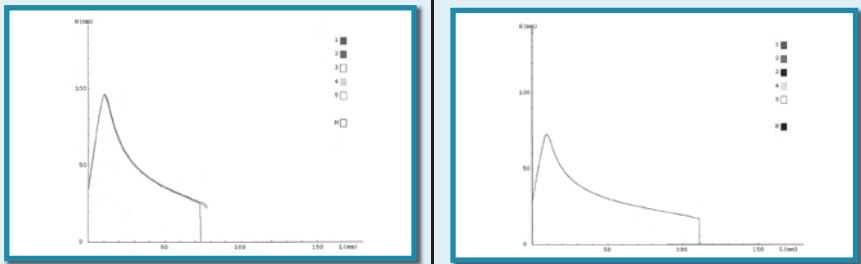
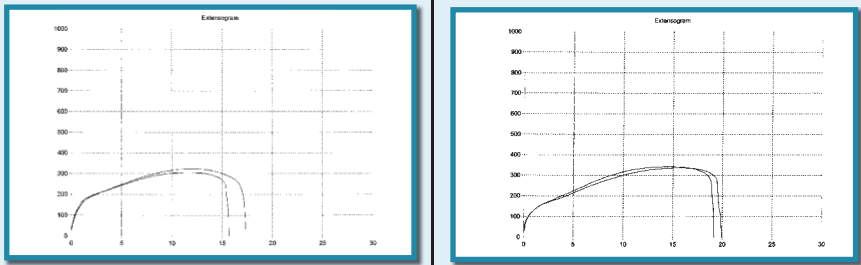
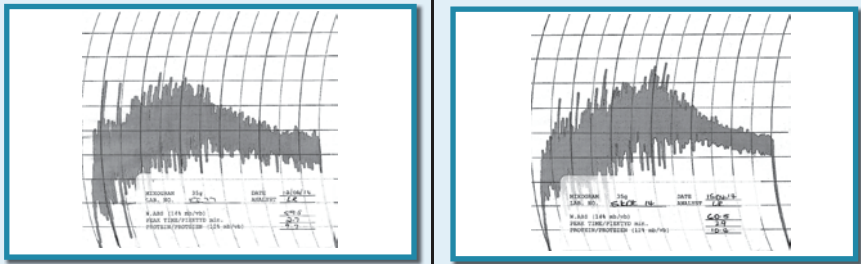


2013/2014 IMPORTED WHEAT QUALITY - AUSTRALIA (1 Oct 2013 to 30 Sep 2014)

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

Country of origin	Australia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	2	5	-	-	-	7	93	74	70	47	43	13	340
WHEAT GRADING														
Protein (12% mb), %	-	11.35	10.55	-	-	-	10.78	12.90	11.49	10.62	9.77	12.06	12.80	11.58
Moisture, %	-	10.2	9.5	-	-	-	9.7	11.5	11.4	11.3	11.3	11.6	11.6	11.4
Falling number, sec	-	410	457	-	-	-	443	344	350	349	344	322	163	337
1000 Kernel mass (13% mb), g	-	38.3	36.3	-	-	-	36.9	38.3	40.6	40.3	39.7	37.3	38.4	39.3
Hlm (dirty), kg/hl	-	84.9	83.9	-	-	-	84.2	80.4	80.4	79.4	78.7	78.5	76.4	79.5
Screenings (<1,8mm), %	-	1.68	1.98	-	-	-	1.89	1.25	1.19	1.43	1.88	2.56	2.58	1.58
Gravel, stones, turf and glass, %	-	0.00	0.00	-	-	-	0.00	0.01	0.01	0.00	0.00	0.00	0.07	0.01
Foreign matter, %	-	0.10	0.34	-	-	-	0.27	0.14	0.16	0.22	0.18	0.37	0.38	0.20
Other grain & unthreshed ears, %	-	0.22	0.44	-	-	-	0.38	0.30	0.35	0.47	0.40	0.77	0.67	0.43
Heat damaged kernels, %	-	0.00	0.00	-	-	-	0.00	0.00	0.00	0.01	0.00	0.01	0.01	0.00
Immature kernels, %	-	0.02	0.00	-	-	-	0.01	0.11	0.05	0.03	0.02	0.19	0.12	0.08
Insect damaged kernels, %	-	0.00	0.00	-	-	-	0.00	0.18	0.18	0.13	0.10	0.20	0.16	0.16
Heavily frost damaged kernels, %	-	0.00	0.00	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	0.00	0.00	-	-	-	0.00	0.14	0.08	0.09	0.04	0.31	2.02	0.20
Total damaged kernels, %	-	0.02	0.00	-	-	-	0.01	0.43	0.31	0.26	0.17	0.71	2.32	0.44
Combined deviations, %	-	2.01	2.76	-	-	-	2.55	2.12	2.00	2.28	2.59	4.29	5.95	2.61
Field fungi, %	-	0.09	0.00	-	-	-	0.03	0.10	0.07	0.06	0.05	0.12	0.07	0.08
Storage fungi, %	-	0.00	0.04	-	-	-	0.03	0.03	0.02	0.01	0.01	0.02	0.10	0.02
Ergot, %	-	0.00	0.00	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (<i>Crotalaria spp.</i> , etc.)	-	0	0	-	-	-	0	0	0	0	0	0	0	0
Noxious seeds (<i>Argemone mexicana</i> , etc.)	-	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
No. of samples	-	2	5	-	-	-	7	23	18	11	8	8	2	70
BÜHLER EXTRACTION, %	-	70.6	71.3	-	-	-	71.1	73.0	73.5	73.8	73.1	72.8	70.9	73.2
FLOUR														
Colour, KJ (wet)	-	-3.5	-3.2	-	-	-	-3.3	-2.8	-2.9	-3.1	-3.1	-2.8	-2.3	-2.9
Colour, Minolta CM5 (dry)														
L*	-	89.05	93.80	-	-	-	92.44	93.88	94.01	94.16	94.10	93.97	93.62	93.99
a*	-	0.43	0.43	-	-	-	0.43	0.42	0.41	0.36	0.37	0.38	0.34	0.40
b*	-	10.83	11.03	-	-	-	10.97	9.40	9.38	9.54	9.92	9.60	9.65	9.50
Protein (12% mb), %	-	10.1	9.6	-	-	-	9.7	11.8	10.5	9.7	8.9	10.9	12.9	10.7
Wet Gluten (14% mb), %	-	26.9	25.3	-	-	-	25.8	32.5	29.2	27.6	23.1	29.9	36.6	29.5
Dry Gluten (14% mb), %	-	9.3	8.7	-	-	-	8.9	11.5	10.1	9.9	8.1	10.5	12.9	10.4
Gluten Index	-	86	77	-	-	-	80	87	86	83	83	90	93	86
100g BAKING TEST														
Baking water absorption, %	-	60.0	59.4	-	-	-	59.6	61.6	60.2	59.3	58.7	60.8	62.7	60.5
Loaf volume, cm³	-	796	790	-	-	-	791	917	854	820	764	886	1034	868
Evaluation	-	1	0	-	-	-	0	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	-	61.8	61.9	-	-	-	61.8	61.6	60.2	58.9	57.6	59.8	60.4	60.1
Development time, min	-	6.0	5.0	-	-	-	5.3	6.5	5.1	4.2	3.0	5.1	5.7	5.2
Stability, mm	-	9.0	7.5	-	-	-	8.0	9.7	7.4	6.3	6.1	8.1	8.8	8.0
Mixing tolerance index, BU	-	34	32	-	-	-	33	34	39	43	41	37	37	38

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

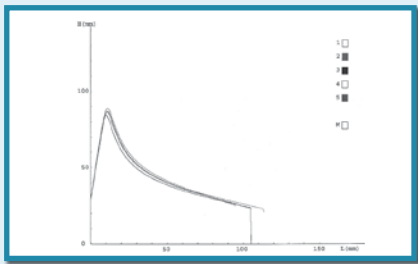
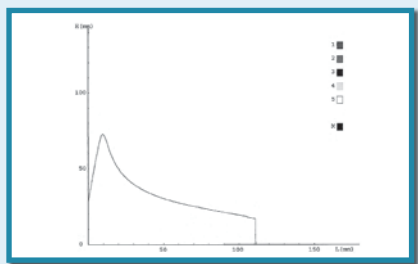
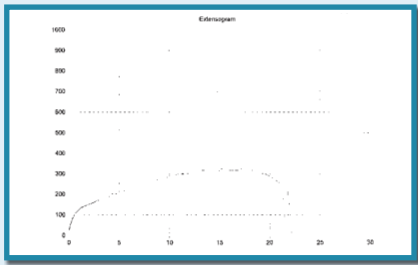
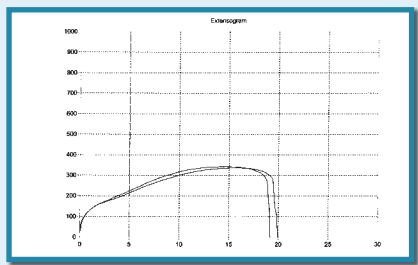
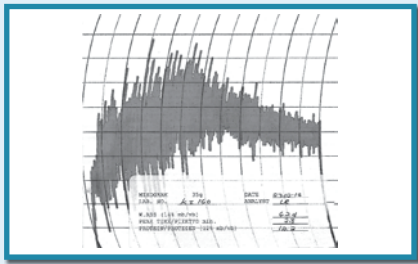
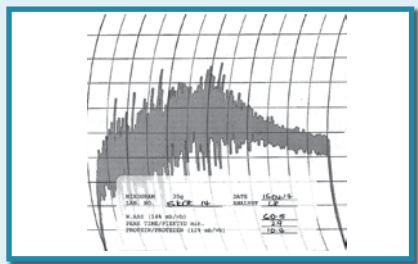
Country of origin	Australia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	2	5	-	-	-	7	23	18	11	8	8	2	70
ALVEOGRAM														
Strength (S), cm ²	-	40.3	35.6	-	-	-	36.9	44.7	35.8	30.1	27.4	39.8	45.7	37.6
Stability (P), mm	-	106	103	-	-	-	104	87	80	72	74	79	71	80
Distensibility (L), mm	-	79	75	-	-	-	76	122	113	110	94	125	156	116
P/L	-	1.35	1.36	-	-	-	1.36	0.75	0.74	0.69	0.91	0.69	0.47	0.74
														
EXTENSOGRAM														
Strength, cm ²	-	86	74	-	-	-	78	110	85	71	72	99	129	92
Max. height, BU	-	365	307	-	-	-	323	374	325	284	317	364	425	341
Extensibility, mm	-	172	169	-	-	-	170	215	188	175	162	194	225	194
														
MIXOGRAM														
Peak time, min	-	3.0	2.7	-	-	-	2.8	2.8	2.7	2.7	3.0	3.0	2.9	2.8
Absorption, %	-	60.0	59.4	-	-	-	59.6	61.9	60.4	59.5	58.8	61.0	63.4	60.7
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	ND							ND [151]						
15-ADON (µg/kg) [max. value]	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg)	ND							ND						
HT-2 (µg/kg)	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	3							40						

2013/2014 IMPORTED WHEAT QUALITY - CANADA (1 Oct 2013 to 30 Sep 2014)

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

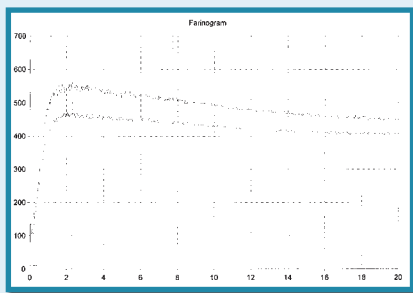
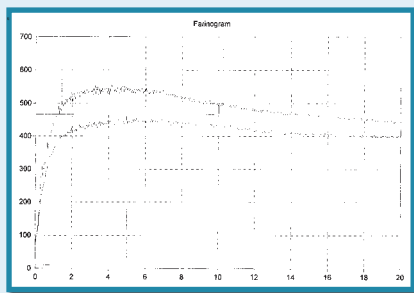
Country of origin	Canada Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	5	-	-	1	4	-	10	93	74	70	47	43	13	340
WHEAT GRADING														
Protein (12% mb), %	13.45	-	-	13.02	12.97	-	13.21	12.90	11.49	10.62	9.77	12.06	12.80	11.58
Moisture, %	12.6	-	-	12.5	12.3	-	12.5	11.5	11.4	11.3	11.3	11.6	11.6	11.4
Falling number, sec	372	-	-	396	387	-	381	344	350	349	344	322	163	337
1000 Kernel mass (13% mb), g	35.9	-	-	37.4	36.0	-	36.1	38.3	40.6	40.3	39.7	37.3	38.4	39.3
Hlm (dirty), kg/hl	82.8	-	-	82.8	83.3	-	83.0	80.4	80.4	79.4	78.7	78.5	76.4	79.5
Screenings (<1.8mm), %	1.46	-	-	3.38	5.06	-	3.09	1.25	1.19	1.43	1.88	2.56	2.58	1.58
Gravel, stones, turf and glass, %	0.00	-	-	0.00	0.00	-	0.00	0.01	0.01	0.00	0.00	0.00	0.07	0.01
Foreign matter, %	0.05	-	-	0.21	0.22	-	0.13	0.14	0.16	0.22	0.18	0.37	0.38	0.20
Other grain & unthreshed ears, %	0.10	-	-	0.08	0.11	-	0.10	0.30	0.35	0.47	0.40	0.77	0.67	0.43
Heat damaged kernels, %	0.09	-	-	0.00	0.00	-	0.05	0.00	0.00	0.01	0.00	0.01	0.01	0.00
Immature kernels, %	0.00	-	-	0.00	0.04	-	0.02	0.11	0.05	0.03	0.02	0.19	0.12	0.08
Insect damaged kernels, %	0.06	-	-	0.00	0.00	-	0.03	0.18	0.18	0.13	0.10	0.20	0.16	0.16
Heavily frost damaged kernels, %	0.10	-	-	0.00	0.00	-	0.05	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	0.06	-	-	0.00	0.00	-	0.03	0.14	0.08	0.09	0.04	0.31	2.02	0.20
Total damaged kernels, %	0.64	-	-	0.00	0.04	-	0.34	0.43	0.31	0.26	0.17	0.71	2.32	0.44
Combined deviations, %	1.39	-	-	3.67	5.43	-	3.23	2.12	2.00	2.28	2.59	4.29	5.95	2.61
Field fungi, %	0.19	-	-	0.15	0.10	-	0.15	0.10	0.07	0.06	0.05	0.12	0.07	0.08
Storage fungi, %	0.09	-	-	0.16	0.00	-	0.06	0.03	0.02	0.01	0.01	0.02	0.10	0.02
Ergot, %	0.01	-	-	0.00	0.00	-	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (<i>Crotalaria spp.</i> , etc.)	0	-	-	0	0	-	0	0	0	0	0	0	0	0
Noxious seeds (<i>Argemone mexicana</i> , etc.)	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
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	5	-	-	1	4	-	10	23	18	11	8	8	2	70
BÜHLER EXTRACTION, %	72.1	-	-	73.0	73.0	-	72.6	73.0	73.5	73.8	73.1	72.8	70.9	73.2
FLOUR														
Colour, KJ	-2.7	-	-	-2.9	-2.9	-	-2.8	-2.8	-2.9	-3.1	-3.1	-2.8	-2.3	-2.9
Colour, Minolta CM5 (dry)														
L*	92.97	-	-	92.94	93.02	-	92.99	93.88	94.01	94.16	94.10	93.97	93.62	93.99
a*	0.56	-	-	0.62	0.62	-	0.59	0.42	0.41	0.36	0.37	0.38	0.34	0.40
b*	10.51	-	-	10.73	10.75	-	10.63	9.40	9.38	9.54	9.92	9.60	9.65	9.50
Protein (12% mb), %	12.2	-	-	12.2	12.2	-	12.2	11.8	10.5	9.7	8.9	10.9	12.9	10.7
Wet Gluten (14% mb), %	33.8	-	-	34.2	35.4	-	34.5	32.5	29.2	27.6	23.1	29.9	36.6	29.5
Dry Gluten (14% mb), %	11.9	-	-	11.8	12.1	-	12.0	11.5	10.1	9.9	8.1	10.5	12.9	10.4
Gluten Index	80	-	-	75	76	-	78	87	86	83	83	90	93	86
100g BAKING TEST														
Baking water absorption, %	62.5	-	-	62.4	62.5	-	62.5	61.6	60.2	59.3	58.7	60.8	62.7	60.5
Loaf volume, cm³	844	-	-	863	871	-	857	917	854	820	764	886	1034	868
Evaluation	3	-	-	2	2	-	3	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	63.7	-	-	63.9	63.7	-	63.7	61.6	60.2	58.9	57.6	59.8	60.4	60.1
Development time, min	7.5	-	-	4.2	5.0	-	6.2	6.5	5.1	4.2	3.0	5.1	5.7	5.2
Stability, mm	11.3	-	-	8.9	8.7	-	10.0	9.7	7.4	6.3	6.1	8.1	8.8	8.0
Mixing tolerance index, BU	28	-	-	23	29	-	28	34	39	43	41	37	37	38

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

Country of origin	Canada Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	5	-	-	1	4	-	10	23	18	11	8	8	2	70
ALVEOGRAM														
Strength (S), cm ²	48.9	-	-	43.7	43.6	-	46.2	44.7	35.8	30.1	27.4	39.8	45.7	37.6
Stability (P), mm	102	-	-	93	91	-	97	87	80	72	74	79	71	80
Distensibility (L), mm	101	-	-	108	111	-	106	122	113	110	94	125	156	116
P/L	1.02	-	-	0.86	0.82	-	0.92	0.75	0.74	0.69	0.91	0.69	0.47	0.74
														
EXTENSOGRAM														
Strength, cm ²	107	-	-	92	90	-	99	110	85	71	72	99	129	92
Max. height, BU	366	-	-	300	298	-	332	374	325	284	317	364	425	341
Extensibility, mm	216	-	-	215	216	-	216	215	188	175	162	194	225	194
														
MIXOGRAM														
Peak time, min	2.9	-	-	2.7	2.5	-	2.7	2.8	2.7	2.7	3.0	3.0	2.9	2.8
Absorption, %	62.4	-	-	62.4	62.5	-	62.4	61.9	60.4	59.5	58.8	61.0	63.4	60.7
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	147 [242]							ND [151]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	ND							ND						
HT-2 (µg/kg)	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	3							40						

2013/2014 IMPORTED WHEAT QUALITY - GERMANY (1 Oct 2013 to 30 Sep 2014)

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

Country of origin	Germany Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	2	15	2	-	2	2	23	93	74	70	47	43	13	340
WHEAT GRADING														
Protein (12% mb), %	12.09	11.63	10.78	-	11.27	10.45	11.46	12.90	11.49	10.62	9.77	12.06	12.80	11.58
Moisture, %	11.3	12.2	12.9	-	12.2	12.7	12.2	11.5	11.4	11.3	11.3	11.6	11.6	11.4
Falling number, sec	371	351	378	-	316	369	354	344	350	349	344	322	163	337
1000 Kernel mass (13% mb), g	44.3	44.5	44.2	-	42.3	43.3	44.2	38.3	40.6	40.3	39.7	37.3	38.4	39.3
Hlm (dirty), kg/hl	82.9	81.0	80.2	-	79.8	74.2	80.4	80.4	80.4	79.4	78.7	78.5	76.4	79.5
Screenings (<1.8mm), %	1.80	1.78	1.43	-	1.76	1.57	1.73	1.25	1.19	1.43	1.88	2.56	2.58	1.58
Gravel, stones, turf and glass, %	0.00	0.00	0.00	-	0.00	0.00	0.00	0.01	0.01	0.00	0.00	0.00	0.07	0.01
Foreign matter, %	0.20	0.15	0.34	-	1.31	21.44	2.12	0.14	0.16	0.22	0.18	0.37	0.38	0.20
Other grain & unthreshed ears, %	0.40	0.27	0.53	-	0.54	0.47	0.35	0.30	0.35	0.47	0.40	0.77	0.67	0.43
Heat damaged kernels, %	0.00	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.01	0.00	0.01	0.01	0.00
Immature kernels, %	0.00	0.06	0.00	-	0.02	0.00	0.04	0.11	0.05	0.03	0.02	0.19	0.12	0.08
Insect damaged kernels, %	0.06	0.11	0.08	-	0.30	0.12	0.12	0.18	0.18	0.13	0.10	0.20	0.16	0.16
Heavily frost damaged kernels, %	0.00	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	0.00	0.02	0.04	-	0.00	0.08	0.02	0.14	0.08	0.09	0.04	0.31	2.02	0.20
Total damaged kernels, %	0.06	0.20	0.12	-	0.32	0.20	0.19	0.43	0.31	0.26	0.17	0.71	2.32	0.44
Combined deviations, %	2.46	2.41	2.42	-	3.92	23.68	4.39	2.12	2.00	2.28	2.59	4.29	5.95	2.61
Field fungi, %	0.10	0.13	0.29	-	0.10	0.37	0.16	0.10	0.07	0.06	0.05	0.12	0.07	0.08
Storage fungi, %	0.00	0.08	0.09	-	0.00	0.04	0.06	0.03	0.02	0.01	0.01	0.02	0.10	0.02
Ergot, %	0.00	0.00	0.07	-	0.00	0.00	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (<i>Crotalaria spp.</i> , etc.)	0	0	0	-	0	0	0	0	0	0	0	0	0	0
Noxious seeds (<i>Argemone mexicana</i> , etc.)	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
Undesirable odour	No	No	No	-	No	No	No	No	No	No	No	No	No	No
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	2	15	2	-	2	2	23	23	18	11	8	8	2	70
BÜHLER EXTRACTION, %	73.8	74.2	73.9	-	73.0	73.6	74.0	73.0	73.5	73.8	73.1	72.8	70.9	73.2
FLOUR														
Colour, KJ	-2.5	-2.3	-2.3	-	-2.3	-2.3	-2.3	-2.8	-2.9	-3.1	-3.1	-2.8	-2.3	-2.9
Colour, Minolta CM5 (dry)														
L*	93.28	93.35	93.43	-	93.57	93.41	93.37	93.88	94.01	94.16	94.10	93.97	93.62	93.99
a*	0.58	0.54	0.48	-	0.49	0.46	0.53	0.42	0.41	0.36	0.37	0.38	0.34	0.40
b*	10.73	10.23	10.23	-	9.99	10.62	10.28	9.40	9.38	9.54	9.92	9.60	9.65	9.50
Protein (12% mb), %	10.7	10.3	9.5	-	9.9	9.3	10.1	11.8	10.5	9.7	8.9	10.9	12.9	10.7
Wet Gluten (14% mb), %	29.5	27.9	25.6	-	27.2	24.0	27.4	32.5	29.2	27.6	23.1	29.9	36.6	29.5
Dry Gluten (14% mb), %	10.1	9.8	8.9	-	9.3	8.6	9.6	11.5	10.1	9.9	8.1	10.5	12.9	10.4
Gluten Index	86	82	85	-	81	88	83	87	86	83	83	90	93	86
100g BAKING TEST														
Baking water absorption, %	60.6	60.0	59.3	-	59.7	59.1	59.9	61.6	60.2	59.3	58.7	60.8	62.7	60.5
Loaf volume, cm³	815	790	789	-	792	753	789	917	854	820	764	886	1034	868
Evaluation	1	1	0	-	0	0	1	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	60.1	59.2	58.5	-	59.8	58.4	59.2	61.6	60.2	58.9	57.6	59.8	60.4	60.1
Development time, min	2.9	2.3	2.0	-	2.2	1.7	2.3	6.5	5.1	4.2	3.0	5.1	5.7	5.2
Stability, mm	9.7	7.0	3.4	-	6.2	2.7	6.5	9.7	7.4	6.3	6.1	8.1	8.8	8.0
Mixing tolerance index, BU	17	33	48	-	33	56	35	34	39	43	41	37	37	38
														

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

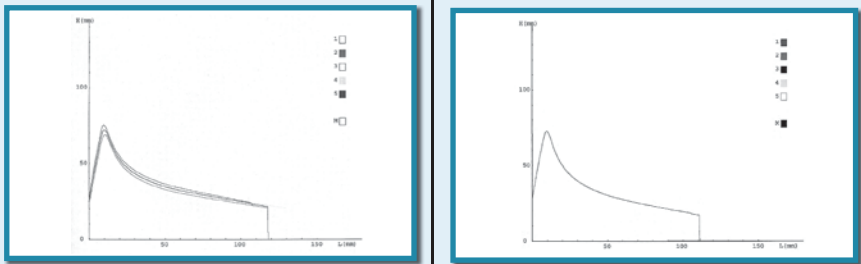
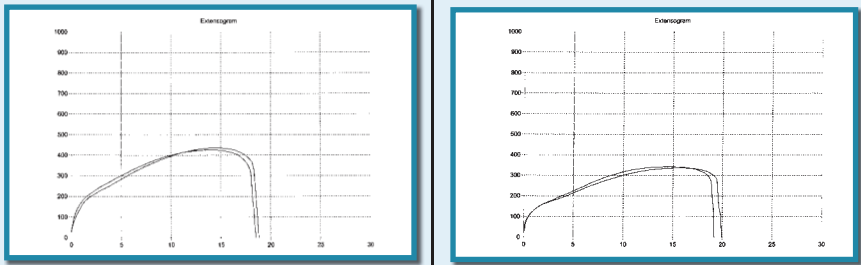
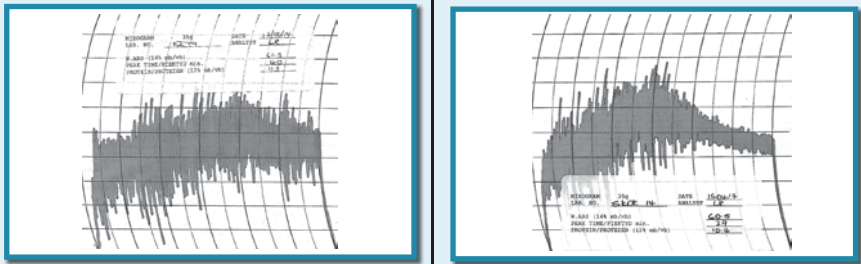
Country of origin	Germany Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	2	15	2	-	2	2	23	23	18	11	8	8	2	70
ALVEOGRAM														
Strength (S), cm ²	33.7	35.7	31.0	-	32.4	29.9	34.3	44.7	35.8	30.1	27.4	39.8	45.7	37.6
Stability (P), mm	100	101	101	-	101	97	100	87	80	72	74	79	71	80
Distensibility (L), mm	64	69	56	-	62	58	66	122	113	110	94	125	156	116
P/L	1.56	1.50	1.83	-	1.64	1.68	1.56	0.75	0.74	0.69	0.91	0.69	0.47	0.74
EXTENSOGRAM														
Strength, cm ²	83	78	81	-	73	72	78	110	85	71	72	99	129	92
Max. height, BU	358	359	398	-	349	345	360	374	325	284	317	364	425	341
Extensibility, mm	168	157	146	-	149	147	155	215	188	175	162	194	225	194
MIXOGRAM														
Peak time, min	3.3	3.5	3.8	-	3.2	3.7	3.5	2.8	2.7	2.7	3.0	3.0	2.9	2.8
Absorption, %	60.6	60.1	59.3	-	59.7	59.1	60.0	61.9	60.4	59.5	58.8	61.0	63.4	60.7
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	ND [151]							ND [151]						
15-ADON (µg/kg) [max. value]	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	ND							ND						
HT-2 (µg/kg)	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	11							40						

2013/2014 IMPORTED WHEAT QUALITY - LATVIA (1 Oct 2013 to 30 Sep 2014)

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

Country of origin	Latvia Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Class and Grade bread wheat														
No. of samples	5	-	-	-	-	-	5	93	74	70	47	43	13	340
WHEAT GRADING														
Protein (12% mb), %	12.41	-	-	-	-	-	12.41	12.90	11.49	10.62	9.77	12.06	12.80	11.58
Moisture, %	11.8	-	-	-	-	-	11.8	11.5	11.4	11.3	11.3	11.6	11.6	11.4
Falling number, sec	361	-	-	-	-	-	361	344	350	349	344	322	163	337
1000 Kernel mass (13% mb), g	40.8	-	-	-	-	-	40.8	38.3	40.6	40.3	39.7	37.3	38.4	39.3
Hlm (dirty), kg/hl	80.2	-	-	-	-	-	80.2	80.4	80.4	79.4	78.7	78.5	76.4	79.5
Screenings (<1.8mm), %	2.27	-	-	-	-	-	2.27	1.25	1.19	1.43	1.88	2.56	2.58	1.58
Gravel, stones, turf and glass, %	0.00	-	-	-	-	-	0.00	0.01	0.01	0.00	0.00	0.00	0.07	0.01
Foreign matter, %	0.11	-	-	-	-	-	0.11	0.14	0.16	0.22	0.18	0.37	0.38	0.20
Other grain & unthreshed ears, %	0.41	-	-	-	-	-	0.41	0.30	0.35	0.47	0.40	0.77	0.67	0.43
Heat damaged kernels, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.01	0.00	0.01	0.01	0.00
Immature kernels, %	0.00	-	-	-	-	-	0.00	0.11	0.05	0.03	0.02	0.19	0.12	0.08
Insect damaged kernels, %	0.06	-	-	-	-	-	0.06	0.18	0.18	0.13	0.10	0.20	0.16	0.16
Heavily frost damaged kernels, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	0.00	-	-	-	-	-	0.00	0.14	0.08	0.09	0.04	0.31	2.02	0.20
Total damaged kernels, %	0.06	-	-	-	-	-	0.06	0.43	0.31	0.26	0.17	0.71	2.32	0.44
Combined deviations, %	2.83	-	-	-	-	-	2.83	2.12	2.00	2.28	2.59	4.29	5.95	2.61
Field fungi, %	0.23	-	-	-	-	-	0.23	0.10	0.07	0.06	0.05	0.12	0.07	0.08
Storage fungi, %	0.02	-	-	-	-	-	0.02	0.03	0.02	0.01	0.01	0.02	0.10	0.02
Ergot, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (<i>Crotalaria spp.</i> , etc.)	0	-	-	-	-	-	0	0	0	0	0	0	0	0
Noxious seeds (<i>Argemone mexicana</i> , etc.)	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
No. of samples	5	-	-	-	-	-	5	23	18	11	8	8	2	70
BÜHLER EXTRACTION, %	72.8	-	-	-	-	-	72.8	73.0	73.5	73.8	73.1	72.8	70.9	73.2
FLOUR														
Colour, KJ	-2.4	-	-	-	-	-	-2.4	-2.8	-2.9	-3.1	-3.1	-2.8	-2.3	-2.9
Colour, Minolta CM5 (dry)														
L*	93.60	-	-	-	-	-	93.60	93.88	94.01	94.16	94.10	93.97	93.62	93.99
a*	0.53	-	-	-	-	-	0.53	0.42	0.41	0.36	0.37	0.38	0.34	0.40
b*	9.63	-	-	-	-	-	9.63	9.40	9.38	9.54	9.92	9.60	9.65	9.50
Protein (12% mb), %	11.3	-	-	-	-	-	11.3	11.8	10.5	9.7	8.9	10.9	12.9	10.7
Wet Gluten (14% mb), %	30.5	-	-	-	-	-	30.5	32.5	29.2	27.6	23.1	29.9	36.6	29.5
Dry Gluten (14% mb), %	10.9	-	-	-	-	-	10.9	11.5	10.1	9.9	8.1	10.5	12.9	10.4
Gluten Index	90	-	-	-	-	-	90	87	86	83	83	90	93	86
100g BAKING TEST														
Baking water absorption, %	61.1	-	-	-	-	-	61.1	61.6	60.2	59.3	58.7	60.8	62.7	60.5
Loaf volume, cm ³	861	-	-	-	-	-	861	917	854	820	764	886	1034	868
Evaluation	1	-	-	-	-	-	1	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	57.6	-	-	-	-	-	57.6	61.6	60.2	58.9	57.6	59.8	60.4	60.1
Development time, min	2.9	-	-	-	-	-	2.9	6.5	5.1	4.2	3.0	5.1	5.7	5.2
Stability, mm	11.1	-	-	-	-	-	11.1	9.7	7.4	6.3	6.1	8.1	8.8	8.0
Mixing tolerance index, BU	26	-	-	-	-	-	26	34	39	43	41	37	37	38

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

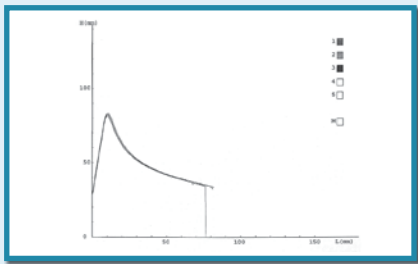
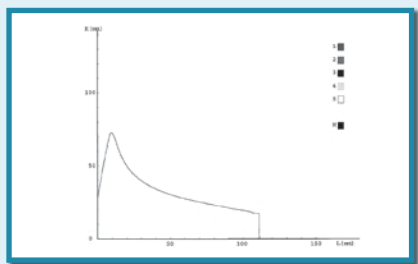
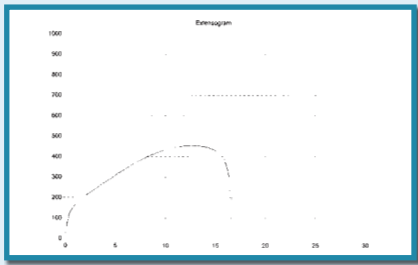
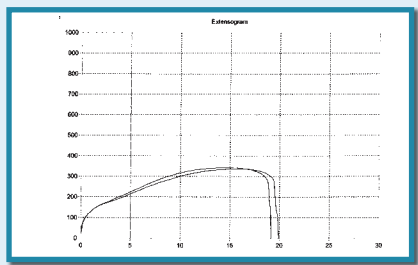
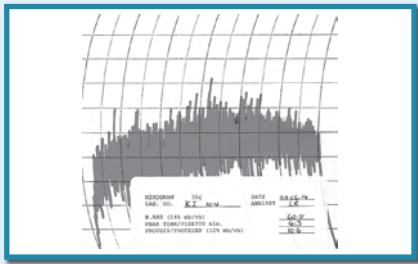
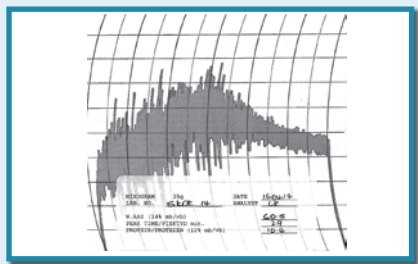
Country of origin	Latvia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	5	-	-	-	-	-	5	23	18	11	8	8	2	70
ALVEOGRAM														
Strength (S), cm ²	42.8	-	-	-	-	-	42.8	44.7	35.8	30.1	27.4	39.8	45.7	37.6
Stability (P), mm	76	-	-	-	-	-	76	87	80	72	74	79	71	80
Distensibility (L), mm	124	-	-	-	-	-	124	122	113	110	94	125	156	116
P/L	0.62	-	-	-	-	-	0.62	0.75	0.74	0.69	0.91	0.69	0.47	0.74
														
EXTENSOGRAM														
Strength, cm ²	105	-	-	-	-	-	105	110	85	71	72	99	129	92
Max. height, BU	416	-	-	-	-	-	416	374	325	284	317	364	425	341
Extensibility, mm	186	-	-	-	-	-	186	215	188	175	162	194	225	194
														
MIXOGRAM														
Peak time, min	3.9	-	-	-	-	-	3.9	2.8	2.7	2.7	3.0	3.0	2.9	2.8
Absorption, %	61.3	-	-	-	-	-	61.3	61.9	60.4	59.5	58.8	61.0	63.4	60.7
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	ND [<100]							ND [151]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg)	ND							ND						
HT-2 (µg/kg) [max. value]	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	3							40						

2013/2014 IMPORTED WHEAT QUALITY - RUSSIA (1 Oct 2013 to 30 Sep 2014)

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

Country of origin	Russia Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Class and Grade bread wheat														
No. of samples	12	20	1	35	16	1	85	93	74	70	47	43	13	340
WHEAT GRADING														
Protein (12% mb), %	13.50	11.35	10.96	11.40	11.07	11.38	11.62	12.90	11.49	10.62	9.77	12.06	12.80	11.58
Moisture, %	11.7	11.1	11.0	11.1	11.7	14.0	11.3	11.5	11.4	11.3	11.3	11.6	11.6	11.4
Falling number, sec	371	348	348	365	333	429	356	344	350	349	344	322	163	337
1000 Kernel mass (13% mb), g	35.3	35.6	37.1	35.4	36.3	35.5	35.6	38.3	40.6	40.3	39.7	37.3	38.4	39.3
Hlm (dirty), kg/hl	81.1	78.6	79.5	78.6	77.5	77.3	78.7	80.4	80.4	79.4	78.7	78.5	76.4	79.5
Screenings (<1,8mm), %	2.17	2.51	2.70	3.33	3.98	4.81	3.10	1.25	1.19	1.43	1.88	2.56	2.58	1.58
Gravel, stones, turf and glass, %	0.00	0.00	0.00	0.01	0.04	0.71	0.02	0.01	0.01	0.00	0.00	0.00	0.07	0.01
Foreign matter, %	0.22	0.17	0.18	0.18	0.24	0.96	0.21	0.14	0.16	0.22	0.18	0.37	0.38	0.20
Other grain & unthreshed ears, %	0.22	0.37	0.24	0.32	0.59	0.42	0.37	0.30	0.35	0.47	0.40	0.77	0.67	0.43
Heat damaged kernels, %	0.04	0.02	0.00	0.01	0.02	0.00	0.02	0.00	0.00	0.01	0.00	0.01	0.01	0.00
Immature kernels, %	0.03	0.03	0.00	0.01	0.02	0.00	0.02	0.11	0.05	0.03	0.02	0.19	0.12	0.08
Insect damaged kernels, %	0.09	0.15	0.24	0.22	0.14	0.00	0.17	0.18	0.18	0.13	0.10	0.20	0.16	0.16
Heavily frost damaged kernels, %	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	0.01	0.16	0.00	0.08	0.02	0.00	0.07	0.14	0.08	0.09	0.04	0.31	2.02	0.20
Total damaged kernels, %	0.17	0.36	0.24	0.32	0.19	0.00	0.28	0.43	0.31	0.26	0.17	0.71	2.32	0.44
Combined deviations, %	2.78	3.41	3.36	4.15	5.00	6.19	3.96	2.12	2.00	2.28	2.59	4.29	5.95	2.61
Field fungi, %	0.26	0.14	0.34	0.18	0.12	0.00	0.17	0.10	0.07	0.06	0.05	0.12	0.07	0.08
Storage fungi, %	0.05	0.03	0.00	0.05	0.05	0.00	0.04	0.03	0.02	0.01	0.01	0.02	0.10	0.02
Ergot, %	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (<i>Crotalaria spp., etc.</i>)	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Noxious seeds (<i>Argemone mexicana, etc.</i>)	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
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	12	20	1	35	16	1	85	23	18	11	8	8	2	70
BÜHLER EXTRACTION, %	72.3	72.5	73.4	72.6	72.2	71.6	72.4	73.0	73.5	73.8	73.1	72.8	70.9	73.2
FLOUR														
Colour, KJ	-2.6	-2.2	-2.1	-2.1	-1.7	2.7	-2.1	-2.8	-2.9	-3.1	-3.1	-2.8	-2.3	-2.9
Colour, Minolta CM5 (dry)														
L*	93.19	93.27	93.00	93.19	93.25	91.99	93.20	93.88	94.01	94.16	94.10	93.97	93.62	93.99
a*	0.55	0.46	0.49	0.48	0.44	0.28	0.47	0.42	0.41	0.36	0.37	0.38	0.34	0.40
b*	10.72	10.84	11.33	10.85	10.56	9.98	10.77	9.40	9.38	9.54	9.92	9.60	9.65	9.50
Protein (12% mb), %	12.4	10.2	9.7	10.2	9.9	10.0	10.5	11.8	10.5	9.7	8.9	10.9	12.9	10.7
Wet Gluten (14% mb), %	34.1	25.9	25.5	26.1	24.6	24.0	26.9	32.5	29.2	27.6	23.1	29.9	36.6	29.5
Dry Gluten (14% mb), %	12.0	9.1	8.5	9.2	8.7	8.6	9.5	11.5	10.1	9.9	8.1	10.5	12.9	10.4
Gluten Index	82	93	94	94	95	99	92	87	86	83	83	90	93	86
100g BAKING TEST														
Baking water absorption, %	62.3	59.8	59.5	60.1	59.6	59.8	60.2	61.6	60.2	59.3	58.7	60.8	62.7	60.5
Loaf volume, cm³	879	817	795	810	786	838	817	917	854	820	764	886	1034	868
Evaluation	2	1	0	1	1	0	1	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	61.5	56.8	56.9	57.3	56.6	55.2	57.6	61.6	60.2	58.9	57.6	59.8	60.4	60.1
Development time, min	4.8	2.2	2.0	2.3	2.1	2.0	2.6	6.5	5.1	4.2	3.0	5.1	5.7	5.2
Stability, mm	11.3	8.5	4.4	9.2	7.1	6.5	8.8	9.7	7.4	6.3	6.1	8.1	8.8	8.0
Mixing tolerance index, BU	23	33	47	34	42	44	34	34	39	43	41	37	37	38

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

Country of origin	Russia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	12	20	1	35	16	1	85	23	18	11	8	8	2	70
ALVEOGRAM														
Strength (S), cm ²	48.2	36.5	32.4	37.9	34.9	37.2	38.4	44.7	35.8	30.1	27.4	39.8	45.7	37.6
Stability (P), mm	96	85	74	92	88	77	90	87	80	72	74	79	71	80
Distensibility (L), mm	106	84	90	78	72	92	83	122	113	110	94	125	156	116
P/L	0.95	1.04	0.82	1.21	1.24	0.84	1.13	0.75	0.74	0.69	0.91	0.69	0.47	0.74
														
EXTENSOGRAM														
Strength, cm ²	111	96	86	100	97	112	100	110	85	71	72	99	129	92
Max. height, BU	404	443	442	457	446	504	444	374	325	284	317	364	425	341
Extensibility, mm	201	158	144	160	158	163	165	215	188	175	162	194	225	194
														
MIXOGRAM														
Peak time, min	3.2	4.2	4.0	4.3	4.5	5.3	4.2	2.8	2.7	2.7	3.0	3.0	2.9	2.8
Absorption, %	62.8	60.1	59.5	60.1	59.8	59.8	60.4	61.9	60.4	59.5	58.8	61.0	63.4	60.7
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	ND [157]							ND [151]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg)	ND							ND						
HT-2 (µg/kg)	ND [21]							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	28							40						

2013/2014 IMPORTED WHEAT QUALITY - UKRAINE (1 Oct 2013 to 30 Sep 2014)

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

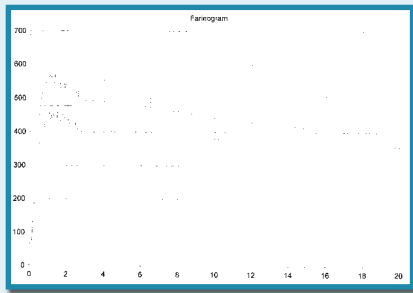
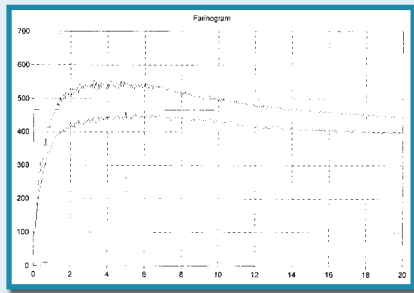
Country of origin	Ukraine Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Class and Grade bread wheat														
No. of samples	14	20	3	2	4	-	43	93	74	70	47	43	13	340
WHEAT GRADING														
Protein (12% mb), %	12.40	11.79	10.64	11.01	11.63	-	11.85	12.90	11.49	10.62	9.77	12.06	12.80	11.58
Moisture, %	12.0	12.0	11.2	11.9	11.9	-	11.9	11.5	11.4	11.3	11.3	11.6	11.6	11.4
Falling number, sec	341	302	363	322	335	-	323	344	350	349	344	322	163	337
1000 Kernel mass (13% mb), g	39.0	38.7	34.7	35.5	36.8	-	38.2	38.3	40.6	40.3	39.7	37.3	38.4	39.3
Hlm (dirty), kg/hl	80.2	79.6	77.9	79.1	77.6	-	79.5	80.4	80.4	79.4	78.7	78.5	76.4	79.5
Screenings (<1,8mm), %	2.40	1.94	2.89	3.27	2.32	-	2.25	1.25	1.19	1.43	1.88	2.56	2.58	1.58
Gravel, stones, turf and glass, %	0.00	0.00	0.01	0.00	0.00	-	0.00	0.01	0.01	0.00	0.00	0.00	0.07	0.01
Foreign matter, %	0.20	0.17	0.23	0.26	0.45	-	0.21	0.14	0.16	0.22	0.18	0.37	0.38	0.20
Other grain & unthreshed ears, %	0.27	0.32	0.51	0.46	0.76	-	0.37	0.30	0.35	0.47	0.40	0.77	0.67	0.43
Heat damaged kernels, %	0.00	0.00	0.00	0.00	0.00	-	0.00	0.00	0.00	0.01	0.00	0.01	0.01	0.00
Immature kernels, %	0.03	0.03	0.00	0.00	0.00	-	0.02	0.11	0.05	0.03	0.02	0.19	0.12	0.08
Insect damaged kernels, %	0.14	0.22	0.13	0.08	0.72	-	0.23	0.18	0.18	0.13	0.10	0.20	0.16	0.16
Heavily frost damaged kernels, %	0.00	0.00	0.06	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	0.03	0.08	0.06	0.06	0.00	-	0.06	0.14	0.08	0.09	0.04	0.31	2.02	0.20
Total damaged kernels, %	0.20	0.33	1.30	0.14	0.72	-	0.38	0.43	0.31	0.26	0.17	0.71	2.32	0.44
Combined deviations, %	3.07	2.77	2.66	4.13	4.25	-	3.06	2.12	2.00	2.28	2.59	4.29	5.95	2.61
Field fungi, %	0.28	0.24	0.20	0.18	0.27	-	0.25	0.10	0.07	0.06	0.05	0.12	0.07	0.08
Storage fungi, %	0.09	0.10	0.09	0.14	0.13	-	0.10	0.03	0.02	0.01	0.01	0.02	0.10	0.02
Ergot, %	0.00	0.00	0.00	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (<i>Crotalaria spp., etc.</i>)	0	0	0	0	0	-	0	0	0	0	0	0	0	0
Noxious seeds (<i>Argemone mexicana, etc.</i>)	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
Undesirable odour	No	No	No	No	No	-	No	No	No	No	No	No	No	No
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	14	20	3	2	4	-	43	23	18	11	8	8	2	70
BÜHLER EXTRACTION, %	72.6	72.9	71.9	69.0	71.6	-	72.4	73.0	73.5	73.8	73.1	72.8	70.9	73.2
FLOUR														
Colour, KJ	-2.4	-2.2	-2.2	-2.4	-2.1	-	-2.3	-2.8	-2.9	-3.1	-3.1	-2.8	-2.3	-2.9
Colour, Minoita CM5 (dry)														
L*	93.44	93.41	93.92	93.93	93.56	-	93.49	93.88	94.01	94.16	94.10	93.97	93.62	93.99
a*	0.51	0.47	0.36	0.35	2.93	-	0.70	0.42	0.41	0.36	0.37	0.38	0.34	0.40
b*	10.26	10.44	10.17	9.24	9.81	-	10.25	9.40	9.38	9.54	9.92	9.60	9.65	9.50
Protein (12% mb), %	11.1	10.5	9.4	9.5	10.2	-	10.5	11.8	10.5	9.7	8.9	10.9	12.9	10.7
Wet Gluten (14% mb), %	29.5	26.9	23.9	25.1	26.3	-	27.4	32.5	29.2	27.6	23.1	29.9	36.6	29.5
Dry Gluten (14% mb), %	10.5	9.7	8.4	8.5	9.3	-	9.8	11.5	10.1	9.9	8.1	10.5	12.9	10.4
Gluten Index	89	94	92	82	90	-	91	87	86	83	83	90	93	86
100g BAKING TEST														
Baking water absorption, %	60.9	60.1	57.9	57.7	58.7	-	59.9	61.6	60.2	59.3	58.7	60.8	62.7	60.5
Loaf volume, cm³	861	816	774	766	768	-	821	917	854	820	764	886	1034	868
Evaluation	1	1	1	0	2	-	1	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	58.2	57.3	54.9	53.2	55.9	-	57.1	61.6	60.2	58.9	57.6	59.8	60.4	60.1
Development time, min	3.1	2.4	1.6	1.7	3.3	-	2.6	6.5	5.1	4.2	3.0	5.1	5.7	5.2
Stability, mm	10.5	9.8	5.4	6.1	7.7	-	9.3	9.7	7.4	6.3	6.1	8.1	8.8	8.0
Mixing tolerance index, BU	25	26	44	55	40	-	30	34	39	43	41	37	37	38

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

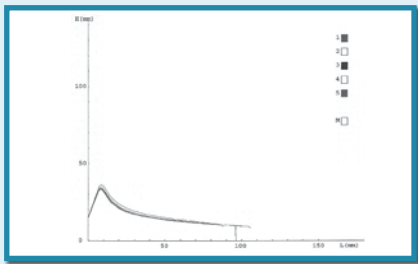
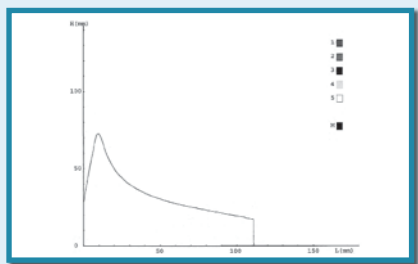
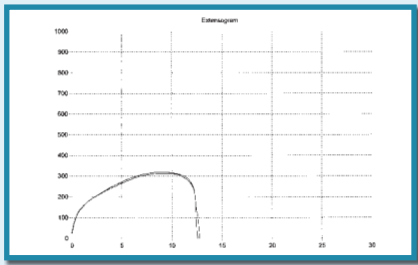
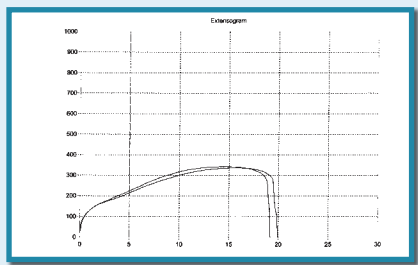
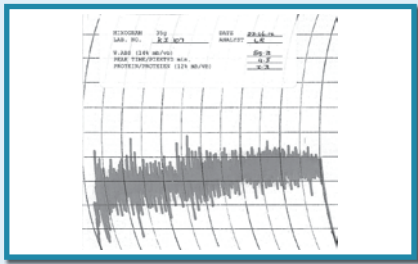
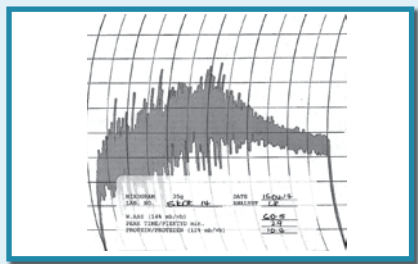
Country of origin	Ukraine Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	14	20	3	2	4	-	43	23	18	11	8	8	2	70
ALVEOGRAM														
Strength (S), cm ²	39.6	39.0	28.1	25.3	31.5	-	37.1	44.7	35.8	30.1	27.4	39.8	45.7	37.6
Stability (P), mm	88	88	74	58	81	-	85	87	80	72	74	79	71	80
Distensibility (L), mm	91	84	79	91	80	-	86	122	113	110	94	125	156	116
P/L	0.99	1.07	1.03	0.67	1.09	-	1.02	0.75	0.74	0.69	0.91	0.69	0.47	0.74
EXTENSOGRAM														
Strength, cm ²	96	99	86	75	87	-	95	110	85	71	72	99	129	92
Max. height, BU	412	431	411	374	409	-	419	374	325	284	317	364	425	341
Extensibility, mm	169	171	149	142	153	-	166	215	188	175	162	194	225	194
MIXOGRAM														
Peak time, min	3.9	4.3	4.3	4.4	4.2	-	4.1	2.8	2.7	2.7	3.0	3.0	2.9	2.8
Absorption, %	61.0	60.4	59.2	59.4	60.2	-	60.4	61.9	60.4	59.5	58.8	61.0	63.4	60.7
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	ND [185]							ND [151]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg)	ND [20]							ND						
HT-2 (µg/kg)	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	15							40						

2013/2014 IMPORTED WHEAT QUALITY - USA (1 Oct 2013 to 30 Sep 2014)

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

Country of origin	USA Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Class and Grade bread wheat														
No. of samples	-	-	3	3	5	-	11	93	74	70	47	43	13	340
WHEAT GRADING														
Protein (12% mb), %	-	-	10.21	10.34	9.85	-	10.09	12.90	11.49	10.62	9.77	12.06	12.80	11.58
Moisture, %	-	-	12.3	11.9	11.7	-	11.9	11.5	11.4	11.3	11.3	11.6	11.6	11.4
Falling number, sec	-	-	323	300	305	-	308	344	350	349	344	322	163	337
1000 Kernel mass (13% mb), g	-	-	35.8	33.4	33.6	-	34.1	38.3	40.6	40.3	39.7	37.3	38.4	39.3
Hlm (dirty), kg/hl	-	-	78.9	78.6	76.7	-	77.8	80.4	80.4	79.4	78.7	78.5	76.4	79.5
Screenings (<1.8mm), %	-	-	2.67	3.22	3.24	-	3.08	1.25	1.19	1.43	1.88	2.56	2.58	1.58
Gravel, stones, turf and glass, %	-	-	0.00	0.00	0.00	-	0.00	0.01	0.01	0.00	0.00	0.00	0.07	0.01
Foreign matter, %	-	-	0.19	0.18	0.27	-	0.23	0.14	0.16	0.22	0.18	0.37	0.38	0.20
Other grain & unthreshed ears, %	-	-	0.50	0.53	0.83	-	0.66	0.30	0.35	0.47	0.40	0.77	0.67	0.43
Heat damaged kernels, %	-	-	0.00	0.00	0.05	-	0.02	0.00	0.00	0.01	0.00	0.01	0.01	0.00
Immature kernels, %	-	-	0.00	0.00	0.00	-	0.00	0.11	0.05	0.03	0.02	0.19	0.12	0.08
Insect damaged kernels, %	-	-	0.29	0.24	0.14	-	0.21	0.18	0.18	0.13	0.10	0.20	0.16	0.16
Heavily frost damaged kernels, %	-	-	0.00	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	-	0.12	0.00	0.37	-	0.20	0.14	0.08	0.09	0.04	0.31	2.02	0.20
Total damaged kernels, %	-	-	0.41	0.24	0.56	-	0.43	0.43	0.31	0.26	0.17	0.71	2.32	0.44
Combined deviations, %	-	-	3.77	4.18	4.90	-	4.40	2.12	2.00	2.28	2.59	4.29	5.95	2.61
Field fungi, %	-	-	0.36	0.48	0.43	-	0.42	0.10	0.07	0.06	0.05	0.12	0.07	0.08
Storage fungi, %	-	-	0.25	0.20	0.22	-	0.23	0.03	0.02	0.01	0.01	0.02	0.10	0.02
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 (<i>Crotalaria spp.</i> , etc.)	-	-	0	0	0	-	0	0	0	0	0	0	0	0
Noxious seeds (<i>Argemone mexicana</i> , etc.)	-	-	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
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	3	3	5	-	11	23	18	11	8	8	2	70
BÜHLER EXTRACTION, %	-	-	70.0	70.7	69.8	-	70.1	73.0	73.5	73.8	73.1	72.8	70.9	73.2
FLOUR														
Colour, KJ	-	-	-2.0	-2.1	-1.5	-	-1.8	-2.8	-2.9	-3.1	-3.1	-2.8	-2.3	-2.9
Colour, Minolta CM5 (dry)														
L*	-	-	94.28	94.50	94.46	-	94.42	93.88	94.01	94.16	94.10	93.97	93.62	93.99
a*	-	-	0.26	0.29	0.29	-	0.28	0.42	0.41	0.36	0.37	0.38	0.34	0.40
b*	-	-	8.35	8.76	8.44	-	8.50	9.40	9.38	9.54	9.92	9.60	9.65	9.50
Protein (12% mb), %	-	-	8.3	8.5	8.1	-	8.3	11.8	10.5	9.7	8.9	10.9	12.9	10.7
Wet Gluten (14% mb), %	-	-	21.9	22.1	18.8	-	20.5	32.5	29.2	27.6	23.1	29.9	36.6	29.5
Dry Gluten (14% mb), %	-	-	7.0	7.3	6.1	-	6.7	11.5	10.1	9.9	8.1	10.5	12.9	10.4
Gluten Index	-	-	78	78	86	-	82	87	86	83	83	90	93	86
100g BAKING TEST														
Baking water absorption, %	-	-	56.7	57.5	54.2	-	55.8	61.6	60.2	59.3	58.7	60.8	62.7	60.5
Loaf volume, cm³	-	-	747	765	735	-	746	917	854	820	764	886	1034	868
Evaluation	-	-	0	0	0	-	0	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	-	-	50.7	50.9	50.4	-	50.6	61.6	60.2	58.9	57.6	59.8	60.4	60.1
Development time, min	-	-	1.5	1.5	1.2	-	1.3	6.5	5.1	4.2	3.0	5.1	5.7	5.2
Stability, mm	-	-	2.0	3.8	1.5	-	2.3	9.7	7.4	6.3	6.1	8.1	8.8	8.0
Mixing tolerance index, BU	-	-	73	60	93	-	78	34	39	43	41	37	37	38
														

2013/2014 Imported Wheat Quality Versus 2013/2014 RSA Wheat Quality

Country of origin	USA Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	3	3	5	-	11	23	18	11	8	8	2	70
ALVEOGRAM														
Strength (S), cm ²	-	-	15.7	17.5	15.3	-	16.0	44.7	35.8	30.1	27.4	39.8	45.7	37.6
Stability (P), mm	-	-	37	40	39	-	39	87	80	72	74	79	71	80
Distensibility (L), mm	-	-	103	102	89	-	96	122	113	110	94	125	156	116
P/L	-	-	0.36	0.40	0.47	-	0.42	0.75	0.74	0.69	0.91	0.69	0.47	0.74
														
EXTENSOGRAM														
Strength, cm ²	-	-	55	59	57	-	57	110	85	71	72	99	129	92
Max. height, BU	-	-	305	313	336	-	321	374	325	284	317	364	425	341
Extensibility, mm	-	-	127	132	121	-	126	215	188	175	162	194	225	194
														
MIXOGRAM														
Peak time, min	-	-	4.3	4.4	4.8	-	4.6	2.8	2.7	2.7	3.0	3.0	2.9	2.8
Absorption, %	-	-	58.4	58.5	58.2	-	58.3	61.9	60.4	59.5	58.8	61.0	63.4	60.7
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND [<20]							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	346 [455]							ND [151]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	39 [214]							ND						
HT-2 (µg/kg)	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	6							40						