

Table 8: Average quality data of imported wheat during the 2014/2015 season (previous season)

Quality parameter	Argentina				Australia				Canada				Germany				Latvia				RSA crop average 2014/2015			
	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev
Hlm, kg/hl	77.0	73.8	78.0	1.31	83.9	82.3	84.8	0.80	80.7	79.0	82.5	1.41	80.2	76.6	81.9	0.91	78.0	77.5	78.6	0.47	80.2	70.5	84.8	1.76
Screenings, %	4.24	3.12	6.46	1.19	1.74	1.56	2.03	0.13	2.48	1.15	3.60	0.80	1.98	1.39	4.01	0.56	2.17	1.54	2.65	0.55	1.55	0.10	17.12	0.94
1000 kernel mass, g (13% mb)	30.1	27.6	31.6	1.29	36.8	35.8	38.4	0.77	35.4	30.6	45.4	3.94	44.6	31.2	48.2	2.88	37.8	36.0	39.7	1.33	38.8	25.6	47.5	2.92
WWF Protein, % (12% mb)	11.1	11.0	11.2	0.08	11.2	9.7	12.5	0.98	12.6	10.9	14.1	1.32	10.9	9.9	11.5	0.35	11.6	11.1	12.0	0.42	11.8	7.2	16.0	1.07
WWF Falling number, sec	288	195	365	68.36	427	361	477	40.73	372	312	419	34.36	327	205	420	43.05	346	304	375	26.81	368	174	570	36.07
Number of samples	9				10				14				43				5				337			
Flour Protein, % (12% mb)	9.8	9.7	10.0	0.12	10.1	8.7	11.3	0.88	11.7	10.1	13.2	1.31	9.5	8.6	10.2	0.38	10.4	9.9	10.9	0.48	10.7	8.5	13.9	1.16
Ash, % (db)	0.65	0.61	0.68	0.02	0.55	0.50	0.60	0.03	0.60	0.56	0.63	0.02	0.52	0.47	0.66	0.03	0.57	0.55	0.60	0.02	0.59	0.51	0.66	0.03
Colour, KJ	-2.6	-2.8	-2.3	0.17	-3.7	-4.0	-3.2	0.26	-3.0	-3.5	-2.4	0.35	-2.7	-3.1	-2.3	0.20	-2.5	-2.7	-2.4	0.13	-3.3	-3.9	-2.2	0.33
Minolta CMI-5 colour, L*	93.16	92.83	93.44	0.19	93.78	93.50	94.07	0.20	93.12	92.70	93.29	0.15	93.44	92.77	93.83	0.21	93.27	93.06	93.51	0.18	93.77	92.98	94.30	0.30
Minolta CMI-5 colour, b*	10.49	10.21	10.69	0.15	10.86	9.73	11.84	0.71	10.69	9.87	11.75	0.65	9.99	9.48	11.24	0.38	10.51	9.80	11.25	0.68	9.72	8.21	11.11	0.57
Wet gluten, % (14% mb)	24.0	22.9	24.5	0.49	25.6	20.8	30.5	3.44	31.5	25.9	38.1	4.26	26.1	21.2	29.8	1.61	26.0	24.3	27.0	1.10	28.9	20.9	37.7	3.45
Dry gluten, % (14% mb)	8.1	7.6	8.4	0.25	8.8	7.1	10.5	1.16	10.7	8.4	12.8	1.61	8.9	7.1	10.2	0.64	8.9	8.2	9.4	0.46	9.8	7.2	12.7	1.23
Gluten Index	96	94	100	2.11	94	88	97	3.11	86	68	96	10.17	83	58	96	8.47	94	93	97	1.64	88	78	97	5.37
Farinogram																								
Water absorption, % (14% mb)	55.5	55.3	55.8	0.21	59.1	58.2	59.5	0.45	59.5	55.8	62.8	2.70	59.4	55.8	61.4	1.27	57.0	56.2	57.9	0.69	59.5	55.9	63.5	1.43
Development time, min	1.8	1.4	2.0	0.17	5.8	1.7	8.2	2.33	4.5	2.0	7.2	1.89	2.0	1.5	2.8	0.33	2.1	1.7	2.5	0.34	5.3	1.7	13.2	1.89
Stability, min	3.3	2.0	4.1	0.69	11.8	9.0	14.6	2.17	10.4	8.9	12.5	1.16	4.8	1.8	9.3	1.76	4.8	3.3	9.3	2.54	8.3	4.7	17.7	2.75
Alveogram																								
Strength, cm ²	34.0	30.6	35.8	1.60	43.3	36.9	47.2	3.79	43.0	33.5	55.5	6.79	32.0	22.3	38.2	3.46	35.4	31.3	39.0	3.40	38.1	25.2	70.9	8.66
Stability, mm	76	73	79	2.29	97	74	111	14.05	79	72	93	5.44	102	72	124	9.68	82	74	95	8.53	75	49	109	9.65
Distensibility, mm	88	77	99	7.30	103	68	148	28.07	122	82	157	28.08	61	33	86	11.12	83	71	100	11.55	133	71	187	24.52
P/L	0.88	0.74	1.01	0.08	1.03	0.52	1.63	0.39	0.69	0.47	1.02	0.20	1.78	0.84	3.76	0.54	1.00	0.74	1.23	0.21	0.59	0.26	1.35	0.19
Extensogram																								
Strength, cm ²	99	93	106	3.88	112	87	128	12.01	106	87	130	13.63	75	58	102	8.99	107	93	120	11.15	98	58	201	25.43
Maximum height, BU	470	439	491	13.82	452	357	505	46.14	392	308	460	50.61	354	274	458	45.35	495	458	549	39.63	360	234	566	66.98
Extensibility, mm	156	145	164	6.75	184	143	224	27.07	197	153	242	34.56	150	129	170	8.79	160	149	167	8.03	196	155	267	24.07
Mixogram																								
Peak time, min	4.6	4.4	5.0	0.19	3.2	2.9	3.5	0.21	3.3	2.4	4.1	0.55	3.4	2.5	4.4	0.50	4.6	4.1	5.1	0.48	2.7	2.0	4.1	0.43
100 g Baking test																								
Volume, cm ³	805	769	842	24.45	842	773	929	47.73	887	801	1077	91.03	790	735	869	34.05	837	824	856	14.61	889	725	1132	85.40
Evaluation	0	0	0	0.00	0	0	0	0.00	1	0	4	1.51	0	0	2	0.50	0	0	0	0.00	0	0	2	0.52
Number of samples	9				10				14				43				5				70			

Table 8: Average quality data of imported wheat during the 2014/2015 season (previous season) (continue)

Quality parameter	Poland					Russia					Ukraine					USA					RSA crop average 2014/2015						
	Ave	Min	Max	Stdev		Ave	Min	Max	Stdev		Ave	Min	Max	Stdev		Ave	Min	Max	Stdev		Ave	Min	Max	Stdev			
Hlm, kg/hl	78.2	76.8	79.5	0.99		79.7	76.8	83.2	1.29		80.4	78.3	82.3	0.99		77.6	77.0	78.2	0.46		80.2	70.5	84.8	1.76			
Screenings, %	2.41	2.06	3.48	0.46		3.33	1.98	5.76	0.96		2.10	1.01	4.36	0.71		3.14	2.38	4.62	0.87		1.55	0.10	17.12	0.94			
1000 kernel mass, g (13% mb)	43.5	42.6	45.0	0.64		36.1	29.7	44.6	2.84		39.2	34.9	44.9	2.30		32.7	31.4	34.5	1.25		38.8	25.6	47.5	2.92			
WWF Protein, % (12% mb)	11.4	11.1	11.7	0.21		11.3	10.3	13.8	0.73		11.4	10.6	12.4	0.44		9.9	9.2	11.0	0.71		11.8	7.2	16.0	1.07			
WWF Falling number, sec	336	283	381	29.02		371	272	594	51.51		333	270	402	33.51		290	270	305	13.80		368	174	570	36.07			
Number of samples	14					67					32					6					337						
Flour Protein, % (12% mb)	10.0	9.6	10.4	0.28		10.1	8.6	12.5	0.75		10.1	9.3	11.1	0.42		7.8	7.2	8.3	0.47		10.7	8.5	13.9	1.16			
Ash, % (db)	0.49	0.39	0.52	0.03		0.57	0.43	0.62	0.03		0.52	0.43	0.59	0.03		0.48	0.43	0.53	0.04		0.59	0.51	0.66	0.03			
Colour, KJ	-2.7	-3.1	-2.2	0.30		-2.7	-3.3	-2.2	0.32		-2.9	-3.4	-2.4	0.22		-2.6	-2.9	-2.2	0.29		-3.3	-3.9	-2.2	0.33			
Minolta CM-5 colour, L*	93.64	93.48	93.97	0.15		93.23	92.89	94.23	0.24		93.51	93.22	93.95	0.19		94.55	94.20	94.81	0.27		93.77	92.98	94.30	0.30			
Minolta CM-5 colour, b*	9.67	9.02	10.23	0.35		11.01	9.00	12.03	0.55		10.30	9.77	11.80	0.44		8.80	8.42	9.43	0.47		9.72	8.21	11.11	0.57			
Wet gluten, % (14% mb)	26.9	26.3	28.2	0.63		26.1	22.1	33.9	2.44		26.2	23.5	29.1	1.34		20.0	16.0	22.0	2.43		28.9	20.9	37.7	3.45			
Dry gluten, % (14% mb)	9.3	8.7	10.1	0.38		8.9	7.4	12.0	0.92		9.0	8.0	10.2	0.51		6.5	5.0	7.3	0.92		9.8	7.2	12.7	1.23			
Gluten Index	89	84	93	2.96		92	9	99	11.44		93	85	98	4.00		86	73	92	8.96		88	78	97	5.37			
Farinogram																											
Water absorption, % (14% mb)	59.1	57.5	59.8	0.78		56.9	54.5	61.2	1.73		57.0	55.4	59.5	1.13		49.5	48.8	50.0	0.40		59.5	55.9	63.5	1.43			
Development time, min	2.0	1.7	2.5	0.24		2.3	1.7	6.3	1.05		2.1	1.4	2.9	0.41		1.1	1.0	1.2	0.11		5.3	1.7	13.2	1.89			
Stability, min	6.2	2.6	11.9	3.46		6.2	2.8	11.9	2.39		7.8	2.4	18.9	3.26		1.4	1.1	1.6	0.20		8.3	4.7	17.7	2.75			
Alveogram																											
Strength, cm ²	35.5	30.6	42.0	3.17		33.6	21.7	52.5	5.58		34.6	28.6	47.6	3.86		12.3	10.2	15.0	1.78		38.1	25.2	70.9	8.66			
Stability, mm	100	86	114	8.04		81	62	118	11.30		80	67	93	7.04		32	30	34	1.60		75	49	109	9.65			
Distensibility, mm	71	51	98	15.17		81	37	144	22.30		89	60	124	16.53		86	61	111	20.13		133	71	187	24.52			
P/L	1.48	0.89	2.24	0.40		1.11	0.51	2.97	0.50		0.95	0.58	1.38	0.23		0.39	0.28	0.52	0.10		0.59	0.26	1.35	0.19			
Extensogram																											
Strength, cm ²	89	80	110	7.88		96	74	132	12.78		93	64	122	14.33		56	50	65	4.96		98	58	201	25.43			
Maximum height, BU	409	370	466	25.49		433	353	545	42.21		410	299	509	51.32		342	296	376	32.89		360	234	566	66.98			
Extensibility, mm	158	150	176	7.88		163	139	229	19.46		164	142	185	10.15		116	105	126	7.68		196	155	267	24.07			
Mixogram																											
Peak time, min	3.9	3.3	5.1	0.59		4.3	2.8	5.5	0.66		4.2	3.2	5.3	0.58		3.9	3.0	4.7	0.76		2.7	2.0	4.1	0.43			
100 g Baking test																											
Volume, cm ³	792	748	832	21.89		826	718	971	57.24		825	738	908	42.81		724	652	789	59.00		889	725	1132	85.40			
Evaluation	0	0	1	0.50		0	0	2	0.50		0	0	2	0.62		0	0	0	0.00		0	0	2	0.52			
Number of samples	14					67					32					6					70						