

SOUTH AFRICAN

COMMERCIAL WHEAT QUALITY FOR THE 2007/2008 SEASON

Acknowledgements

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Introduction

The final wheat production for the 2007/2008 season (1 905 000 tons) was 10 % down from the previous season (2 105 000 tons). This is a little less than the 10-year average of 1 932 774 tons (1998/1999 to 2007/2008 seasons). (CEC.)

Although the hectolitre mass (78.1 kg/hl) and thousand kernel mass (38.7 g) were very good, only 13 % of this crop graded as B1.

The whole wheat protein averaged a ten year low of 11.03 % (12 % mb). This low protein was a result of slightly better yields. Different climatic conditions as well as differences in the rainfall patterns were observed in the various production areas.

The quality of the flour was average. The dough quality was similar to that of the previous season. The alveogram and extensogram showed that the flour had good strengths, but the average farinogram development time of 3.6 minutes is still too short.

The straight-dough optimized 100-gram baking test, showed a lot of variation in volume according to the protein content, the same than in the previous season.

Significant quality differences can be seen between the three major production regions.

The Southern African Grain Laboratory (SAGL), receives samples from all the production areas, and determines the quality of the annual wheat crop. The results are made available on the website www.sagl.co.za as raw data from December each year. This hard copy report is available from June each year (with the option to also print the report using the website).

The SAGL has ISO 17025 accreditation as a testing laboratory and is also used as the reference

laboratory for grain quality analyses in Southern Africa.

Samples, representing the production of each region, are fully graded and thousand kernel mass is done. Small samples are milled on the quadromat mill, after which a mixogram analysis is done.

Cultivar identification is done on these samples and sale figures of seed sold by the commercial grain silo owners are obtained.

Composite samples are made up per class and grade for each production region and milled on the Bühler mill. Rheological tests, such as a mixogram, farinogram, alveogram, extensogram and 100-gram baking test, are then performed.

Imported wheat (1 October 2006 - 30 September 2007) (Previous season)

The SAGL is also monitoring the quality of all wheat imported into South Africa. The same analyses which are done on the local crop are also done on the imported wheat. These results may only be made available at the end of each season.

The last twelve pages of this report contain summaries of imported wheat from specific countries during the 2006/2007 season compared to a summary of the local crop quality for the same season. Summaries of the quality of the local wheat for the 2005/2006 and 2007/2008 season are also provided.

The quality of the Argentinian, Bermudian and American wheat flour milled from wheat imported during 2006/2007, were not as good as that same season's local wheat flour, while the wheat flour quality from Canadian and German wheat imported during 2006/2007 compared to that of 2006/2007 seasons's local wheat flour quality.