

### **Crop quality of the 2008/2009 season**

The weighted protein average of 12.0 % (12 % mb) was the highest of the last three seasons (11.0 % and 11.5 % previously) and equalled the ten year average.

The protein distribution graph of all the wheat produced was slightly skew to the higher proteins (see page 2). The highest percentage of samples (25.6 %) had protein contents ranging from 11.0 - 11.9 %. The second highest percentage of 22.3 % was for protein contents 12.0 - 12.9 % and thirdly 16.5 % for 10.0 - 10.9 % protein content. A quarter of the total number of samples analysed had a protein content of 13.0 % and higher.

The weighted average hectolitre mass was 77.6 kg/hl (0.5 kg/hl lower than the 10 year average). A weighted average thousand kernel mass of 38.3 g was obtained, similar to the previous season.

The weighted average screenings (1.8 mm sieve) was 1.72 %.

The weighted average falling number was 378 seconds. Twenty one samples gave falling number values of less than 250 seconds. These samples were mainly from the Western Cape and the Free State provinces.

The weighted mixogram peak time on flour from the Quadromat mill averaged 2.9 minutes, equal to the ten year average. The weighted mixogram peak time of the flour from the Bühler mill averaged 2.7 minutes.

The weighted average Bühler extraction was 75.7 %, with a weighted average Kent Jones colour of -1.6 KJ.

The farinogram had a weighted average water absorption of 61.1 % (60.8 % the previous year) and a weighted average development time of 4.0 minutes (3.6 minutes last season). The weighted average alveogram strength was 38.0 cm<sup>2</sup> and the weighted average P/L value 0.90 (41.9 cm<sup>2</sup> and 0.94 the previous season). The weighted average extensogram strength was 90 cm<sup>2</sup> (97 cm<sup>2</sup> previous season).

The loaves baked using the 100 g straight-dough optimized bread making method, which refers to the relationship between the protein content and the bread volume, was evaluated and scored from “Excellent” to “Good”. The baking test with Western Cape (winter rainfall area) wheat flour scored the lowest with an average ranking of “Very good”. The summer rainfall and irrigation areas all scored an “Excellent” average ranking.

### **Quantity of imported wheat for the 2007/2008 season (previous season)**

During the 2007/2008 season, 1 396 499 tons of wheat were imported for RSA. The biggest quantity was imported from Argentina, namely 684 160 tons, followed by USA with 406 562 tons, then Canada with 194 764 tons and Germany with 111 013 tons. (SAGIS web site).

For grading as well as dough and baking quality of the imported wheat, please see pages 56 to 63.