<1.8mm), %	1.47	1.62	1.53	2.09	1.76
Sprouted kernels, %	0.02	0.05	0.00	0.02	0.02
<b>Number of samples</b>	<b>8</b>	<b>26</b>	<b>13</b>	<b>7</b>	<b>29</b>
<b>CULTIVARS</b>					
cultivars	Elands PAN 3349	25.0 23.9	22.9 5.4	28.8 2.4	2.6 14.0
with highest % occurrence	Gariep SST 806 SST 399	7.3 1.6	20.0 1.0 25.8	7.7 15.7 12.0	2.0 34.6 5.2
<b>Number of samples</b>	<b>8</b>	<b>26</b>	<b>13</b>	<b>7</b>	<b>29</b>
<b>MIXOGRAM (Quadromat)</b>					
Peak time, min	3.3	2.9	2.6	3.1	2.9
Tail height (6min), mm	57	55	54	53	53
<b>Number of samples</b>	<b>8</b>	<b>26</b>	<b>13</b>	<b>7</b>	<b>29</b>
	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>
<b>BÜHLER EXTRACTION, %</b>	74.1 74.8	74.1 73.1 73.6 73.8	74.9 74.6 74.2	75.9 72.8	74.2 74.2 74.2 72.5
<b>FLOUR</b>					
Protein (12% mb), %	13.0 13.6	13.6 13.3 14.7 14.4	13.1 12.8 13.6	11.6 10.1	12.0 11.1 11.9 13.7
Colour, KJ	0.3 0.3	0.2 -0.3 0.8 0.5	1.0 -0.6 0.1	-0.9 -1.2	-0.6 -0.8 -0.9 0.1
<b>FARINOGRAM</b>					
Water absorption (14% mb), %	61.8 63.1	62.9 62.5 63.9 63.3	64.4 62.2 64.5	60.8 58.7	62.2 61.3 61.6 64.5
Development time, min	4.7 5.9	5.2 5.3 5.7 6.0	5.3 4.8 5.9	3.8 1.6	5.2 4.8 4.5 4.8
Stability, min	7.7 8.4	6.8 8.5 7.0 7.8	6.6 7.7 6.8	5.8 5.0	7.4 7.7 6.8 5.4
Mixing Tolerance Index, BU	48 44	49 44 55 46	55 39 60	57 63	48 51 54 65
<b>EXTENSOGRAM (45 min pull)</b>					
Area, cm2	122 129	130 125 125 105	105 121 105	132 95	120 100 115 95
Maximum height, BU	430 440	420 540 380 360	405 420 385	425 430	415 395 380 325
Extensibility, cm	19.2 19.0	21.0 15.9 22.8 20.5	17.7 19.7 18.7	20.0 15.6	20.0 17.4 21.2 20.1
<b>ALVEOGRAM</b>					
Strength, cm2	54.1 52.9	53.8 56.9 53.8 49.5	45.4 45.9 46.2	42.7 35.9	47.1 44.2 42.0 38.8
Stability (P), mm	96 100	92 100 90 85	97 91 95	84 89	97 97 79 85
Distensibility (L), mm	120 111	130 121 129 132	105 116 107	123 81	106 99 136 111
Configuration ratio (P/L)	0.81 0.90	0.70 0.83 0.70 0.64	0.93 0.78 0.89	0.68 1.11	0.91 0.98 0.58 0.76
<b>MIXOGRAM</b>					
Peak time, min	2.8 2.8	2.4 2.8 2.3 2.3	2.3 2.3 2.3	2.3 3.3	2.5 2.5 2.2 2.0
<b>100g BAKING TEST</b>					
Loaf volume, cm3	965 950	1015 990 1040 1070	995 935 975	930 825	955 900 985 1010
Evaluation	1 2	1 1 2 1	0 1 2	0 0	0 0 0 1



# SOUTH AFRICAN

## SUMMER RAINFALL WHEAT (AND IRRIGATION)

### Free State Province (South-Western)

### Free State Province (Eastern)

PRODUCTION REGION	(24) Free State Central Region				(25) Free State South-Western Region				(28) Free State Eastern Region																																			
Intake silos	Bloemfontein	Brandfort	De Brug	Geneva	Hennenman	Koffiefontein	Kroonstad	Petrusburg	Theunissen	Van Tonder	Welgeleë	Winburg	Bethlehem	Clocolan	De Wetsdorp	Ficksburg	Fouriesburg	Marseilles	Modderpoort	Slabberts	Tweespruit	Westminster	Zastron	Afrikaskop	Ascent	Cornelia	Daniëlsrus	Eeram	Frankfort	Harrismith	Jim Fouché	Kransfontein	Memel	Reitz	Tweeling	Villiers	Vrede	Warden	Windfield					
<b>WHEAT</b>																																												
Protein (12% mb), %	13.60				13.43				14.85																																			
Falling number, sec	358				308				339																																			
1000 Kernel mass (13% mb), g	30.3				31.8				33.7																																			
Hectolitre mass (dirty), kg/hl	75.6				76.9				77.0																																			
Screenings (<1.8mm), %	2.99				2.12				1.53																																			
Sprouted kernels, %	0.01				0.00				0.02																																			
<b>Number of samples</b>	<b>46</b>				<b>29</b>				<b>36</b>																																			
<b>CULTIVARS</b>																																												
cultivars with highest % occurrence	Gariep	32.0				12.7				1.6																																		
	SST 806	18.2				1.4				12.1																																		
	PAN 3377	7.0				11.0				23.3																																		
	Elands	2.6				33.4				28.0																																		
	SST 399	2.3				9.6				5.3																																		
<b>Number of samples</b>	<b>46</b>				<b>29</b>				<b>36</b>																																			
<b>MIXOGRAM (Quadromat)</b>																																												
Peak time, min	3.0				2.9				2.6																																			
Tail height (6min), mm	55				54				54																																			
<b>Number of samples</b>	<b>46</b>				<b>29</b>				<b>36</b>																																			
	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>																																
<b>BÜHLER EXTRACTION, %</b>	73.2	72.9	72.8	71.9	74.0	75.2	72.8	73.6	75.1	73.6	74.1	72.2																																
<b>FLOUR</b>																																												
Protein (12% mb), %	12.3	12.5	13.2	12.1	12.1	12.1	13.8	13.3	13.4	14.0	13.3	14.1																																
Colour, KJ	-0.9	-0.5	-0.3	-0.8	-0.9	-0.3	-0.7	0.0	0.3	0.5	0.0	0.1																																
<b>FARINOGRAM</b>																																												
Water absorption (14% mb), %	62.5	61.7	62.2	60.2	63.8	62.2	62.3	62.2	64.2	63.4	63.4	64.3																																
Development time, min	5.5	5.3	6.2	4.7	4.8	4.3	6.5	6.0	6.2	6.7	6.2	7.7																																
Stability, min	7.6	10.4	11.4	7.1	6.6	5.7	10.6	8.3	8.1	10.1	9.4	13.6																																
Mixing Tolerance Index, BU	47	34	30	48	57	61	43	50	54	37	40	29																																
<b>EXTENSOGRAM (45 min pull)</b>																																												
Area, cm <sup>2</sup>	106	120	150	105	92	90	143	140	102	122	119	155																																
Maximum height, BU	360	450	475	415	365	330	465	445	355	400	415	460																																
Extensibility, cm	19.5	19.6	22.4	17.2	17.8	19.2	21.0	21.3	19.3	20.9	19.6	22.5																																
<b>ALVEOGRAM</b>																																												
Strength, cm <sup>2</sup>	44.0	48.2	53.7	47.2	53.1	44.3	64.7	56.9	46.8	54.4	54.3	66.4																																
Stability (P), mm	91	94	94	83	99	83	96	90	97	98	101	106																																
Distensibility (L), mm	110	106	122	130	118	127	144	139	113	117	110	134																																
Configuration ratio (P/L)	0.82	0.89	0.77	0.64	0.83	0.65	0.66	0.65	0.86	0.84	0.92	0.79																																
<b>MIXOGRAM</b>																																												
Peak time, min	2.3	2.8	2.8	2.5	2.5	2.2	2.9	2.5	2.0	2.4	2.8	2.5																																
<b>100g BAKING TEST</b>																																												
Loaf volume, cm <sup>3</sup>	980	955	1030	915	980	980	1135	1125	1005	980	930	990																																
Evaluation	0	0	0	1	0	0	0	0	1	2	2	2																																



**SOUTH AFRICAN  
SUMMER RAINFALL WHEAT (AND IRRIGATION)  
Mpumalanga**

PRODUCTION REGION	(30)	(32)	(33)
	M pumalanga Eastern Region	M pumalanga Western Region	M pumalanga Northern Region
Intake silos	Amersfoort Badplaas Carolina Davel Ermelo Estancia Lothair Maizefield Mkondo Morgenzon Overvaal Panbult	Argent Dryden Endicott Elof Hawerklip Kendal Ogies	Driefontein Lydenburg Marble Hall Middelburg Stoffelberg Pan Arnot Wonderfontein
<b>WHEAT</b>			
Protein (12%mb), %	13.34	12.67	12.35
Falling number, sec	334	414	439
1000 Kernel mass (13%mb), g	39.4	41.5	39.0
Hectolitre mass (dirty), kg/hl	78.9	80.9	79.4
Screenings (<1.8mm), %	1.45	1.13	2.30
Sprouted kernels, %	0.07	0.02	0.05
<b>Number of samples</b>	<b>6</b>	<b>3</b>	<b>5</b>
<b>CULTIVARS</b>			
SST 806	40.5	78.3	38.2
cultivars SST 825	19.7	7.7	24.0
with highest % occurrence	Elands SST 876 SST 822	16.8 4.8 14.0	9.6 16.4
<b>Number of samples</b>	<b>6</b>	<b>3</b>	<b>5</b>
<b>MIXOGRAM (Quadromat)</b>			
Peak time, min	2.6	2.1	2.7
Tail height (6min), mm	52	51	51
<b>Number of samples</b>	<b>6</b>	<b>3</b>	<b>5</b>
	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>
<b>BÜHLER EXTRACTION, %</b>	76.2		76.1 75.6
<b>FLOUR</b>			
Protein (12%mb), %	13.0		12.3 9.5
Colour, KJ	-0.7		-0.6 -1.2
<b>FARINOGRAM</b>			
Water absorption (14%mb), %	65.3		63.3 59.1
Development time, min	3.5		4.3 2.0
Stability, min	4.0		5.7 6.5
Mixing Tolerance Index, BU	56		60 37
<b>EXTENSOGRAM (45 min pull)</b>			
Area, cm2	52		71 89
Maximum height, BU	190		250 350
Extensibility, cm	18.2		19.2 17.6
<b>ALVEOGRAM</b>			
Strength, cm2	31.7		33.8 31.2
Stability (P), mm	81		82 77
Distensibility (L), mm	108		103 89
Configuration ratio (P/L)	0.75		0.79 0.86
<b>MIXOGRAM</b>			
Peak time, min	1.5		2.0 2.8
<b>100g BAKING TEST</b>			
Loaf volume, cm3	965		925 780
Evaluation	1		2 0



# SOUTH AFRICAN

## SUMMER RAINFALL WHEAT (AND IRRIGATION)

### Gauteng, Limpopo and Kwazulu-Natal Provinces

PRODUCTION REGION	(34) Gauteng	(35) Limpopo Region	(36) KwaZulu-Natal
Intake silos	Bloekomspruit Bronkhorstspuit Glenroy Goeie Hoek Kaalfontein Middelvlei Nigel Oberholzer Raathsvlei	Alma Crecy Immerpan Lehau Naboomspruit Northam Nutfield Nylstroom Pienaarsrivier Pietersburg Potgietersrus Roedtan Settlers Tzaneen Vaalwater Warmbad	Bergville Bloedrivier Dannhauser Dundee Mizpah New Amalfi Paulpietersburg Vryheid Winterton
<b>WHEAT</b>			
Protein (12%mb), %	14.00	13.14	12.79
Falling number, sec	397	386	395
1000 Kernel mass (13%mb), g	35.3	35.3	36.3
Hectolitre mass (dirty), kg/hl	77.0	77.0	77.8
Screenings (<1.8mm), %	2.76	1.88	1.79
Sprouted kernels, %	0.02	0.23	0.14
<b>Number of samples</b>	<b>6</b>	<b>19</b>	<b>8</b>
<b>CULTIVARS</b>			
SST 806	44.3	37.5	19.8
cultivars SST 876	16.3	25.9	24.5
with highest % Kariega	15.3	5.7	5.8
occurrence SST 825	12.5	6.8	36.0
Olifants	1.3	5.8	12.3
<b>Number of samples</b>	<b>6</b>	<b>19</b>	<b>8</b>
<b>MIXOGRAM (Quadromat)</b>			
Peak time, min	2.7	3.0	3.1
Tail height (6min), mm	56	51	54
<b>Number of samples</b>	<b>6</b>	<b>19</b>	<b>8</b>
	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>	<b>B1 B2 B3 B4</b>
<b>BÜHLER EXTRACTION, %</b>	75.5 76.4	75.1 75.2 74.4	76.4
<b>FLOUR</b>			
Protein (12%mb), %	12.8 12.4	12.4 12.1 10.0	12.0
Colour, KJ	-0.1 -0.1	-0.1 -0.4 -0.5	-0.6
<b>FARINOGRAM</b>			
Water absorption (14%mb), %	63.8 61.8	62.5 61.8 60.5	61.9
Development time, min	5.3 5.9	5.7 5.0 4.2	5.7
Stability, min	6.0 7.9	8.9 7.3 5.3	8.2
Mixing Tolerance Index, BU	61 52	38 45 67	43
<b>EXTENSOGRAM (45 min pull)</b>			
Area, cm2	105 128	107 103 81	125
Maximum height, BU	360 420	430 400 360	410
Extensibility, cm	20.7 20.5	17.9 17.4 15.2	20.1
<b>ALVEOGRAM</b>			
Strength, cm2	43.3 50.8	47.2 40.5 29.7	46.3
Stability (P), mm	88 84	95 92 86	89
Distensibility (L), mm	125 145	109 97 77	122
Configuration ratio (P/L)	0.71 0.58	0.87 0.95 1.12	0.73
<b>MIXOGRAM</b>			
Peak time, min	2.2 2.5	2.7 2.4 2.5	2.5
<b>100g BAKING TEST</b>			
Loaf volume, cm3	945 940	885 965 815	870
Evaluation	1 0	2 0 0	0

