

## Quantity of imported wheat for the 2009/2010 season (Previous season)

During the 2009/2010 season, 1 277 972 tons of wheat were imported for RSA. The biggest quantity was imported from Germany, namely 809 934 tons, followed by USA with 173 030 tons, Brazil with 123 944 tons, Canada with 72 911 tons, Australia with 55 312 tons, Ukraine with 41 230 tons and Lithuania with 1 611 tons (SAGIS).

For grading as well as dough and baking quality of the imported wheat, please refer to pages 63 to 72. No samples were received for analysis from Ukraine and Lithuania.

## Imported wheat (1 October 2009 - 30 September 2010) (Previous season)

The quality of all wheat imported into South Africa is also monitored by the SAGL. The range of analyses done on the local crop for the purpose of this survey are also done on the imported wheat. These results may only be made available at the end of each season.

Pages 63 to 72 of this report contain summaries of wheat imported from specific countries during the 2009/2010 season. This imported wheat quality is compared to a summary of the local crop quality for the same season.

The quality of the Australian and Canadian flour milled from wheat imported during the 2009/2010 season were better than the local wheat flour quality. The German and American flour were not as good as the quality of the local flour of the 2009/2010 season, while the Brazilian flour were noticeably weaker than the local flour.

### Average quality data of imported wheat during the 2009/2010 season (previous season)

	Australia	Brazil	Canada	Germany	USA	RSA
<b>Protein, % (12 % mb)</b>	12.23	12.28	14.09	11.18	11.43	11.68
<b>Hlm, kg/hl</b>	79.9	76.9	82.4	78.7	80.7	79.9
<b>Screenings, %</b>	1.87	3.05	2.11	1.56	2.50	1.63
<b>Number of samples</b>	5	10	5	70	10	480
<b>Extraction, %</b>	72.2	69.8	74.4	74.2	73.0	74.7
<b>Flour colour, KJ</b>	-2.6	0.5	-1.9	-1.3	-1.0	-2.2
<b>Farinogram</b>						
<b>Water absorption, %</b>	61.0	64.0	63.3	59.2	56.7	61.0
<b>Development time, %</b>	2.7	1.8	5.4	1.9	2.0	3.5
<b>Alveogram</b>						
<b>Strength, cm<sup>2</sup></b>	40.6	26.2	52.2	33.2	31.7	35.5
<b>P/L</b>	1.80	1.95	0.69	1.63	1.03	1.17
<b>Extensogram</b>						
<b>Strength, cm<sup>2</sup></b>	101	50	120	84	98	83
<b>Mixogram (Bühler)</b>						
<b>Peak time, min</b>	3.4	2.7	2.9	3.5	4.6	2.6
<b>100 g Baking test</b>						
<b>Volume, cm<sup>3</sup></b>	780	723	988	757	782	843
<b>Evaluation</b>	3	4	1	2	1	0
<b>Number of samples</b>	5	10	5	70	10	100