

SOUTH AFRICAN

COMMERCIAL WHEAT QUALITY FOR THE 2008/2009 SEASON

Acknowledgements

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Introduction

The final wheat production for the 2008/2009 season of 2 130 000 tons was almost 12 % higher than the previous season's 1 905 000 tons. This is 6.8 % higher than the 10-year average of 1 994 535 tons (1999/2000 to 2008/2009 seasons). A total area of 748 000 hectares was utilized for wheat production (Crop Estimates Committee)

The average hectolitre mass of 77.6 kg/hl was 0.5 kg/hl lower than the previous season as well as the ten year average. The whole wheat protein average of 12.0 % (12 % mb) was equal to the ten year average and better than the 11.0 % of the 2007/2008 season. 27 % of the samples received for this survey were graded as B1, compared to the 13 % of the previous season.

The climatic conditions and rainfall patterns of the various production regions were variable throughout the planting and harvesting seasons.

The quality of the flour was average to good. The dough quality was similar to that of the previous season. Quality differences can be seen between the three major production regions.

The straight-dough optimized 100-gram baking test, showed less variation in volume according to the protein content, than in the previous seasons. The average relationship between protein and bread volume was excellent.

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

The SAGL has ISO 17025 accreditation as a testing laboratory and is used as the reference laboratory for grain quality analyses in Southern Africa.

Samples, representing each production 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, namely a mixogram, farinogram, alveogram, extensogram and 100-gram baking test, are then performed.

Summaries comparing the quality of the local wheat for the 2006/2007 and 2008/2009 as well as the 2007/2008 and 2008/2009 seasons are provided.

Imported wheat (1 October 2007 - 30 September 2008) (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.

Pages 56 to 63 of this report contain summaries of imported wheat from specific countries during the 2007/2008 season, compared to a summary of the local crop quality for the same season.

The quality of the Argentinian and German flour milled from wheat imported during 2007/2008, were not as good as that same season's local wheat flour, while the flour quality from Canadian and American wheat imported during 2007/2008 compared to that of 2007/2008 seasons's local wheat flour quality.