

## 2004/2005 IMPORTED WHEAT QUALITY - ARGENTINA

### 2004/2005 Imported Wheat Quality Versus 2004/2005 RSA Season

Country of origin	Argentina							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	<b>6</b>	<b>16</b>	-	-	<b>49</b>	<b>4</b>	<b>75</b>	<b>189</b>	<b>109</b>	<b>76</b>	<b>20</b>	<b>73</b>	<b>13</b>	<b>480</b>
<b>WHEAT GRADING</b>														
Protein (12% mb), %	12.46	11.60	-	-	11.79	11.92	11.81	13.39	12.43	12.80	11.80	12.92	14.07	12.96
Moisture, %	12.0	12.1	-	-	12.1	11.7	12.0	10.8	10.9	10.8	10.9	10.8	11.1	10.9
Falling number, sec	352	385	-	-	392	406	388	380	377	380	370	370	373	377
1000 Kernel mass (13% mb), g	33.1	34.5	-	-	33.4	34.4	33.7	35.3	35.9	34.8	36.8	33.7	31.5	35.1
Hlm (dirty), kg/hl	78.4	78.7	-	-	77.6	78.2	77.9	78.9	78.1	76.8	77.2	76.2	72.2	77.7
Screenings (<1,8mm), %	2.22	2.62	-	-	3.94	2.22	3.43	1.35	1.55	1.77	1.61	3.26	4.63	1.85
Gravel, stones, turf and glass, %	0.00	0.00	-	-	0.00	0.00	0.00	0.01	0.00	0.00	0.00	0.02	0.00	0.01
Foreign matter, %	0.40	0.18	-	-	0.18	0.11	0.19	0.12	0.16	0.14	0.11	0.23	0.33	0.15
Other grain & unthreshed ears, %	0.13	0.15	-	-	0.24	0.00	0.20	0.31	0.34	0.37	0.26	0.59	1.06	0.39
Heat damaged kernels, %	0.02	0.03	-	-	0.04	0.65	0.07	0.00	0.00	0.00	0.01	0.00	0.00	0.00
Immature kernels, %	0.03	0.04	-	-	0.05	0.15	0.05	0.09	0.06	0.08	0.03	0.06	0.04	0.07
Insect damaged kernels, %	0.21	0.35	-	-	0.59	0.00	0.47	0.39	0.43	0.35	0.50	0.86	0.58	0.47
Heavily frost damaged kernels, %	0.00	0.01	-	-	0.00	0.85	0.05	0.00	0.00	0.00	0.00	0.00	2.07	0.06
Sprouted kernels, %	0.01	0.06	-	-	0.16	0.00	0.12	0.03	0.03	0.03	0.06	0.02	0.09	0.03
Total Damaged kernels, %	0.28	0.46	-	-	0.85	0.50	0.70	0.52	0.52	0.46	0.60	0.94	0.70	0.58
Combined deviations, %	2.92	3.39	-	-	5.19	2.36	4.47	2.27	2.57	2.74	2.57	5.01	6.71	2.96
Field fungi, %	0.46	0.13	-	-	0.13	0.00	0.15	0.16	0.18	0.22	0.25	0.15	0.37	0.18
Storage fungi, %	0.06	0.03	-	-	0.05	0.05	0.05	0.02	0.03	0.03	0.03	0.03	0.02	0.03
Ergot, %	0.10	0.00	-	-	0.00	0.03	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	0	0	-	-	0	0	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	0	0	-	-	0	0	0	0	0	0	0	0	0	0
Live insects	No	No	-	-	No	No	No	No	No	No	No	No	No	No
Undesirable odour	No	No	-	-	No	No	No	No	No	No	No	No	No	No
	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>UT</b>	<b>COW</b>	<b>Average</b>	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>UT</b>	<b>COW</b>	<b>Average</b>
<b>No. of samples</b>	<b>6</b>	<b>16</b>	-	-	<b>49</b>	<b>4</b>	<b>75</b>	<b>24</b>	<b>25</b>	<b>21</b>	<b>10</b>	-	-	<b>80</b>
<b>BÜHLER EXTRACTION, %</b>	74.8	75.4	-	-	75.2	73.7	75.1	74.9	74.5	74.7	74.0	-	-	74.6
<b>FLOUR</b>														
Colour, KJ	-0.3	-0.3	-	-	0.2	-0.4	0.0	-1.2	-1.2	-1.2	-1.3	-	-	-1.2
<b>100g BAKING TEST</b>														
Baking water absorption, %	61.4	60.7	-	-	60.9	60.7	60.9	62.3	61.9	61.3	61.2	-	-	61.8
Loaf volume, cm3	810	761	-	-	781	796	780	949	922	918	934	-	-	930
Evaluation	2	2	-	-	2	2	2	1	1	0	1	-	-	1
<b>FARINOGRAM</b>														
Water absorption, %	62.3	62.9	-	-	62.4	62.7	62.5	61.6	61.2	60.5	60.5	-	-	61.0
Development time, min	2.2	2.1	-	-	2.1	2.0	2.1	5.2	5.0	4.9	5.5	-	-	5.1
Stability, mm	9.0	7.5	-	-	7.5	7.7	7.7	9.4	9.2	8.9	11.0	-	-	9.4
Mixing tolerance index, BU	40	47	-	-	50	42	48	41	43	46	40	-	-	43

## 2004/2005 Imported Wheat Quality Versus 2004/2005 RSA Season

Country of origin	Argentina							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	6	16	-	-	49	4	75	24	25	21	10	-	-	80
<b>ALVEOGRAM</b>														
Strength, cm <sup>2</sup>	49.1	41.5	-	-	41.4	44.3	42.2	40.5	39.5	37.7	41.7	-	-	39.6
Stability, mm	118	128	-	-	122	127	123	75	75	72	74	-	-	74
Distensibility, mm	75	56	-	-	59	64	60	130	122	124	127	-	-	126
P/L	1.63	2.34	-	-	2.17	2.05	2.15	0.59	0.65	0.60	0.63	-	-	0.62
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	104	101	-	-	103	101	102	116	118	109	121	-	-	115
Max. height, BU	460	471	-	-	477	450	473	401	416	393	424	-	-	406
Extensibility, mm	161	150	-	-	151	157	152	201	193	189	190	-	-	194
<b>MIXOGRAM</b>														
Peak time, min	4.2	3.8	-	-	4.0	4.0	4.0	2.5	2.6	2.7	2.8	-	-	2.6
Absorption, %	61.3	60.3	-	-	60.6	60.7	60.6	62.7	62.1	62.0	62.6	-	-	62.3
<b>MYCOTOXINS</b>														
Aflatoxin, ppb	0.96							0						
Deoxynivalenol, ppm	0.73							1.06						
Ochratoxin A, ppb	0.38							0						
<b>No. of samples</b>	<b>24</b>							<b>30</b>						

## 2004/2005 IMPORTED WHEAT QUALITY - AUSTRALIA

### 2004/2005 Imported Wheat Quality Versus 2004/2005 RSA Season

Country of origin	Australia							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	<b>23</b>	<b>2</b>	<b>-</b>	<b>-</b>	<b>3</b>	<b>-</b>	<b>28</b>	<b>189</b>	<b>109</b>	<b>76</b>	<b>20</b>	<b>73</b>	<b>13</b>	<b>480</b>
<b>WHEAT</b>														
<b>GRADING</b>														
Protein (12% mb), %	13.68	11.18	-	-	12.80	-	13.41	13.39	12.43	12.80	11.80	12.92	14.07	12.96
Moisture, %	10.1	10.1	-	-	10.8	-	10.2	10.8	10.9	10.8	10.9	10.8	11.1	10.9
Falling number, sec	471	567	-	-	389	-	469	380	377	380	370	370	373	377
1000 Kernel mass (13% mb), g	35.4	38.0	-	-	32.6	-	35.3	35.3	35.9	34.8	36.8	33.7	31.5	35.1
Hlm (dirty), kg/hl	80.2	80.8	-	-	78.2	-	80.0	78.9	78.1	76.8	77.2	76.2	72.2	77.7
Screenings (<1,8mm), %	1.65	1.39	-	-	3.94	-	1.88	1.35	1.55	1.77	1.61	3.26	4.63	1.85
Gravel, stones, turf and glass, %	0.00	0.00	-	-	0.00	-	0.00	0.01	0.00	0.00	0.00	0.02	0.00	0.01
Foreign matter, %	0.23	0.16	-	-	0.48	-	0.25	0.12	0.16	0.14	0.11	0.23	0.33	0.15
Other grain & unthreshed ears, %	0.24	0.20	-	-	0.25	-	0.24	0.31	0.34	0.37	0.26	0.59	1.06	0.39
Heat damaged kernels, %	0.03	0.00	-	-	0.00	-	0.02	0.00	0.00	0.00	0.01	0.00	0.00	0.00
Immature kernels, %	0.03	0.00	-	-	0.00	-	0.03	0.09	0.06	0.08	0.03	0.06	0.04	0.07
Insect damaged kernels, %	0.09	0.16	-	-	0.24	-	0.11	0.39	0.43	0.35	0.50	0.86	0.58	0.47
Heavily frost damaged kernels, %	0.00	0.00	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	2.07	0.06
Sprouted kernels, %	0.10	0.00	-	-	0.00	-	0.08	0.03	0.03	0.03	0.06	0.02	0.09	0.03
Total Damaged kernels, %	0.34	0.16	-	-	0.24	-	0.32	0.52	0.52	0.46	0.60	0.94	0.70	0.58
Combined deviations, %	2.24	1.91	-	-	4.91	-	2.50	2.27	2.57	2.74	2.57	5.01	6.71	2.96
Field fungi, %	0.06	0.04	-	-	0.05	-	0.06	0.16	0.18	0.22	0.25	0.15	0.37	0.18
Storage fungi, %	0.01	0.00	-	-	0.00	-	0.01	0.02	0.03	0.03	0.03	0.03	0.02	0.03
Ergot, %	0.00	0.00	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	0	0	-	-	0	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	0	0	-	-	0	-	0	0	0	0	0	0	0	0
Live insects	No	No	-	-	No	-	No	No	No	No	No	No	No	No
Undesirable odour	No	No	-	-	No	-	No	No	No	No	No	No	No	No
	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>UT</b>	<b>COW</b>	<b>Average</b>	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>UT</b>	<b>COW</b>	<b>Average</b>
<b>No. of samples</b>	<b>23</b>	<b>2</b>	<b>-</b>	<b>-</b>	<b>3</b>	<b>-</b>	<b>28</b>	<b>24</b>	<b>25</b>	<b>21</b>	<b>10</b>	<b>-</b>	<b>-</b>	<b>80</b>
<b>BÜHLER EXTRACTION, %</b>	<b>74.3</b>	<b>72.9</b>	<b>-</b>	<b>-</b>	<b>73.2</b>	<b>-</b>	<b>74.1</b>	<b>74.9</b>	<b>74.5</b>	<b>74.7</b>	<b>74.0</b>	<b>-</b>	<b>-</b>	<b>74.6</b>
<b>FLOUR</b>														
Colour, KJ	-1.8	-2.4	-	-	-1.8	-	-1.9	-1.2	-1.2	-1.2	-1.3	-	-	-1.2
<b>100g BAKING TEST</b>														
Baking water absorption, %	63.3	61.4	-	-	62.0	-	63.0	62.3	61.9	61.3	61.2	-	-	61.8
Loaf volume, cm3	905	725	-	-	885	-	890	949	922	918	934	-	-	930
Evaluation	2	3	-	-	1	-	2	1	1	0	1	-	-	1
<b>FARINOGRAM</b>														
Water absorption, %	65.4	65.0	-	-	62.7	-	65.0	61.6	61.2	60.5	60.5	-	-	61.0
Development time, min	5.9	2.2	-	-	5.8	-	5.6	5.2	5.0	4.9	5.5	-	-	5.1
Stability, mm	12.8	4.7	-	-	14.3	-	12.3	9.4	9.2	8.9	11.0	-	-	9.4
Mixing tolerance index, BU	28	58	-	-	24	-	30	41	43	46	40	-	-	43

## 2004/2005 Imported Wheat Quality Versus 2004/2005 RSA Season

Country of origin	Australia							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	23	2	-	-	3	-	28	24	25	21	10	-	-	80
<b>ALVEOGRAM</b>														
Strength, cm <sup>2</sup>	58.0	34.9	-	-	59.8	-	56.5	40.5	39.5	37.7	41.7	-	-	39.6
Stability, mm	119	134	-	-	121	-	120	75	75	72	74	-	-	74
Distensibility, mm	104	45	-	-	94	-	99	130	122	124	127	-	-	126
P/L	1.22	3.02	-	-	1.29	-	1.36	0.59	0.65	0.60	0.63	-	-	0.62
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	123	81	-	-	160	-	124	116	118	109	121	-	-	115
Max. height, BU	427	418	-	-	613	-	446	401	416	393	424	-	-	406
Extensibility, mm	197	131	-	-	183	-	191	201	193	189	190	-	-	194
<b>MIXOGRAM</b>														
Peak time, min	2.7	3.1	-	-	3.4	-	2.8	2.5	2.6	2.7	2.8	-	-	2.6
Absorption, %	63.0	59.9	-	-	62.0	-	62.7	62.7	62.1	62.0	62.6	-	-	62.3
<b>MYCOTOXINS</b>														
Aflatoxin, ppb	1.83							0						
Deoxynivalenol, ppm	0.68							1.06						
Ochratoxin A, ppb	0.65							0						
<b>No. of samples</b>	<b>6</b>							<b>30</b>						

# 2004/2005 IMPORTED WHEAT QUALITY - CANADA

## 2004/2005 Imported Wheat Quality Versus 2004/2005 RSA Season

Country of origin	Canada							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>Class and Grade bread wheat</b>														
<b>No. of samples</b>	4	-	-	-	-	-	4	189	109	76	20	73	13	480
<b>WHEAT GRADING</b>														
Protein (12% mb), %	13.31	-	-	-	-	-	13.31	13.39	12.43	12.80	11.80	12.92	14.07	12.96
Moisture, %	12.4	-	-	-	-	-	12.4	10.8	10.9	10.8	10.9	10.8	11.1	10.9
Falling number, sec	316	-	-	-	-	-	316	380	377	380	370	370	373	377
1000 Kernel mass (13% mb), g	35.0	-	-	-	-	-	35.0	35.3	35.9	34.8	36.8	33.7	31.5	35.1
Hlm (dirty), kg/hl	79.1	-	-	-	-	-	79.1	78.9	78.1	76.8	77.2	76.2	72.2	77.7
Screenings (<1,8mm), %	1.65	-	-	-	-	-	1.65	1.35	1.55	1.77	1.61	3.26	4.63	1.85
Gravel, stones, turf and glass, %	0.00	-	-	-	-	-	0.00	0.01	0.00	0.00	0.00	0.02	0.00	0.01
Foreign matter, %	0.15	-	-	-	-	-	0.15	0.12	0.16	0.14	0.11	0.23	0.33	0.15
Other grain & unthreshed ears, %	0.27	-	-	-	-	-	0.27	0.31	0.34	0.37	0.26	0.59	1.06	0.39
Heat damaged kernels, %	0.10	-	-	-	-	-	0.10	0.00	0.00	0.00	0.01	0.00	0.00	0.00
Immature kernels, %	0.00	-	-	-	-	-	0.00	0.09	0.06	0.08	0.03	0.06	0.04	0.07
Insect damaged kernels, %	0.12	-	-	-	-	-	0.12	0.39	0.43	0.35	0.50	0.86	0.58	0.47
Heavily frost damaged kernels, %	0.29	-	-	-	-	-	0.29	0.00	0.00	0.00	0.00	0.00	2.07	0.06
Sprouted kernels, %	0.12	-	-	-	-	-	0.12	0.03	0.03	0.03	0.06	0.02	0.09	0.03
Total Damaged kernels, %	0.34	-	-	-	-	-	0.34	0.52	0.52	0.46	0.60	0.94	0.70	0.58
Combined deviations, %	2.36	-	-	-	-	-	2.36	2.27	2.57	2.74	2.57	5.01	6.71	2.96
Field fungi, %	0.12	-	-	-	-	-	0.12	0.16	0.18	0.22	0.25	0.15	0.37	0.18
Storage fungi, %	0.04	-	-	-	-	-	0.04	0.02	0.03	0.03	0.03	0.03	0.02	0.03
Ergot, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	0	-	-	-	-	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	0	-	-	-	-	-	0	0	0	0	0	0	0	0
Live insects	No	-	-	-	-	-	No	No	No	No	No	No	No	No
Undesirable odour	No	-	-	-	-	-	No	No	No	No	No	No	No	No
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	4	-	-	-	-	-	4	24	25	21	10	-	-	80
<b>BÜHLER EXTRACTION, %</b>	71.5	-	-	-	-	-	71.5	74.9	74.5	74.7	74.0	-	-	74.6
<b>FLOUR</b>														
Colour, KJ	-0.1	-	-	-	-	-	-0.1	-1.2	-1.2	-1.2	-1.3	-	-	-1.2
<b>100g BAKING TEST</b>														
Baking water absorption, %	63.0	-	-	-	-	-	63.0	62.3	61.9	61.3	61.2	-	-	61.8
Loaf volume, cm3	850	-	-	-	-	-	850	949	922	918	934	-	-	930
Evaluation	3	-	-	-	-	-	3	1	1	0	1	-	-	1
<b>FARINOGRAM</b>														
Water absorption, %	65.7	-	-	-	-	-	65.7	61.6	61.2	60.5	60.5	-	-	61.0
Development time, min	3.2	-	-	-	-	-	3.2	5.2	5.0	4.9	5.5	-	-	5.1
Stability, mm	10.2	-	-	-	-	-	10.2	9.4	9.2	8.9	11.0	-	-	9.4
Mixing tolerance index, BU	29	-	-	-	-	-	29	41	43	46	40	-	-	43

## 2004/2005 Imported Wheat Quality Versus 2004/2005 RSA Season

Country of origin	Canada							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	4	-	-	-	-	-	4	24	25	21	10	-	-	80
<b>ALVEOGRAM</b>														
Strength, cm <sup>2</sup>	53.3	-	-	-	-	-	53.3	40.5	39.5	37.7	41.7	-	-	39.6
Stability, mm	128	-	-	-	-	-	128	75	75	72	74	-	-	74
Distensibility, mm	83	-	-	-	-	-	83	130	122	124	127	-	-	126
P/L	1.55	-	-	-	-	-	1.55	0.59	0.65	0.60	0.63	-	-	0.62
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	114	-	-	-	-	-	114	116	118	109	121	-	-	115
Max. height, BU	425	-	-	-	-	-	425	401	416	393	424	-	-	406
Extensibility, mm	183	-	-	-	-	-	183	201	193	189	190	-	-	194
<b>MIXOGRAM</b>														
Peak time, min	3.2	-	-	-	-	-	3.2	2.5	2.6	2.7	2.8	-	-	2.6
Absorption, %	62.5	-	-	-	-	-	62.5	62.7	62.1	62.0	62.6	-	-	62.3
<b>MYCOTOXINS</b>														
Aflatoxin, ppb	0.00							0						
Deoxynivalenol, ppm	0.59							1.06						
Ochratoxin A, ppb	<0.47							0						
<b>No. of samples</b>	<b>1</b>							<b>30</b>						

# 2004/2005 IMPORTED WHEAT QUALITY - GERMANY

## 2004/2005 Imported Wheat Quality Versus 2004/2005 RSA Season

Country of origin	Germany							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	<b>7</b>	<b>9</b>	<b>-</b>	<b>-</b>	<b>1</b>	<b>-</b>	<b>17</b>	<b>189</b>	<b>109</b>	<b>76</b>	<b>20</b>	<b>73</b>	<b>13</b>	<b>480</b>
<b>WHEAT</b>														
<b>GRADING</b>														
Protein (12% mb), %	12.97	11.71	-	-	12.14	-	12.26	13.39	12.43	12.80	11.80	12.92	14.07	12.96
Moisture, %	11.7	12.0	-	-	12.9	-	12.0	10.8	10.9	10.8	10.9	10.8	11.1	10.9
Falling number, sec	327	329	-	-	311	-	327	380	377	380	370	370	373	377
1000 Kernel mass (13% mb), g	37.5	45.0	-	-	40.1	-	41.6	35.3	35.9	34.8	36.8	33.7	31.5	35.1
Hlm (dirty), kg/hl	78.9	78.8	-	-	71.4	-	78.4	78.9	78.1	76.8	77.2	76.2	72.2	77.7
Screenings (<1,8mm), %	1.74	1.68	-	-	2.80	-	1.77	1.35	1.55	1.77	1.61	3.26	4.63	1.85
Gravel, stones, turf and glass, %	0.00	0.00	-	-	0.00	-	0.00	0.01	0.00	0.00	0.00	0.02	0.00	0.01
Foreign matter, %	0.16	0.22	-	-	0.70	-	0.22	0.12	0.16	0.14	0.11	0.23	0.33	0.15
Other grain & unthreshed ears, %	0.43	0.82	-	-	0.30	-	0.63	0.31	0.34	0.37	0.26	0.59	1.06	0.39
Heat damaged kernels, %	0.03	0.01	-	-	0.20	-	0.03	0.00	0.00	0.00	0.01	0.00	0.00	0.00
Immature kernels, %	0.03	0.07	-	-	0.20	-	0.06	0.09	0.06	0.08	0.03	0.06	0.04	0.07
Insect damaged kernels, %	0.03	0.07	-	-	0.10	-	0.06	0.39	0.43	0.35	0.50	0.86	0.58	0.47
Heavily frost damaged kernels, %	0.00	0.00	-	-	0.20	-	0.01	0.00	0.00	0.00	0.00	0.00	2.07	0.06
Sprouted kernels, %	0.00	0.03	-	-	0.10	-	0.02	0.03	0.03	0.03	0.06	0.02	0.09	0.03
Total Damaged kernels, %	0.09	0.18	-	-	0.60	-	0.17	0.52	0.52	0.46	0.60	0.94	0.70	0.58
Combined deviations, %	2.46	2.90	-	-	4.20	-	2.80	2.27	2.57	2.74	2.57	5.01	6.71	2.96
Field fungi, %	0.13	0.16	-	-	0.10	-	0.14	0.16	0.18	0.22	0.25	0.15	0.37	0.18
Storage fungi, %	0.02	0.05	-	-	0.00	-	0.03	0.02	0.03	0.03	0.03	0.03	0.02	0.03
Ergot, %	0.02	0.00	-	-	0.00	-	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	0	0	-	-	0	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	0	0	-	-	0	-	0	0	0	0	0	0	0	0
Live insects	No	No	-	-	No	-	No	No	No	No	No	No	No	No
Undesirable odour	No	No	-	-	No	-	No	No	No	No	No	No	No	No
	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>UT</b>	<b>COW</b>	<b>Average</b>	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>UT</b>	<b>COW</b>	<b>Average</b>
<b>No. of samples</b>	<b>7</b>	<b>9</b>	<b>-</b>	<b>-</b>	<b>1</b>	<b>-</b>	<b>17</b>	<b>24</b>	<b>25</b>	<b>21</b>	<b>10</b>	<b>-</b>	<b>-</b>	<b>80</b>
<b>BÜHLER EXTRACTION, %</b>	<b>75.1</b>	<b>75.4</b>	<b>-</b>	<b>-</b>	<b>72.0</b>	<b>-</b>	<b>75.0</b>	<b>74.9</b>	<b>74.5</b>	<b>74.7</b>	<b>74.0</b>	<b>-</b>	<b>-</b>	<b>74.6</b>
<b>FLOUR</b>														
Colour, KJ	-0.5	0.2	-	-	0.3	-	-0.1	-1.2	-1.2	-1.2	-1.3	-	-	-1.2
<b>100g BAKING TEST</b>														
Baking water absorption, %	62.3	61.1	-	-	60.7	-	61.6	62.3	61.9	61.3	61.2	-	-	61.8
Loaf volume, cm3	822	736	-	-	835	-	777	949	922	918	934	-	-	930
Evaluation	3	3	-	-	0	-	3	1	1	0	1	-	-	1
<b>FARINOGRAM</b>														
Water absorption, %	64.3	64.5	-	-	59.5	-	64.1	61.6	61.2	60.5	60.5	-	-	61.0
Development time, min	2.6	2.1	-	-	2.4	-	2.3	5.2	5.0	4.9	5.5	-	-	5.1
Stability, mm	10.2	4.0	-	-	5.7	-	6.7	9.4	9.2	8.9	11.0	-	-	9.4
Mixing tolerance index, BU	37	66	-	-	46	-	53	41	43	46	40	-	-	43

## 2004/2005 Imported Wheat Quality Versus 2004/2005 RSA Season

Country of origin	Germany							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	7	9	-	-	1	-	17	24	25	21	10	-	-	80
<b>ALVEOGRAM</b>														
Strength, cm <sup>2</sup>	54.1	40.3	-	-	40.5	-	46.0	40.5	39.5	37.7	41.7	-	-	39.6
Stability, mm	129	142	-	-	94	-	134	75	75	72	74	-	-	74
Distensibility, mm	77	47	-	-	86	-	62	130	122	124	127	-	-	126
P/L	1.71	3.03	-	-	1.09	-	2.37	0.59	0.65	0.60	0.63	-	-	0.62
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	110	87	-	-	107	-	98	116	118	109	121	-	-	115
Max. height, BU	423	408	-	-	445	-	416	401	416	393	424	-	-	406
Extensibility, mm	179	149	-	-	164	-	162	201	193	189	190	-	-	194
<b>MIXOGRAM</b>														
Peak time, min	4.0	3.5	-	-	3.7	-	3.7	2.5	2.6	2.7	2.8	-	-	2.6
Absorption, %	61.9	60.4	-	-	60.7	-	61.1	62.7	62.1	62.0	62.6	-	-	62.3
<b>MYCOTOXINS</b>														
Aflatoxin, ppb	<5							0						
Deoxynivalenol, ppm	1.32							1.06						
Ochratoxin A, ppb	2.71							0						
<b>No. of samples</b>	<b>4</b>							<b>30</b>						



# 2004/2005 IMPORTED WHEAT QUALITY - UKRAINE

## 2004/2005 Imported Wheat Quality Versus 2004/2005 RSA Season

Country of origin	Ukraine							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>Class and Grade bread wheat</b>														
<b>No. of samples</b>	-	2	-	-	4	-	6	189	109	76	20	73	13	480
<b>WHEAT GRADING</b>														
Protein (12% mb), %	-	11.67	-	-	11.70	-	11.69	13.39	12.43	12.80	11.80	12.92	14.07	12.96
Moisture, %	-	12.1	-	-	12.0	-	12.1	10.8	10.9	10.8	10.9	10.8	11.1	10.9
Falling number, sec	-	262	-	-	241	-	248	380	377	380	370	370	373	377
1000 Kernel mass (13% mb), g	-	40.1	-	-	40.4	-	40.3	35.3	35.9	34.8	36.8	33.7	31.5	35.1
Hlm (dirty), kg/hl	-	77.2	-	-	77.2	-	77.2	78.9	78.1	76.8	77.2	76.2	72.2	77.7
Screenings (<1,8mm), %	-	1.75	-	-	2.35	-	2.15	1.35	1.55	1.77	1.61	3.26	4.63	1.85
Gravel, stones, turf and glass, %	-	0.00	-	-	0.00	-	0.00	0.01	0.00	0.00	0.00	0.02	0.00	0.01
Foreign matter, %	-	0.25	-	-	0.23	-	0.23	0.12	0.16	0.14	0.11	0.23	0.33	0.15
Other grain & unthreshed ears, %	-	0.20	-	-	1.90	-	1.33	0.31	0.34	0.37	0.26	0.59	1.06	0.39
Heat damaged kernels, %	-	0.00	-	-	0.03	-	0.02	0.00	0.00	0.00	0.01	0.00	0.00	0.00
Immature kernels, %	-	0.00	-	-	0.08	-	0.05	0.09	0.06	0.08	0.03	0.06	0.04	0.07
Insect damaged kernels, %	-	0.05	-	-	0.00	-	0.02	0.39	0.43	0.35	0.50	0.86	0.58	0.47
Heavily frost damaged kernels, %	-	0.10	-	-	0.03	-	0.05	0.00	0.00	0.00	0.00	0.00	2.07	0.06
Sprouted kernels, %	-	0.00	-	-	0.00	-	0.00	0.03	0.03	0.03	0.06	0.02	0.09	0.03
Total Damaged kernels, %	-	0.15	-	-	2.10	-	1.45	0.52	0.52	0.46	0.60	0.94	0.70	0.58
Combined deviations, %	-	1.85	-	-	4.45	-	3.58	2.27	2.57	2.74	2.57	5.01	6.71	2.96
Field fungi, %	-	0.10	-	-	0.08	-	0.08	0.16	0.18	0.22	0.25	0.15	0.37	0.18
Storage fungi, %	-	0.00	-	-	0.00	-	0.00	0.02	0.03	0.03	0.03	0.03	0.02	0.03
Ergot, %	-	0.05	-	-	0.00	-	0.02	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	-	0	-	-	0	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	-	0	-	-	0	-	0	0	0	0	0	0	0	0
Live insects	-	No	-	-	No	-	No	No	No	No	No	No	No	No
Undesirable odour	-	No	-	-	No	-	No	No	No	No	No	No	No	No
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	2	-	-	4	-	6	24	25	21	10	-	-	80
<b>BÜHLER EXTRACTION, %</b>	-	75.2	-	-	75.3	-	75.3	74.9	74.5	74.7	74.0	-	-	74.6
<b>FLOUR</b>														
Colour, KJ	-	0.5	-	-	0.5	-	0.5	-1.2	-1.2	-1.2	-1.3	-	-	-1.2
<b>100g BAKING TEST</b>														
Baking water absorption, %	-	60.6	-	-	60.6	-	60.6	62.3	61.9	61.3	61.2	-	-	61.8
Loaf volume, cm3	-	805	-	-	813	-	810	949	922	918	934	-	-	930
Evaluation	-	1	-	-	1	-	1	1	1	0	1	-	-	1
<b>FARINOGRAM</b>														
Water absorption, %	-	61.4	-	-	61.1	-	61.2	61.6	61.2	60.5	60.5	-	-	61.0
Development time, min	-	2.1	-	-	2.0	-	2.0	5.2	5.0	4.9	5.5	-	-	5.1
Stability, mm	-	4.8	-	-	5.4	-	5.2	9.4	9.2	8.9	11.0	-	-	9.4
Mixing tolerance index, BU	-	64	-	-	58	-	60	41	43	46	40	-	-	43

## 2004/2005 Imported Wheat Quality Versus 2004/2005 RSA Season

Country of origin	Ukraine							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	2	-	-	4	-	6	24	25	21	10	-	-	80
<b>ALVEOGRAM</b>														
Strength, cm <sup>2</sup>	-	46.3	-	-	45.1	-	45.5	40.5	39.5	37.7	41.7	-	-	39.6
Stability, mm	-	113	-	-	110	-	111	75	75	72	74	-	-	74
Distensibility, mm	-	75	-	-	75	-	75	130	122	124	127	-	-	126
P/L	-	1.52	-	-	1.46	-	1.48	0.59	0.65	0.60	0.63	-	-	0.62
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	-	108	-	-	115	-	113	116	118	109	121	-	-	115
Max. height, BU	-	460	-	-	471	-	468	401	416	393	424	-	-	406
Extensibility, mm	-	163	-	-	170	-	168	201	193	189	190	-	-	194
<b>MIXOGRAM</b>														
Peak time, min	-	4.2	-	-	4.2	-	4.2	2.5	2.6	2.7	2.8	-	-	2.6
Absorption, %	-	60.6	-	-	60.6	-	60.6	62.7	62.1	62.0	62.6	-	-	62.3
<b>MYCOTOXINS</b>														
Aflatoxin, ppb	<5							0						
Deoxynivalenol, ppm	0.66							1.06						
Ochratoxin A, ppb	1.1							0						
<b>No. of samples</b>	<b>1</b>							<b>30</b>						

# 2004/2005 IMPORTED WHEAT QUALITY - USA

## 2004/2005 Imported Wheat Quality Versus 2004/2005 RSA Season

Country of origin	USA							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>Class and Grade bread wheat</b>														
<b>No. of samples</b>	<b>24</b>	<b>5</b>	<b>1</b>	<b>2</b>	<b>10</b>	<b>18</b>	<b>60</b>	<b>189</b>	<b>109</b>	<b>76</b>	<b>20</b>	<b>73</b>	<b>13</b>	<b>480</b>
<b>WHEAT GRADING</b>														
Protein (12% mb), %	13.03	11.51	10.18	10.17	12.85	12.88	12.68	13.39	12.43	12.80	11.80	12.92	14.07	12.96
Moisture, %	11.9	11.8	13.8	13.4	11.8	12.6	12.2	10.8	10.9	10.8	10.9	10.8	11.1	10.9
Falling number, sec	348	416	291	241	361	347	351	380	377	380	370	370	373	377
1000 Kernel mass (13% mb), g	33.3	32.5	47.1	47.8	30.8	33.6	33.6	35.3	35.9	34.8	36.8	33.7	31.5	35.1
Hlm (dirty), kg/hl	78.7	77.9	74.1	73.8	76.7	77.2	77.6	78.9	78.1	76.8	77.2	76.2	72.2	77.7
Screenings (<1,8mm), %	1.74	0.76	1.47	1.48	3.64	3.76	2.57	1.35	1.55	1.77	1.61	3.26	4.63	1.85
Gravel, stones, turf and glass, %	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.00	0.00	0.00	0.02	0.00	0.01
Foreign matter, %	0.29	0.20	0.18	0.18	0.45	0.42	0.34	0.12	0.16	0.14	0.11	0.23	0.33	0.15
Other grain & unthreshed ears, %	0.16	0.18	0.68	0.67	0.17	0.34	0.24	0.31	0.34	0.37	0.26	0.59	1.06	0.39
Heat damaged kernels, %	0.04	0.02	0.00	0.00	0.12	0.02	0.04	0.00	0.00	0.00	0.01	0.00	0.00	0.00
Immature kernels, %	0.03	0.18	0.00	0.00	0.00	0.02	0.03	0.09	0.06	0.08	0.03	0.06	0.04	0.07
Insect damaged kernels, %	0.13	0.02	0.00	0.00	0.13	0.23	0.14	0.39	0.43	0.35	0.50	0.86	0.58	0.47
Heavily frost damaged kernels, %	0.04	0.06	0.00	0.00	0.00	0.00	0.02	0.00	0.00	0.00	0.00	0.00	2.07	0.06
Sprouted kernels, %	0.12	0.00	0.48	0.44	0.08	0.15	0.13	0.03	0.03	0.03	0.06	0.02	0.09	0.03
Total Damaged kernels, %	0.38	0.40	0.48	0.44	0.33	0.42	0.39	0.52	0.52	0.46	0.60	0.94	0.70	0.58
Combined deviations, %	2.37	1.18	2.81	2.77	4.42	4.94	3.44	2.27	2.57	2.74	2.57	5.01	6.71	2.96
Field fungi, %	0.29	0.02	0.80	0.81	0.29	0.42	0.33	0.16	0.18	0.22	0.25	0.15	0.37	0.18
Storage fungi, %	0.05	0.04	0.40	0.49	0.01	0.08	0.07	0.02	0.03	0.03	0.03	0.03	0.02	0.03
Ergot, %	0.01	0.02	0.00	0.00	0.00	0.11	0.04	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Live insects	No	No	No	No	No	No	No	No	No	No	No	No	No	No
Undesirable odour	No	No	No	No	No	No	No	No	No	No	No	No	No	No
	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>UT</b>	<b>COW</b>	<b>Average</b>	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>UT</b>	<b>COW</b>	<b>Average</b>
<b>No. of samples</b>	<b>24</b>	<b>5</b>	<b>1</b>	<b>2</b>	<b>10</b>	<b>18</b>	<b>60</b>	<b>24</b>	<b>25</b>	<b>21</b>	<b>10</b>	-	-	<b>80</b>
<b>BÜHLER EXTRACTION, %</b>	<b>74.7</b>	<b>74.3</b>	<b>77.7</b>	<b>77.9</b>	<b>73.4</b>	<b>74.8</b>	<b>74.6</b>	<b>74.9</b>	<b>74.5</b>	<b>74.7</b>	<b>74.0</b>	-	-	<b>74.6</b>
<b>FLOUR</b>														
Colour, KJ	-0.4	0.0	0.9	0.8	-0.2	-0.2	-0.2	-1.2	-1.2	-1.2	-1.3	-	-	-1.2
<b>100g BAKING TEST</b>														
Baking water absorption, %	62.8	59.9	54.8	55.2	61.1	61.3	61.4	62.3	61.9	61.3	61.2	-	-	61.8
Loaf volume, cm3	846	789	690	703	877	835	836	949	922	918	934	-	-	930
Evaluation	2	2	2	1	1	2	2	1	1	0	1	-	-	1
<b>FARINOGRAM</b>														
Water absorption, %	62.8	60.5	54.4	55.0	60.0	61.1	61.2	61.6	61.2	60.5	60.5	-	-	61.0
Development time, min	3.1	2.7	1.8	1.7	2.6	2.8	2.8	5.2	5.0	4.9	5.5	-	-	5.1
Stability, mm	11.1	9.6	3.0	2.7	11.1	10.7	10.4	9.4	9.2	8.9	11.0	-	-	9.4
Mixing tolerance index, BU	32	31	83	91	30	39	36	41	43	46	40	-	-	43

## 2004/2005 Imported Wheat Quality Versus 2004/2005 RSA Season

Country of origin	USA							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<i>No. of samples</i>	24	5	1	2	10	18	60	24	25	21	10	-	-	80
<b>ALVEOGRAM</b>														
Strength, cm <sup>2</sup>	53.4	42.8	18.3	19.9	49.8	47.4	48.3	40.5	39.5	37.7	41.7	-	-	39.6
Stability, mm	111	114	51	56	95	101	103	75	75	72	74	-	-	74
Distensibility, mm	96	71	76	74	99	89	91	130	122	124	127	-	-	126
P/L	1.33	1.76	0.67	0.76	0.98	1.27	1.26	0.59	0.65	0.60	0.63	-	-	0.62
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	115	-	81	68	131	126	120	116	118	109	121	-	-	115
Max. height, BU	454	-	410	363	499	492	474	401	416	393	424	-	-	406
Extensibility, mm	174	-	140	128	186	178	175	201	193	189	190	-	-	194
<b>MIXOGRAM</b>														
Peak time, min	4.0	4.3	3.6	3.1	4.3	3.8	3.9	2.5	2.6	2.7	2.8	-	-	2.6
Absorption, %	62.2	60.2	58.8	58.7	61.7	61.9	61.7	62.7	62.1	62.0	62.6	-	-	62.3
<b>MYCOTOXINS</b>														
Aflatoxin, ppb	2.00							0						
Deoxynivalenol, ppm	1.13							1.06						
Ochratoxin A, ppb	1.54							0						
<b><i>No. of samples</i></b>	<b>22</b>							<b>30</b>						