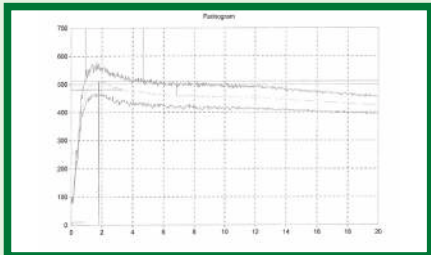
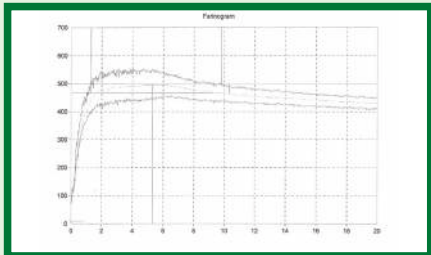
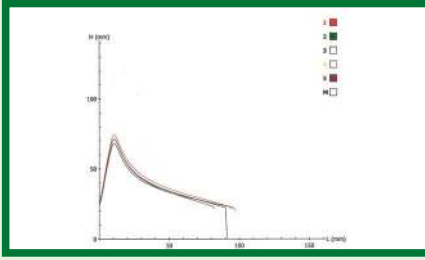
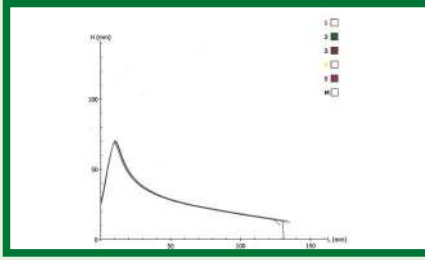
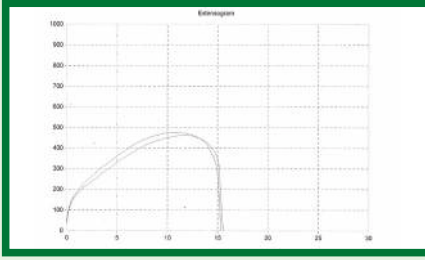
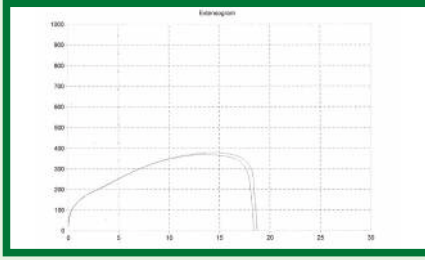
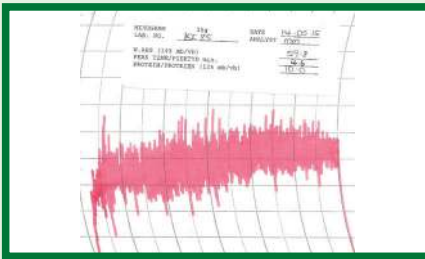
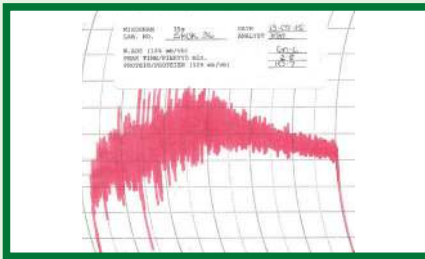


2014/2015 IMPORTED WHEAT QUALITY - ARGENTINA (1 Oct 2014 to 30 Sep 2015)

2014/2015 Imported Wheat Quality Versus 2014/2015 RSA Wheat Quality

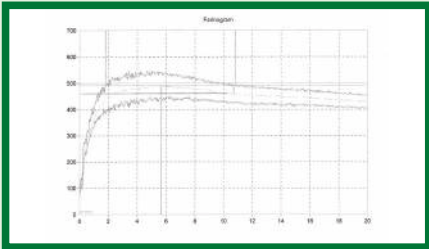
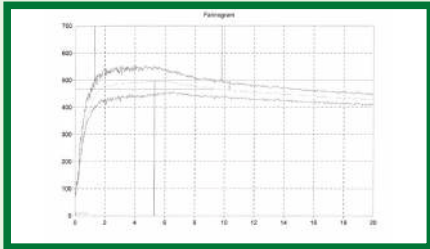
Country of origin	Argentina Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	-	-	9	-	9	105	59	42	17	89	25	337
WHEAT GRADING														
Protein (12% mb), %	-	-	-	-	11.06	-	11.06	12.91	11.53	10.78	9.68	11.51	11.35	11.75
Moisture, %	-	-	-	-	11.0	-	11.0	11.0	11.1	11.1	12.3	11.2	11.3	11.2
Falling number, sec	-	-	-	-	288	-	288	364	369	375	375	369	364	368
1000 Kernel mass (13% mb), g	-	-	-	-	30.1	-	30.1	38.0	39.6	40.3	41.9	38.2	38.2	38.8
Hlm (dirty), kg/hl	-	-	-	-	77.0	-	77.0	80.9	80.7	80.6	81.0	79.1	78.6	80.2
Screenings (<1.8 mm sieve), %	-	-	-	-	4.24	-	4.24	1.17	1.26	1.32	1.42	2.19	2.01	1.55
Gravel, stones, turf and glass, %	-	-	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	-	-	-	0.51	-	0.51	0.09	0.07	0.09	0.07	0.18	0.12	0.11
Other grain & unthreshed ears, %	-	-	-	-	0.65	-	0.65	0.42	0.44	0.43	0.38	0.98	0.58	0.58
Heat damaged kernels, %	-	-	-	-	0.02	-	0.02	0.00	0.00	0.01	0.01	0.00	0.01	0.00
Immature kernels, %	-	-	-	-	0.03	-	0.03	0.13	0.05	0.05	0.04	0.10	0.03	0.09
Insect damaged kernels, %	-	-	-	-	0.24	-	0.24	0.44	0.71	0.76	0.85	1.71	1.22	0.94
Heavily frost damaged kernels, %	-	-	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	-	-	-	0.83	-	0.83	0.04	0.04	0.04	0.10	0.10	0.08	0.06
Total damaged kernels, %	-	-	-	-	1.12	-	1.12	0.62	0.79	0.85	0.99	1.92	1.34	1.09
Combined deviations, %	-	-	-	-	6.53	-	6.53	2.29	2.57	2.69	2.86	5.27	4.05	3.34
Field fungi, %	-	-	-	-	0.43	-	0.43	0.23	0.16	0.09	0.06	0.11	1.76	0.27
Storage fungi, %	-	-	-	-	0.00	-	0.00	0.01	0.01	0.00	0.00	0.01	0.00	0.01
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	Yes	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	-	-	-	-	9	-	9	24	15	15	6	9	1	70
BÜHLER EXTRACTION, %	-	-	-	-	72.0	-	72.0	73.5	73.6	73.3	73.9	72.8	70.9	73.4
FLOUR														
Colour, KJ (wet)	-	-	-	-	-2.6	-	-2.6	-3.3	-3.3	-3.5	-3.7	-3.2	-2.2	-3.3
Colour, Minolta CM5 (dry)	-	-	-	-	-	-	-	-	-	-	-	-	-	-
L*	-	-	-	-	93.16	-	93.16	93.66	93.72	93.93	94.07	93.77	92.98	93.77
a*	-	-	-	-	0.54	-	0.54	0.47	0.45	0.41	0.39	0.41	0.56	0.44
b*	-	-	-	-	10.49	-	10.49	9.58	9.81	9.87	9.49	9.82	9.78	9.72
Ash (db), %	-	-	-	-	0.65	-	0.65	0.58	0.59	0.58	0.58	0.61	0.65	0.59
Protein (12% mb), %	-	-	-	-	9.8	-	9.8	11.9	10.5	9.7	8.9	10.9	10.9	10.7
Wet Gluten (14% mb), %	-	-	-	-	24.0	-	24.0	31.8	28.9	25.7	24.1	30.2	27.2	28.9
Dry Gluten (14% mb), %	-	-	-	-	8.1	-	8.1	10.8	9.7	8.6	8.3	10.4	9.2	9.8
Gluten Index	-	-	-	-	96	-	96	88	86	88	90	86	94	88
100g BAKING TEST														
Baking water absorption, %	-	-	-	-	59.6	-	59.6	61.8	60.3	59.4	58.7	60.7	60.3	60.6
Loaf volume, cm ³	-	-	-	-	805	-	805	938	875	831	786	917	1132	889
Evaluation	-	-	-	-	0	-	0	1	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	-	-	-	-	55.5	-	55.5	60.6	59.2	58.7	58.0	59.7	58.0	59.5
Development time, min	-	-	-	-	1.8	-	1.8	6.8	4.9	3.8	3.8	5.5	4.3	5.3
Stability, mm	-	-	-	-	3.3	-	3.3	10.1	6.9	7.6	6.6	8.4	6.7	8.3
Mixing tolerance index, BU	-	-	-	-	56	-	56	30	41	35	39	36	39	35
														

2014/2015 Imported Wheat Quality Versus 2014/2015 RSA Wheat Quality

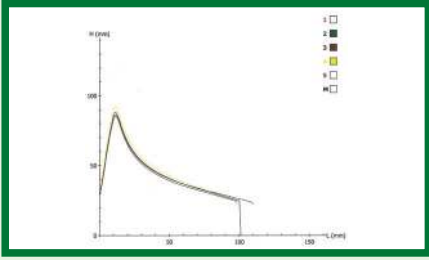
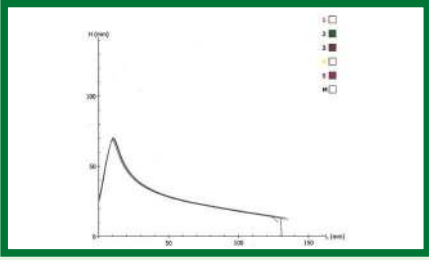
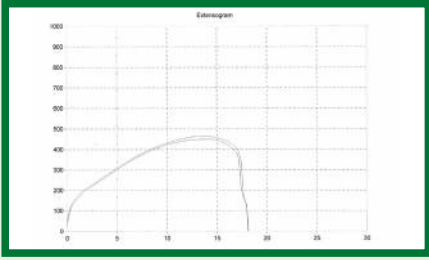
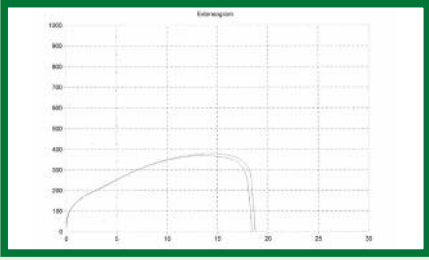
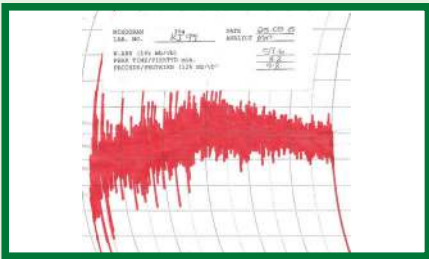
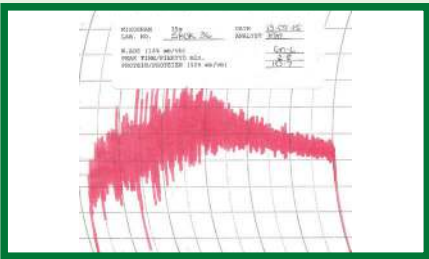
Country of origin	Argentina Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	-	-	9	-	9	24	15	15	6	9	1	70
ALVEOGRAM														
Strength (S), cm ²	-	-	-	-	34.0	-	34.0	46.1	34.2	34.1	28.3	37.6	26.9	38.1
Stability (P), mm	-	-	-	-	76	-	76	77	71	79	72	72	50	75
Distensibility (L), mm	-	-	-	-	88	-	88	148	136	113	103	139	163	133
P/L	-	-	-	-	0.88	-	0.88	0.53	0.55	0.75	0.71	0.54	0.31	0.59
														
EXTENSOGRAM														
Strength, cm ²	-	-	-	-	99	-	99	122	87	85	73	94	74	98
Max. height, BU	-	-	-	-	470	-	470	405	331	351	314	344	238	360
Extensibility, mm	-	-	-	-	156	-	156	218	191	176	166	198	219	196
														
MIXOGRAM														
Peak time, min	-	-	-	-	4.6	-	4.6	2.8	2.6	2.8	2.7	2.5	3.1	2.7
Absorption, %	-	-	-	-	59.6	-	59.6	62.0	60.4	59.6	58.8	60.8	60.8	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]	260 [282]							<100 [361]						
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	2							40						

2014/2015 IMPORTED WHEAT QUALITY - AUSTRALIA (1 Oct 2014 to 30 Sep 2015)

2014/2015 Imported Wheat Quality Versus 2014/2015 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	3	3	-	2	2	-	10	105	59	42	17	89	25	337
WHEAT GRADING														
Protein (12% mb), %	12.31	11.37	-	9.72	10.83	-	11.22	12.91	11.53	10.78	9.68	11.51	11.35	11.75
Moisture, %	10.7	10.1	-	9.8	11.1	-	10.4	11.0	11.1	11.1	12.3	11.2	11.3	11.2
Falling number, sec	374	456	-	454	438	-	427	364	369	375	375	369	364	368
1000 Kernel mass (13% mb), g	37.4	36.0	-	37.3	36.7	-	36.8	38.0	39.6	40.3	41.9	38.2	38.2	38.8
Hlm (dirty), kg/hl	82.9	84.5	-	84.5	83.8	-	83.9	80.9	80.7	80.6	81.0	79.1	78.6	80.2
Screenings (<1.8 mm sieve), %	1.85	1.73	-	1.75	1.60	-	1.74	1.17	1.26	1.32	1.42	2.19	2.01	1.55
Gravel, stones, turf and glass, %	0.00	0.00	-	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	0.11	0.15	-	0.07	0.14	-	0.12	0.09	0.07	0.09	0.07	0.18	0.12	0.11
Other grain & unthreshed ears, %	0.48	0.55	-	0.28	1.75	-	0.72	0.42	0.44	0.43	0.38	0.98	0.58	0.58
Heat damaged kernels, %	0.00	0.00	-	0.00	0.00	-	0.00	0.00	0.00	0.01	0.01	0.00	0.01	0.00
Immature kernels, %	0.02	0.00	-	0.00	0.00	-	0.01	0.13	0.05	0.05	0.04	0.10	0.03	0.09
Insect damaged kernels, %	0.08	0.00	-	0.00	0.00	-	0.02	0.44	0.71	0.76	0.85	1.71	1.22	0.94
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
Sprouted kernels, %	0.05	0.00	-	0.00	0.00	-	0.02	0.04	0.04	0.04	0.10	0.10	0.08	0.06
Total damaged kernels, %	0.15	0.00	-	0.00	0.00	-	0.05	0.62	0.79	0.85	0.99	1.92	1.34	1.09
Combined deviations, %	2.60	2.43	-	2.10	3.48	-	2.63	2.29	2.57	2.69	2.86	5.27	4.05	3.34
Field fungi, %	0.00	0.00	-	0.00	0.00	-	0.00	0.23	0.16	0.09	0.06	0.11	1.76	0.27
Storage fungi, %	0.00	0.00	-	0.00	0.00	-	0.00	0.01	0.01	0.00	0.00	0.01	0.00	0.01
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
Noxious seeds (<i>Crotalaria spp.</i> , etc.)	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
Live insects	No	No	-	No	No	-	No	No	No	No	No	No	Yes	No
Undesirable odour	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	3	3	-	2	2	-	10	24	15	15	6	9	1	70
BÜHLER EXTRACTION, %	73.5	71.7	-	71.1	71.4	-	72.1	73.5	73.6	73.3	73.9	72.8	70.9	73.4
FLOUR														
Colour, KJ (wet)	-3.4	-3.7	-	-4.0	-3.9	-	-3.7	-3.3	-3.3	-3.5	-3.7	-3.2	-2.2	-3.3
Colour, Minolta CM5 (dry)														
L*	93.79	93.59	-	94.06	93.76	-	93.78	93.66	93.72	93.93	94.07	93.77	92.98	93.77
a*	0.49	0.53	-	0.37	0.48	-	0.48	0.47	0.45	0.41	0.39	0.41	0.56	0.44
b*	10.54	11.71	-	9.91	11.02	-	10.86	9.58	9.81	9.87	9.49	9.82	9.78	9.72
Ash (db), %	0.54	0.59	-	0.54	0.53	-	0.55	0.58	0.59	0.58	0.58	0.61	0.65	0.59
Protein (12% mb), %	11.0	10.3	-	8.7	9.8	-	10.1	11.9	10.5	9.7	8.9	10.9	10.9	10.7
Wet Gluten (14% mb), %	30.1	24.9	-	21.1	24.6	-	25.6	31.8	28.9	25.7	24.1	30.2	27.2	28.9
Dry Gluten (14% mb), %	10.3	8.5	-	7.3	8.7	-	8.8	10.8	9.7	8.6	8.3	10.4	9.2	9.8
Gluten Index	90	96	-	97	96	-	94	88	86	88	90	86	94	88
100g BAKING TEST														
Baking water absorption, %	61.0	60.0	-	58.6	59.6	-	59.9	61.8	60.3	59.4	58.7	60.7	60.3	60.6
Loaf volume, cm ³	895	804	-	811	849	-	842	938	875	831	786	917	1132	889
Evaluation	0	0	-	0	0	-	0	1	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	59.4	59.3	-	58.3	59.3	-	59.1	60.6	59.2	58.7	58.0	59.7	58.0	59.5
Development time, min	5.9	7.6	-	1.7	7.0	-	5.8	6.8	4.9	3.8	3.8	5.5	4.3	5.3
Stability, mm	9.2	13.6	-	10.9	13.9	-	11.8	10.1	6.9	7.6	6.6	8.4	6.7	8.3
Mixing tolerance index, BU	31	27	-	21	21	-	26	30	41	35	39	36	39	35
														

2014/2015 Imported Wheat Quality Versus 2014/2015 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	3	3	-	2	2	-	10	24	15	15	6	9	1	70
ALVEOGRAM														
Strength (S), cm ²	42.5	46.2	-	37.5	46.0	-	43.3	46.1	34.2	34.1	28.3	37.6	26.9	38.1
Stability (P), mm	77	102	-	109	106	-	97	77	71	79	72	72	50	75
Distensibility (L), mm	140	97	-	69	92	-	103	148	136	113	103	139	163	133
P/L	0.55	1.06	-	1.59	1.16	-	1.03	0.53	0.55	0.75	0.71	0.54	0.31	0.59
														
EXTENSOGRAM														
Strength, cm ²	120	114	-	94	113	-	112	122	87	85	73	94	74	98
Max. height, BU	397	487	-	466	466	-	452	405	331	351	314	344	238	360
Extensibility, mm	218	176	-	148	180	-	184	218	191	176	166	198	219	196
														
MIXOGRAM														
Peak time, min	3.0	3.3	-	3.5	3.2	-	3.2	2.8	2.6	2.8	2.7	2.5	3.1	2.7
Absorption, %	61.0	60.0	-	58.6	59.6	-	59.9	62.0	60.4	59.6	58.8	60.8	60.8	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 [361]						
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	5							40						

2014/2015 IMPORTED WHEAT QUALITY - CANADA (1 Oct 2014 to 30 Sep 2015)

2014/2015 Imported Wheat Quality Versus 2014/2015 RSA Wheat Quality

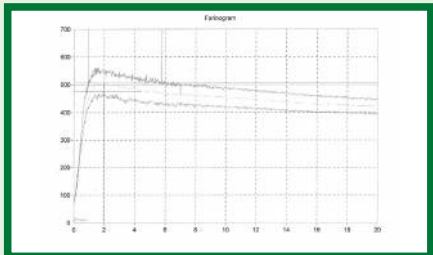
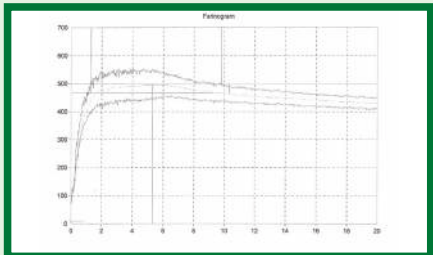
Country of origin	Canada Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	5	3	1	3	1	1	14	105	59	42	17	89	25	337
WHEAT GRADING														
Protein (12% mb), %	13.80	11.19	10.91	12.21	13.65	12.13	12.56	12.91	11.53	10.78	9.68	11.51	11.35	11.75
Moisture, %	12.3	10.9	11.0	11.0	13.0	11.2	11.6	11.0	11.1	11.1	12.3	11.2	11.3	11.2
Falling number, sec	371	397	326	369	344	384	372	364	369	375	375	369	364	368
1000 Kernel mass (13% mb), g	33.0	35.2	32.9	39.0	33.1	42.4	35.4	38.0	39.6	40.3	41.9	38.2	38.2	38.8
Hlm (dirty), kg/hl	81.7	79.1	82.1	79.2	81.9	82.5	80.7	80.9	80.7	80.6	81.0	79.1	78.6	80.2
Screenings (<1.8 mm sieve), %	2.23	2.81	1.18	3.32	1.15	2.78	2.48	1.17	1.26	1.32	1.42	2.19	2.01	1.55
Gravel, stones, turf and glass, %	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
Foreign matter, %	0.09	0.08	0.04	0.04	0.12	0.12	0.08	0.09	0.07	0.09	0.07	0.18	0.12	0.11
Other grain & unthreshed ears, %	0.21	0.49	0.08	0.33	0.08	0.24	0.28	0.42	0.44	0.43	0.38	0.98	0.58	0.58
Heat damaged kernels, %	0.00	0.00	0.00	0.00	0.08	0.00	0.01	0.00	0.00	0.01	0.01	0.00	0.01	0.00
Immature kernels, %	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.13	0.05	0.05	0.04	0.10	0.03	0.09
Insect damaged kernels, %	0.06	0.11	0.00	0.13	0.18	0.08	0.09	0.44	0.71	0.76	0.85	1.71	1.22	0.94
Heavily frost damaged kernels, %	1.32	0.03	0.00	0.00	6.48	0.00	0.94	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	0.11	0.00	0.16	0.05	0.08	0.00	0.07	0.04	0.04	0.04	0.10	0.10	0.08	0.06
Total damaged kernels, %	0.18	0.11	0.16	0.18	0.34	0.08	0.17	0.62	0.79	0.85	0.99	1.92	1.34	1.09
Combined deviations, %	2.71	3.49	1.46	3.87	1.69	3.22	3.00	2.29	2.57	2.69	2.86	5.27	4.05	3.34
Field fungi, %	0.37	0.00	0.32	0.17	0.42	0.00	0.22	0.23	0.16	0.09	0.06	0.11	1.76	0.27
Storage fungi, %	0.02	0.00	0.00	0.08	0.00	0.32	0.05	0.01	0.01	0.00	0.00	0.01	0.00	0.01
Ergot, %	0.01	0.00	0.00	0.00	0.02	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	0
Noxious seeds (<i>Argemone mexicana</i> , etc.)	0	0	0	4	0	8	1	0	0	0	0	0	0	0
Live insects	No	No	No	No	No	No	No	No	No	No	No	No	Yes	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	5	3	1	3	1	1	14	24	15	15	6	9	1	70
BÜHLER EXTRACTION, %	72.0	73.7	69.8	74.0	71.8	73.1	72.7	73.5	73.6	73.3	73.9	72.8	70.9	73.4
FLOUR														
Colour, KJ	-3.3	-2.7	-3.2	-2.8	-3.3	-3.0	-3.0	-3.3	-3.3	-3.5	-3.7	-3.2	-2.2	-3.3
Colour, Minolta CM5 (dry)														
L*	93.09	93.08	93.29	93.14	93.08	93.13	93.12	93.66	93.72	93.93	94.07	93.77	92.98	93.77
a*	0.59	0.48	0.50	0.49	0.65	0.53	0.54	0.47	0.45	0.41	0.39	0.41	0.56	0.44
b*	10.27	11.51	10.26	10.95	10.31	10.32	10.69	9.58	9.81	9.87	9.49	9.82	9.78	9.72
Ash (db), %	0.59	0.62	0.56	0.60	0.60	0.57	0.60	0.58	0.59	0.58	0.58	0.61	0.65	0.59
Protein (12% mb), %	12.8	10.1	12.4	11.1	12.5	10.9	11.7	11.9	10.5	9.7	8.9	10.9	10.9	10.7
Wet Gluten (14% mb), %	34.8	26.4	33.0	30.0	34.5	30.6	31.5	31.8	28.9	25.7	24.1	30.2	27.2	28.9
Dry Gluten (14% mb), %	11.9	8.9	11.6	9.8	12.1	10.0	10.7	10.8	9.7	8.6	8.3	10.4	9.2	9.8
Gluten Index	80	94	93	86	89	73	86	88	86	88	90	86	94	88
100g BAKING TEST														
Baking water absorption, %	63.2	59.9	62.7	61.1	62.8	58.9	61.7	61.8	60.3	59.4	58.7	60.7	60.3	60.6
Loaf volume, cm ³	906	806	889	905	971	899	887	938	875	831	786	917	1132	889
Evaluation	2	0	2	0	0	0	1	1	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	61.7	56.1	61.7	57.9	61.5	59.8	59.5	60.6	59.2	58.7	58.0	59.7	58.0	59.5
Development time, min	5.9	2.4	5.0	3.9	6.3	3.2	4.5	6.8	4.9	3.8	3.8	5.5	4.3	5.3
Stability, mm	11.0	9.6	9.8	10.2	10.7	10.3	10.4	10.1	6.9	7.6	6.6	8.4	6.7	8.3
Mixing tolerance index, BU	26	25	31	26	24	12	25	30	41	35	39	36	39	35

2014/2015 Imported Wheat Quality Versus 2014/2015 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	3	1	3	1	1	14	24	15	15	6	9	1	70
ALVEOGRAM														
Strength (S), cm ²	46.3	35.8	55.5	39.9	48.3	39.4	43.0	46.1	34.2	34.1	28.3	37.6	26.9	38.1
Stability (P), mm	76	80	86	77	74	93	79	77	71	79	72	72	50	75
Distensibility (L), mm	143	90	139	111	150	91	122	148	136	113	103	139	163	133
P/L	0.53	0.88	0.62	0.74	0.49	1.02	0.69	0.53	0.55	0.75	0.71	0.54	0.31	0.59
EXTENSOGRAM														
Strength, cm ²	114	100	100	102	114	89	106	122	87	85	73	94	74	98
Max. height, BU	364	450	344	409	358	387	392	405	331	351	314	344	238	360
Extensibility, mm	228	162	210	183	210	166	197	218	191	176	166	198	219	196
MIXOGRAM														
Peak time, min	2.8	4.0	3.1	3.5	3.0	3.4	3.3	2.8	2.6	2.8	2.7	2.5	3.1	2.7
Absorption, %	63.2	59.9	62.7	61.1	62.8	60.8	61.8	62.0	60.4	59.6	58.8	60.8	60.8	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]	215 [422]							<100 [361]						
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	6							40						

2014/2015 IMPORTED WHEAT QUALITY - GERMANY (1 Oct 2014 to 30 Sep 2015)

2014/2015 Imported Wheat Quality Versus 2014/2015 RSA Wheat Quality

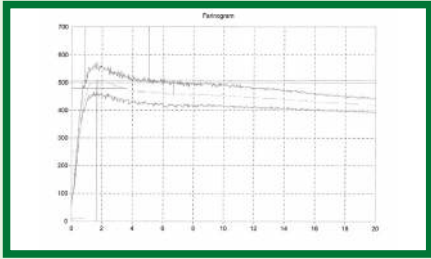
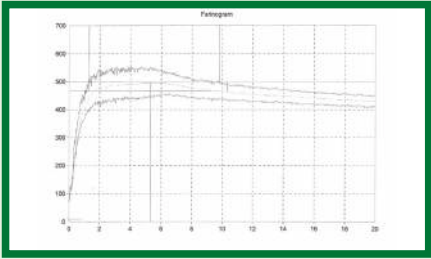
Country of origin	Germany Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	14	18	3	8	-	43	105	59	42	17	89	25	337
WHEAT GRADING														
Protein (12% mb), %	-	11.21	10.79	9.92	10.99	-	10.90	12.91	11.53	10.78	9.68	11.51	11.35	11.75
Moisture, %	-	11.8	12.3	12.0	11.8	-	12.0	11.0	11.1	11.1	12.3	11.2	11.3	11.2
Falling number, sec	-	336	326	264	340	-	327	364	369	375	375	369	364	368
1000 Kernel mass (13% mb), g	-	44.2	45.7	44.3	42.9	-	44.6	38.0	39.6	40.3	41.9	38.2	38.2	38.8
Hlm (dirty), kg/hl	-	80.6	80.3	79.0	79.6	-	80.2	80.9	80.7	80.6	81.0	79.1	78.6	80.2
Screenings (<1.8 mm sieve), %	-	2.01	1.97	1.44	2.15	-	1.98	1.17	1.26	1.32	1.42	2.19	2.01	1.55
Gravel, stones, turf and glass, %	-	0.01	0.00	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	0.10	0.07	0.04	0.10	-	0.08	0.09	0.07	0.09	0.07	0.18	0.12	0.11
Other grain & unthreshed ears, %	-	0.39	0.41	0.53	1.30	-	0.58	0.42	0.44	0.43	0.38	0.98	0.58	0.58
Heat damaged kernels, %	-	0.00	0.00	0.00	0.00	-	0.00	0.00	0.00	0.01	0.01	0.00	0.01	0.00
Immature kernels, %	-	0.00	0.00	0.00	0.00	-	0.00	0.13	0.05	0.05	0.04	0.10	0.03	0.09
Insect damaged kernels, %	-	0.04	0.00	0.00	0.04	-	0.02	0.44	0.71	0.76	0.85	1.71	1.22	0.94
Heavily frost damaged kernels, %	-	0.00	0.45	0.00	0.12	-	0.21	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	0.07	0.03	0.08	0.23	-	0.08	0.04	0.04	0.04	0.10	0.10	0.08	0.06
Total damaged kernels, %	-	0.11	0.03	0.08	0.27	-	0.10	0.62	0.79	0.85	0.99	1.92	1.34	1.09
Combined deviations, %	-	2.61	2.42	2.09	3.82	-	2.72	2.29	2.57	2.69	2.86	5.27	4.05	3.34
Field fungi, %	-	0.10	0.11	0.15	0.21	-	0.13	0.23	0.16	0.09	0.06	0.11	1.76	0.27
Storage fungi, %	-	0.03	0.00	0.03	0.00	-	0.01	0.01	0.01	0.00	0.00	0.01	0.00	0.01
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
Noxious seeds (<i>Crotalaria spp.</i> , etc.)	-	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
Live insects	-	No	No	No	No	-	No	No	No	No	No	No	Yes	No
Undesirable odour	-	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	18	3	8	-	43	24	15	15	6	9	1	70
BÜHLER EXTRACTION, %	-	73.8	73.8	73.0	73.1	-	73.6	73.5	73.6	73.3	73.9	72.8	70.9	73.4
FLOUR														
Colour, KJ	-	-2.6	-2.7	-2.8	-2.8	-	-2.7	-3.3	-3.3	-3.5	-3.7	-3.2	-2.2	-3.3
Colour, Minolta CM5 (dry)														
L*	-	93.33	93.48	93.66	93.43	-	93.44	93.66	93.72	93.93	94.07	93.77	92.98	93.77
a*	-	0.49	0.53	0.39	0.51	-	0.50	0.47	0.45	0.41	0.39	0.41	0.56	0.44
b*	-	10.22	9.74	9.92	10.19	-	9.99	9.58	9.81	9.87	9.49	9.82	9.78	9.72
Ash (db), %	-	0.52	0.51	0.50	0.53	-	0.52	0.58	0.59	0.58	0.58	0.61	0.65	0.59
Protein (12% mb), %	-	9.9	9.4	8.6	9.7	-	9.5	11.9	10.5	9.7	8.9	10.9	10.9	10.7
Wet Gluten (14% mb), %	-	27.3	25.9	21.7	26.5	-	26.1	31.8	28.9	25.7	24.1	30.2	27.2	28.9
Dry Gluten (14% mb), %	-	9.3	8.8	7.2	9.0	-	8.9	10.8	9.7	8.6	8.3	10.4	9.2	9.8
Gluten Index	-	81	83	94	82	-	83	88	86	88	90	86	94	88
100g BAKING TEST														
Baking water absorption, %	-	59.7	59.2	58.6	59.5	-	59.3	61.8	60.3	59.4	58.7	60.7	60.3	60.6
Loaf volume, cm ³	-	806	789	751	779	-	790	938	875	831	786	917	1132	889
Evaluation	-	0	0	0	0	-	0	1	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	-	60.0	59.4	58.2	58.6	-	59.4	60.6	59.2	58.7	58.0	59.7	58.0	59.5
Development time, min	-	2.2	1.9	1.5	1.8	-	2.0	6.8	4.9	3.8	3.8	5.5	4.3	5.3
Stability, mm	-	6.1	4.3	2.1	4.5	-	4.8	10.1	6.9	7.6	6.6	8.4	6.7	8.3
Mixing tolerance index, BU	-	38	46	66	47	-	45	30	41	35	39	36	39	35
														

2014/2015 Imported Wheat Quality Versus 2014/2015 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	-	14	18	3	8	-	43	24	15	15	6	9	1	70
ALVEOGRAM														
Strength (S), cm ²	-	33.0	32.4	27.3	31.3	-	32.0	46.1	34.2	34.1	28.3	37.6	26.9	38.1
Stability (P), mm	-	104	104	93	99	-	102	77	71	79	72	72	50	75
Distensibility (L), mm	-	61	60	55	62	-	61	148	136	113	103	139	163	133
P/L	-	1.78	1.80	1.75	1.72	-	1.78	0.53	0.55	0.75	0.71	0.54	0.31	0.59
EXTENSOGRAM														
Strength, cm ²	-	74	72	79	81	-	75	122	87	85	73	94	74	98
Max. height, BU	-	336	349	380	389	-	354	405	331	351	314	344	238	360
Extensibility, mm	-	156	146	150	149	-	150	218	191	176	166	198	219	196
MIXOGRAM														
Peak time, min	-	3.2	3.3	4.3	3.6	-	3.4	2.8	2.6	2.8	2.7	2.5	3.1	2.7
Absorption, %	-	59.7	59.2	58.6	59.5	-	59.4	62.0	60.4	59.6	58.8	60.8	60.8	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 [361]						
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 [<20]							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	12							40						

2014/2015 IMPORTED WHEAT QUALITY - LATVIA (1 Oct 2014 to 30 Sep 2015)

2014/2015 Imported Wheat Quality Versus 2014/2015 RSA Wheat Quality

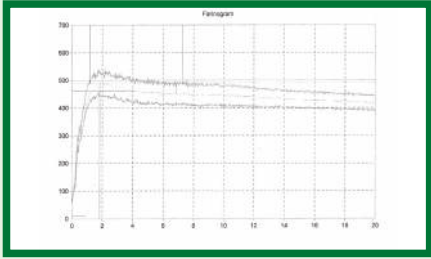
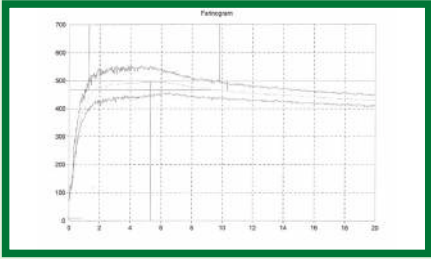
Country of origin	Latvia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	1	3	-	-	1	-	5	105	59	42	17	89	25	337
WHEAT GRADING														
Protein (12% mb), %	12.02	11.33	-	-	11.80	-	11.56	12.91	11.53	10.78	9.68	11.51	11.35	11.75
Moisture, %	12.0	10.8	-	-	11.7	-	11.2	11.0	11.1	11.1	12.3	11.2	11.3	11.2
Falling number, sec	340	362	-	-	304	-	346	364	369	375	375	369	364	368
1000 Kernel mass (13% mb), g	37.8	38.4	-	-	36.0	-	37.8	38.0	39.6	40.3	41.9	38.2	38.2	38.8
Hlm (dirty), kg/hl	77.9	78.2	-	-	77.5	-	78.0	80.9	80.7	80.6	81.0	79.1	78.6	80.2
Screenings (<1.8 mm sieve), %	1.54	2.27	-	-	2.48	-	2.17	1.17	1.26	1.32	1.42	2.19	2.01	1.55
Gravel, stones, turf and glass, %	0.00	0.00	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	0.06	0.07	-	-	0.10	-	0.07	0.09	0.07	0.09	0.07	0.18	0.12	0.11
Other grain & unthreshed ears, %	0.78	0.53	-	-	1.18	-	0.71	0.42	0.44	0.43	0.38	0.98	0.58	0.58
Heat damaged kernels, %	0.00	0.00	-	-	0.08	-	0.02	0.00	0.00	0.01	0.01	0.00	0.01	0.00
Immature kernels, %	0.00	0.00	-	-	0.00	-	0.00	0.13	0.05	0.05	0.04	0.10	0.03	0.09
Insect damaged kernels, %	0.08	0.07	-	-	0.08	-	0.08	0.44	0.71	0.76	0.85	1.71	1.22	0.94
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, %	0.16	0.16	-	-	0.08	-	0.14	0.04	0.04	0.04	0.10	0.10	0.08	0.06
Total damaged kernels, %	0.24	0.23	-	-	0.24	-	0.24	0.62	0.79	0.85	0.99	1.92	1.34	1.09
Combined deviations, %	2.62	3.10	-	-	4.00	-	3.19	2.29	2.57	2.69	2.86	5.27	4.05	3.34
Field fungi, %	0.08	0.45	-	-	0.14	-	0.32	0.23	0.16	0.09	0.06	0.11	1.76	0.27
Storage fungi, %	0.00	0.00	-	-	0.00	-	0.00	0.01	0.01	0.00	0.00	0.01	0.00	0.01
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	Yes	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	1	3	-	-	1	-	5	24	15	15	6	9	1	70
BÜHLER EXTRACTION, %	71.4	72.8	-	-	70.9	-	72.1	73.5	73.6	73.3	73.9	72.8	70.9	73.4
FLOUR														
Colour, KJ	-2.6	-2.5	-	-	-2.5	-	-2.5	-3.3	-3.3	-3.5	-3.7	-3.2	-2.2	-3.3
Colour, Minolta CM5 (dry)														
L*	93.26	93.19	-	-	93.51	-	93.27	93.66	93.72	93.93	94.07	93.77	92.98	93.77
a*	0.50	0.46	-	-	0.44	-	0.47	0.47	0.45	0.41	0.39	0.41	0.56	0.44
b*	10.43	10.74	-	-	9.91	-	10.51	9.58	9.81	9.87	9.49	9.82	9.78	9.72
Ash (db), %	0.56	0.58	-	-	0.56	-	0.57	0.58	0.59	0.58	0.58	0.61	0.65	0.59
Protein (12% mb), %	10.9	10.2	-	-	10.5	-	10.4	11.9	10.5	9.7	8.9	10.9	10.9	10.7
Wet Gluten (14% mb), %	27.0	25.8	-	-	25.7	-	26.0	31.8	28.9	25.7	24.1	30.2	27.2	28.9
Dry Gluten (14% mb), %	9.4	8.7	-	-	8.9	-	8.9	10.8	9.7	8.6	8.3	10.4	9.2	9.8
Gluten Index	97	94	-	-	93	-	94	88	86	88	90	86	94	88
100g BAKING TEST														
Baking water absorption, %	60.8	60.0	-	-	60.4	-	60.2	61.8	60.3	59.4	58.7	60.7	60.3	60.6
Loaf volume, cm ³	849	837	-	-	824	-	837	938	875	831	786	917	1132	889
Evaluation	0	0	-	-	0	-	0	1	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	57.3	56.8	-	-	57.0	-	57.0	60.6	59.2	58.7	58.0	59.7	58.0	59.5
Development time, min	2.4	2.0	-	-	2.0	-	2.1	6.8	4.9	3.8	3.8	5.5	4.3	5.3
Stability, mm	3.7	5.7	-	-	3.3	-	4.8	10.1	6.9	7.6	6.6	8.4	6.7	8.3
Mixing tolerance index, BU	62	45	-	-	59	-	51	30	41	35	39	36	39	35
														

2014/2015 Imported Wheat Quality Versus 2014/2015 RSA Wheat Quality

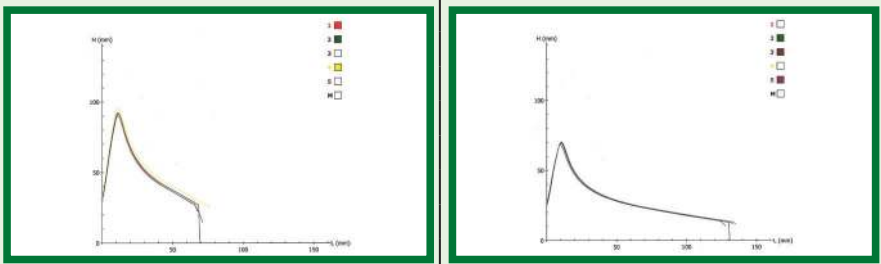
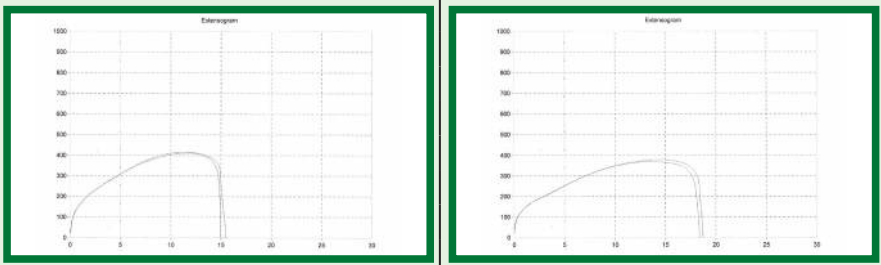
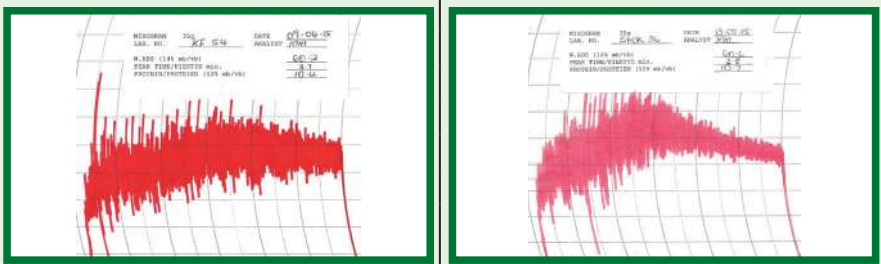
Country of origin	Latvia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	1	3	-	-	1	-	5	24	15	15	6	9	1	70
ALVEOGRAM														
Strength (S), cm ²	38.8	35.0	-	-	33.3	-	35.4	46.1	34.2	34.1	28.3	37.6	26.9	38.1
Stability (P), mm	74	83	-	-	85	-	82	77	71	79	72	72	50	75
Distensibility (L), mm	100	82	-	-	71	-	83	148	136	113	103	139	163	133
P/L	0.74	1.02	-	-	1.20	-	1.00	0.53	0.55	0.75	0.71	0.54	0.31	0.59
EXTENSOGRAM														
Strength, cm ²	120	103	-	-	103	-	107	122	87	85	73	94	74	98
Max. height, BU	549	487	-	-	465	-	495	405	331	351	314	344	238	360
Extensibility, mm	164	157	-	-	166	-	160	218	191	176	166	198	219	196
MIXOGRAM														
Peak time, min	5.1	4.3	-	-	5.1	-	4.6	2.8	2.6	2.8	2.7	2.5	3.1	2.7
Absorption, %	60.8	60.0	-	-	60.4	-	60.2	62.0	60.4	59.6	58.8	60.8	60.8	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]	<100 [172]							<100 [361]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg)	ND							ND						
HT-2 (µg/kg) [max. value]	ND [<20]							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	2							40						

2014/2015 IMPORTED WHEAT QUALITY - Poland (1 Oct 2014 to 30 Sep 2015)

2014/2015 Imported Wheat Quality Versus 2014/2015 RSA Wheat Quality

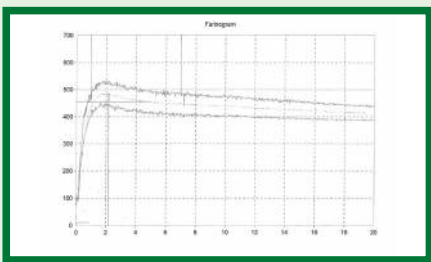
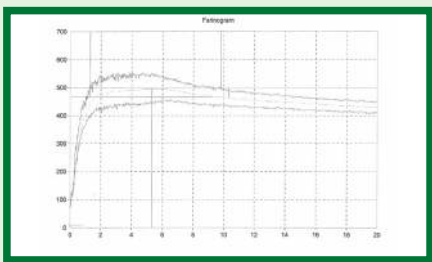
Country of origin	Poland Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	12	-	2	-	-	14	105	59	42	17	89	25	337
WHEAT GRADING														
Protein (12% mb), %	-	11.30	-	11.67	-	-	11.35	12.91	11.53	10.78	9.68	11.51	11.35	11.75
Moisture, %	-	12.3	-	12.1	-	-	12.3	11.0	11.1	11.1	12.3	11.2	11.3	11.2
Falling number, sec	-	331	-	366	-	-	336	364	369	375	375	369	364	368
1000 Kernel mass (13% mb), g	-	43.5	-	43.3	-	-	43.5	38.0	39.6	40.3	41.9	38.2	38.2	38.8
Hlm (dirty), kg/hl	-	78.1	-	78.9	-	-	78.2	80.9	80.7	80.6	81.0	79.1	78.6	80.2
Screenings (<1.8 mm sieve), %	-	2.23	-	3.46	-	-	2.41	1.17	1.26	1.32	1.42	2.19	2.01	1.55
Gravel, stones, turf and glass, %	-	0.00	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	0.09	-	0.04	-	-	0.08	0.09	0.07	0.09	0.07	0.18	0.12	0.11
Other grain & unthreshed ears, %	-	0.38	-	0.41	-	-	0.39	0.42	0.44	0.43	0.38	0.98	0.58	0.58
Heat damaged kernels, %	-	0.01	-	0.00	-	-	0.01	0.00	0.00	0.01	0.01	0.00	0.01	0.00
Immature kernels, %	-	0.00	-	0.00	-	-	0.00	0.13	0.05	0.05	0.04	0.10	0.03	0.09
Insect damaged kernels, %	-	0.05	-	0.07	-	-	0.05	0.44	0.71	0.76	0.85	1.71	1.22	0.94
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, %	-	0.14	-	0.00	-	-	0.12	0.04	0.04	0.04	0.10	0.10	0.08	0.06
Total damaged kernels, %	-	0.19	-	0.07	-	-	0.18	0.62	0.79	0.85	0.99	1.92	1.34	1.09
Combined deviations, %	-	2.89	-	3.98	-	-	3.05	2.29	2.57	2.69	2.86	5.27	4.05	3.34
Field fungi, %	-	0.17	-	0.20	-	-	0.17	0.23	0.16	0.09	0.06	0.11	1.76	0.27
Storage fungi, %	-	0.10	-	0.00	-	-	0.09	0.01	0.01	0.00	0.00	0.01	0.00	0.01
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	Yes	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	-	12	-	2	-	-	14	24	15	15	6	9	1	70
BÜHLER EXTRACTION, %	-	73.5	-	73.9	-	-	73.5	73.5	73.6	73.3	73.9	72.8	70.9	73.4
FLOUR														
Colour, KJ	-	-2.7	-	-2.9	-	-	-2.7	-3.3	-3.3	-3.5	-3.7	-3.2	-2.2	-3.3
Colour, Minolta CM5 (dry)														
L*	-	93.63	-	93.68	-	-	93.64	93.66	93.72	93.93	94.07	93.77	92.98	93.77
a*	-	0.50	-	0.49	-	-	0.50	0.47	0.45	0.41	0.39	0.41	0.56	0.44
b*	-	9.70	-	9.52	-	-	9.67	9.58	9.81	9.87	9.49	9.82	9.78	9.72
Ash (db), %	-	0.49	-	0.48	-	-	0.49	0.58	0.59	0.58	0.58	0.61	0.65	0.59
Protein (12% mb), %	-	9.9	-	10.4	-	-	10.0	11.9	10.5	9.7	8.9	10.9	10.9	10.7
Wet Gluten (14% mb), %	-	26.8	-	27.8	-	-	26.9	31.8	28.9	25.7	24.1	30.2	27.2	28.9
Dry Gluten (14% mb), %	-	9.2	-	9.5	-	-	9.3	10.8	9.7	8.6	8.3	10.4	9.2	9.8
Gluten Index	-	88	-	92	-	-	89	88	86	88	90	86	94	88
100g BAKING TEST														
Baking water absorption, %	-	59.7	-	60.2	-	-	59.8	61.8	60.3	59.4	58.7	60.7	60.3	60.6
Loaf volume, cm ³	-	789	-	813	-	-	792	938	875	831	786	917	1132	889
Evaluation	-	0	-	1	-	-	0	1	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	-	59.2	-	58.1	-	-	59.1	60.6	59.2	58.7	58.0	59.7	58.0	59.5
Development time, min	-	1.9	-	2.1	-	-	2.0	6.8	4.9	3.8	3.8	5.5	4.3	5.3
Stability, mm	-	5.6	-	9.9	-	-	6.2	10.1	6.9	7.6	6.6	8.4	6.7	8.3
Mixing tolerance index, BU	-	44	-	35	-	-	43	30	41	35	39	36	39	35
														

2014/2015 Imported Wheat Quality Versus 2014/2015 RSA Wheat Quality

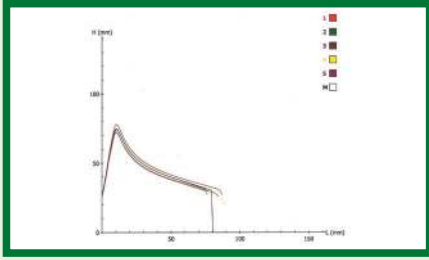
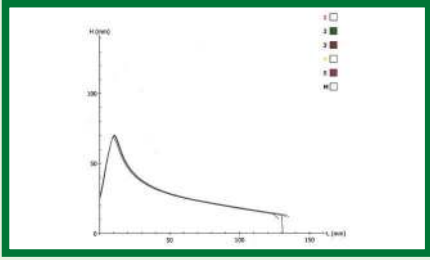
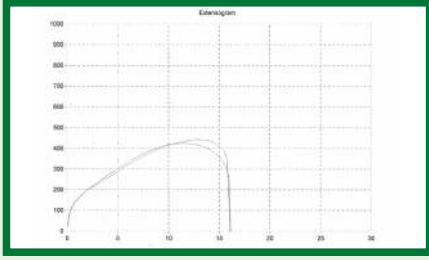
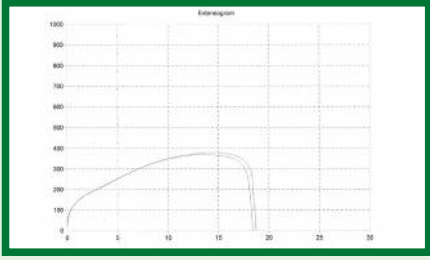
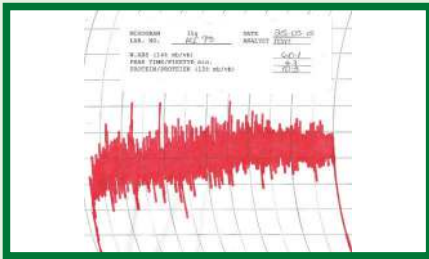
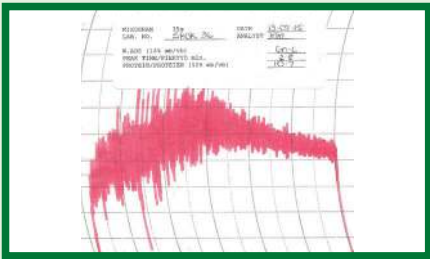
Country of origin	Poland Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	12	-	2	-	-	14	24	15	15	6	9	1	70
ALVEOGRAM														
Strength (S), cm ²	-	34.7	-	40.1	-	-	35.5	46.1	34.2	34.1	28.3	37.6	26.9	38.1
Stability (P), mm	-	101	-	91	-	-	100	77	71	79	72	72	50	75
Distensibility (L), mm	-	67	-	91	-	-	71	148	136	113	103	139	163	133
P/L	-	1.57	-	1.01	-	-	1.48	0.53	0.55	0.75	0.71	0.54	0.31	0.59
														
EXTENSOGRAM														
Strength, cm ²	-	86	-	103	-	-	89	122	87	85	73	94	74	98
Max. height, BU	-	400	-	455	-	-	409	405	331	351	314	344	238	360
Extensibility, mm	-	157	-	167	-	-	158	218	191	176	166	198	219	196
														
MIXOGRAM														
Peak time, min	-	3.9	-	4.4	-	-	3.9	2.8	2.6	2.8	2.7	2.5	3.1	2.7
Absorption, %	-	59.7	-	60.2	-	-	59.8	62.0	60.4	59.6	58.8	60.8	60.8	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 [361]						
15-ADON (µg/kg)	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						

2014/2015 IMPORTED WHEAT QUALITY - RUSSIA (1 Oct 2014 to 30 Sep 2015)

2014/2015 Imported Wheat Quality Versus 2014/2015 RSA Wheat Quality

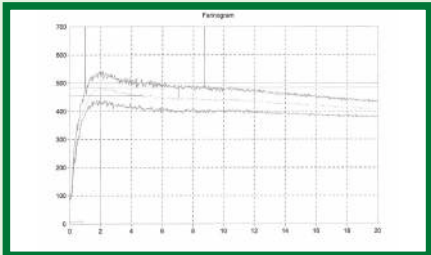
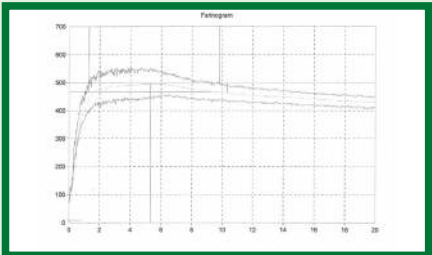
Country of origin	Russia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	4	15	3	10	10	25	67	105	59	42	17	89	25	337
WHEAT GRADING														
Protein (12% mb), %	13.66	11.30	10.71	11.39	10.86	11.21	11.33	12.91	11.53	10.78	9.68	11.51	11.35	11.75
Moisture, %	12.4	11.5	11.2	10.9	10.8	11.0	11.1	11.0	11.1	11.1	12.3	11.2	11.3	11.2
Falling number, sec	331	380	375	350	360	386	371	364	369	375	375	369	364	368
1000 Kernel mass (13% mb), g	32.3	38.0	42.0	34.6	35.7	35.6	36.1	38.0	39.6	40.3	41.9	38.2	38.2	38.8
Hlm (dirty), kg/hl	81.9	79.4	81.0	79.7	79.9	79.2	79.7	80.9	80.7	80.6	81.0	79.1	78.6	80.2
Screenings (<1.8 mm sieve), %	2.62	2.46	2.39	3.39	4.41	3.63	3.33	1.17	1.26	1.32	1.42	2.19	2.01	1.55
Gravel, stones, turf and glass, %	0.00	0.00	0.00	0.00	0.02	0.03	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	0.04	0.11	0.15	0.14	0.19	0.28	0.19	0.09	0.07	0.09	0.07	0.18	0.12	0.11
Other grain & unthreshed ears, %	0.13	0.27	0.34	0.54	0.62	0.43	0.42	0.42	0.44	0.43	0.38	0.98	0.58	0.58
Heat damaged kernels, %	0.00	0.01	0.00	0.00	0.01	0.01	0.01	0.00	0.00	0.01	0.01	0.00	0.01	0.00
Immature kernels, %	0.00	0.00	0.00	0.01	0.00	0.00	0.00	0.13	0.05	0.05	0.04	0.10	0.03	0.09
Insect damaged kernels, %	0.00	0.10	0.05	0.07	0.11	0.12	0.10	0.44	0.71	0.76	0.85	1.71	1.22	0.94
Heavily frost damaged kernels, %	1.74	0.00	0.00	0.11	0.00	0.00	0.12	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	0.00	0.10	0.05	0.09	0.06	0.08	0.08	0.04	0.04	0.04	0.10	0.10	0.08	0.06
Total damaged kernels, %	0.00	0.21	0.10	0.17	0.18	0.21	0.18	0.62	0.79	0.85	0.99	1.92	1.34	1.09
Combined deviations, %	2.79	3.06	2.98	4.14	5.41	4.54	4.10	2.29	2.57	2.69	2.86	5.27	4.05	3.34
Field fungi, %	0.24	0.27	0.16	0.26	0.30	0.19	0.24	0.23	0.16	0.09	0.06	0.11	1.76	0.27
Storage fungi, %	0.00	0.04	0.07	0.01	0.07	0.16	0.08	0.01	0.01	0.00	0.00	0.01	0.00	0.01
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.</i> , etc.)	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Noxious seeds (<i>Argemone mexicana</i> , etc.)	0	2	1	1	2	12	5	0	0	0	0	0	0	0
Live insects	No	No	No	No	No	No	No	No	No	No	No	No	Yes	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	4	15	3	10	10	25	67	24	15	15	6	9	1	70
BÜHLER EXTRACTION, %	72.4	72.4	72.1	72.3	72.6	72.3	72.4	73.5	73.6	73.3	73.9	72.8	70.9	73.4
FLOUR														
Colour, KJ	-3.2	-2.5	-2.6	-2.7	-2.7	-2.9	-2.7	-3.3	-3.3	-3.5	-3.7	-3.2	-2.2	-3.3
Colour, Minolta CM5 (dry)														
L*	92.99	93.30	93.28	93.29	93.18	93.21	93.23	93.66	93.72	93.93	94.07	93.77	92.98	93.77
a*	0.61	0.46	0.49	0.48	0.47	0.47	0.48	0.47	0.45	0.41	0.39	0.41	0.56	0.44
b*	10.48	10.92	10.30	10.83	11.02	11.29	11.01	9.58	9.81	9.87	9.49	9.82	9.78	9.72
Ash (db), %	0.57	0.58	0.55	0.57	0.56	0.56	0.57	0.58	0.59	0.58	0.58	0.61	0.65	0.59
Protein (12% mb), %	12.5	10.0	9.6	10.2	9.5	10.0	10.1	11.9	10.5	9.7	8.9	10.9	10.9	10.7
Wet Gluten (14% mb), %	33.4	26.2	25.6	26.0	24.1	25.6	26.1	31.8	28.9	25.7	24.1	30.2	27.2	28.9
Dry Gluten (14% mb), %	11.7	9.0	8.6	9.1	8.2	8.7	8.9	10.8	9.7	8.6	8.3	10.4	9.2	9.8
Gluten Index	92	92	85	94	87	94	92	88	86	88	90	86	94	88
100g BAKING TEST														
Baking water absorption, %	62.8	59.9	59.4	59.9	59.4	59.7	59.9	61.8	60.3	59.4	58.7	60.7	60.3	60.6
Loaf volume, cm ³	949	804	766	812	800	844	826	938	875	831	786	917	1132	889
Evaluation	0	0	0	0	0	0	0	1	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	60.9	57.2	59.2	56.4	56.4	56.1	56.9	60.6	59.2	58.7	58.0	59.7	58.0	59.5
Development time, min	5.8	2.1	1.9	2.4	2.0	2.0	2.3	6.8	4.9	3.8	3.8	5.5	4.3	5.3
Stability, mm	10.6	6.3	3.8	8.3	5.6	5.2	6.2	10.1	6.9	7.6	6.6	8.4	6.7	8.3
Mixing tolerance index, BU	31	41	47	79	44	46	43	30	41	35	39	36	39	35
														

2014/2015 Imported Wheat Quality Versus 2014/2015 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	4	15	3	10	10	25	67	24	15	15	6	9	1	70
ALVEOGRAM														
Strength (S), cm ²	48.7	33.5	31.7	36.2	32.5	30.9	33.6	46.1	34.2	34.1	28.3	37.6	26.9	38.1
Stability (P), mm	76	84	108	78	80	79	81	77	71	79	72	72	50	75
Distensibility (L), mm	139	80	53	92	79	72	81	148	136	113	103	139	163	133
P/L	0.55	1.22	2.06	0.86	1.04	1.15	1.11	0.53	0.55	0.75	0.71	0.54	0.31	0.59
														
EXTENSOGRAM														
Strength, cm ²	119	92	81	107	94	92	96	122	87	85	73	94	74	98
Max. height, BU	387	430	403	468	436	430	433	405	331	351	314	344	238	360
Extensibility, mm	224	158	147	170	158	158	163	218	191	176	166	198	219	196
														
MIXOGRAM														
Peak time, min	3.2	4.5	3.3	4.4	4.2	4.6	4.3	2.8	2.6	2.8	2.7	2.5	3.1	2.7
Absorption, %	62.8	59.9	59.4	60.1	59.4	59.8	60.0	62.0	60.4	59.6	58.8	60.8	60.8	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]	<100 [456]							<100 [361]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg)	ND							ND						
HT-2 (µg/kg)	<20 [21]							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	20							40						

2014/2015 IMPORTED WHEAT QUALITY - UKRAINE (1 Oct 2014 to 30 Sep 2015)

2014/2015 Imported Wheat Quality Versus 2014/2015 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	1	22	4	1	2	2	32	105	59	42	17	89	25	337
WHEAT GRADING														
Protein (12% mb), %	12.41	11.56	10.70	10.83	11.16	10.86	11.39	12.91	11.53	10.78	9.68	11.51	11.35	11.75
Moisture, %	11.9	11.6	11.1	11.1	11.2	10.6	11.5	11.0	11.1	11.1	12.3	11.2	11.3	11.2
Falling number, sec	322	329	330	402	376	315	333	364	369	375	375	369	364	368
1000 Kernel mass (13% mb), g	38.3	39.5	38.9	37.4	40.2	37.0	39.2	38.0	39.6	40.3	41.9	38.2	38.2	38.8
Hlm (dirty), kg/hl	80.6	80.6	80.3	78.9	79.6	79.2	80.4	80.9	80.7	80.6	81.0	79.1	78.6	80.2
Screenings (<1.8 mm sieve), %	1.30	1.96	2.58	3.13	1.17	3.40	2.10	1.17	1.26	1.32	1.42	2.19	2.01	1.55
Gravel, stones, turf and glass, %	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
Foreign matter, %	0.17	0.10	0.19	0.15	0.15	0.10	0.12	0.09	0.07	0.09	0.07	0.18	0.12	0.11
Other grain & unthreshed ears, %	0.23	0.50	0.48	0.32	1.24	0.35	0.52	0.42	0.44	0.43	0.38	0.98	0.58	0.58
Heat damaged kernels, %	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.01	0.00	0.01	0.00
Immature kernels, %	0.04	0.03	0.03	0.00	0.00	0.00	0.02	0.13	0.05	0.05	0.04	0.10	0.03	0.09
Insect damaged kernels, %	0.00	0.06	0.11	0.08	0.00	0.24	0.07	0.44	0.71	0.76	0.85	1.71	1.22	0.94
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, %	0.00	0.05	0.02	0.00	0.08	0.00	0.04	0.04	0.04	0.04	0.10	0.10	0.08	0.06
Total damaged kernels, %	0.04	0.14	0.16	0.08	0.08	0.24	0.14	0.62	0.79	0.85	0.99	1.92	1.34	1.09
Combined deviations, %	1.74	2.70	3.41	3.68	2.64	4.09	2.87	2.29	2.57	2.69	2.86	5.27	4.05	3.34
Field fungi, %	0.12	0.16	0.27	0.00	0.75	0.12	0.20	0.23	0.16	0.09	0.06	0.11	1.76	0.27
Storage fungi, %	0.00	0.00	0.07	0.12	0.00	0.08	0.02	0.01	0.01	0.00	0.00	0.01	0.00	0.01
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.</i> , etc.)	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Noxious seeds (<i>Argemone mexicana</i> , etc.)	0	0	1	6	0	14	1	0	0	0	0	0	0	0
Live insects	No	No	No	No	No	No	No	No	No	No	No	No	Yes	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	1	22	4	1	2	2	32	24	15	15	6	9	1	70
BÜHLER EXTRACTION, %	72.5	73.2	72.8	71.3	73.3	71.8	73.0	73.5	73.6	73.3	73.9	72.8	70.9	73.4
FLOUR														
Colour, KJ	-2.4	-2.9	-3.0	-3.0	-2.6	-3.1	-2.9	-3.3	-3.3	-3.5	-3.7	-3.2	-2.2	-3.3
Colour, Minolta CM5 (dry)														
L*	93.95	93.5	93.45	93.31	93.44	93.47	93.51	93.66	93.72	93.93	94.07	93.77	92.98	93.77
a*	0.44	0.47	0.48	0.47	0.46	0.49	0.47	0.47	0.45	0.41	0.39	0.41	0.56	0.44
b*	9.77	10.19	10.46	11.64	10.41	10.65	10.30	9.58	9.81	9.87	9.49	9.82	9.78	9.72
Ash (db), %	0.51	0.52	0.52	0.52	0.47	0.53	0.52	0.58	0.59	0.58	0.58	0.61	0.65	0.59
Protein (12% mb), %	11.1	10.3	9.5	9.6	9.9	9.8	10.1	11.9	10.5	9.7	8.9	10.9	10.9	10.7
Wet Gluten (14% mb), %	29.1	26.7	23.9	24.8	26.6	24.6	26.2	31.8	28.9	25.7	24.1	30.2	27.2	28.9
Dry Gluten (14% mb), %	10.2	9.1	8.1	8.4	8.9	8.6	9.0	10.8	9.7	8.6	8.3	10.4	9.2	9.8
Gluten Index	94	92	96	97	90	98	93	88	86	88	90	86	94	88
100g BAKING TEST														
Baking water absorption, %	61.0	60.1	59.3	59.4	59.7	59.6	60.0	61.8	60.3	59.4	58.7	60.7	60.3	60.6
Loaf volume, cm ³	816	837	789	847	778	810	825	938	875	831	786	917	1132	889
Evaluation	2	0	0	0	1	0	0	1	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	56.6	57.0	56.3	55.8	59.0	56.2	57.0	60.6	59.2	58.7	58.0	59.7	58.0	59.5
Development time, min	2.7	2.1	1.6	1.5	2.2	2.0	2.1	6.8	4.9	3.8	3.8	5.5	4.3	5.3
Stability, mm	18.9	8.7	3.5	2.6	8.0	3.6	7.8	10.1	6.9	7.6	6.6	8.4	6.7	8.3
Mixing tolerance index, BU	22	33	55	62	22	59	37	30	41	35	39	36	39	35
														

2014/2015 Imported Wheat Quality Versus 2014/2015 RSA Wheat Quality

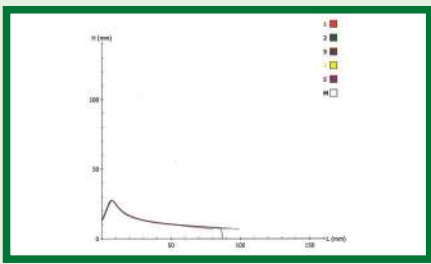
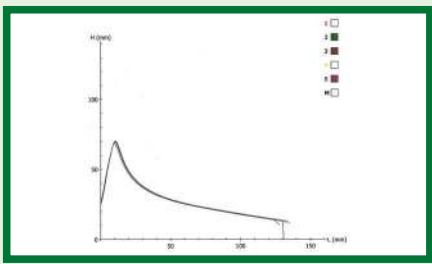
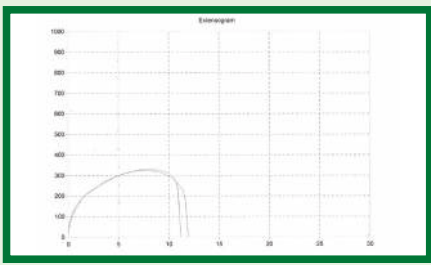
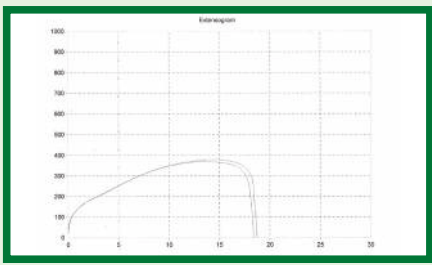
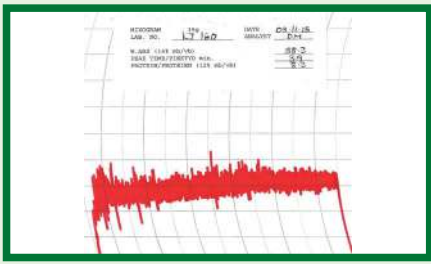
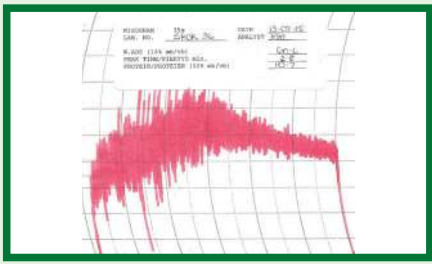
Country of origin	Ukraine Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	1	22	4	1	2	2	32	24	15	15	6	9	1	70
ALVEOGRAM														
Strength (S), cm ²	47.6	35.4	30.6	28.6	33.8	32.1	34.6	46.1	34.2	34.1	28.3	37.6	26.9	38.1
Stability (P), mm	80	80	77	81	92	80	80	77	71	79	72	72	50	75
Distensibility (L), mm	124	93	76	62	80	75	89	148	136	113	103	139	163	133
P/L	0.65	0.89	1.06	1.31	1.15	1.11	0.95	0.53	0.55	0.75	0.71	0.54	0.31	0.59
EXTENSOGRAM														
Strength, cm ²	122	94	88	87	69	99	93	122	87	85	73	94	74	98
Max. height, BU	509	408	412	445	327	441	410	405	331	351	314	344	238	360
Extensibility, mm	176	168	157	142	150	165	164	218	191	176	166	198	219	196
MIXOGRAM														
Peak time, min	5.3	4.1	4.6	5.0	3.6	4.8	4.2	2.8	2.6	2.8	2.7	2.5	3.1	2.7
Absorption, %	61.0	60.1	59.3	59.4	59.7	59.6	60.0	62.0	60.4	59.6	58.8	60.8	60.8	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]	<100 [316]							<100 [361]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg)	ND							ND						
HT-2 (µg/kg)	ND [<20]							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	10							40						

2014/2015 IMPORTED WHEAT QUALITY - USA (1 Oct 2014 to 30 Sep 2015)

2014/2015 Imported Wheat Quality Versus 2014/2015 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	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	1	2	1	2	6	105	59	42	17	89	25	337
WHEAT GRADING														
Protein (12% mb), %	-	-	10.19	9.17	9.67	10.53	9.88	12.91	11.53	10.78	9.68	11.51	11.35	11.75
Moisture, %	-	-	12.3	12.2	12.2	11.8	12.1	11.0	11.1	11.1	12.3	11.2	11.3	11.2
Falling number, sec	-	-	305	290	305	275	290	364	369	375	375	369	364	368
1000 Kernel mass (13% mb), g	-	-	31.8	34.2	32.7	31.6	32.7	38.0	39.6	40.3	41.9	38.2	38.2	38.8
Hlm (dirty), kg/hl	-	-	77.0	77.3	77.5	78.1	77.6	80.9	80.7	80.6	81.0	79.1	78.6	80.2
Screenings (<1.8 mm sieve), %	-	-	2.63	2.42	4.62	3.38	3.14	1.17	1.26	1.32	1.42	2.19	2.01	1.55
Gravel, stones, turf and glass, %	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	-	0.10	0.80	0.60	0.15	0.43	0.09	0.07	0.09	0.07	0.18	0.12	0.11
Other grain & unthreshed ears, %	-	-	0.50	0.45	0.58	0.58	0.52	0.42	0.44	0.43	0.38	0.98	0.58	0.58
Heat damaged kernels, %	-	-	0.00	0.00	0.08	0.66	0.23	0.00	0.00	0.01	0.01	0.00	0.01	0.00
Immature kernels, %	-	-	0.00	0.00	0.00	0.00	0.00	0.13	0.05	0.05	0.04	0.10	0.03	0.09
Insect damaged kernels, %	-	-	0.20	0.31	0.36	0.04	0.21	0.44	0.71	0.76	0.85	1.71	1.22	0.94
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
Sprouted kernels, %	-	-	0.24	0.52	0.40	0.24	0.36	0.04	0.04	0.04	0.10	0.10	0.08	0.06
Total damaged kernels, %	-	-	0.44	0.83	0.84	0.94	0.80	0.62	0.79	0.85	0.99	1.92	1.34	1.09
Combined deviations, %	-	-	3.67	4.50	6.64	5.05	4.90	2.29	2.57	2.69	2.86	5.27	4.05	3.34
Field fungi, %	-	-	1.88	1.02	0.60	0.55	0.94	0.23	0.16	0.09	0.06	0.11	1.76	0.27
Storage fungi, %	-	-	0.08	0.00	0.00	0.00	0.00	0.01	0.01	0.00	0.00	0.01	0.00	0.01
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
Noxious seeds (<i>Crotalaria spp.</i> , etc.)	-	-	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
Live insects	-	-	No	No	No	No	No	No	No	No	No	No	Yes	No
Undesirable odour	-	-	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	-	-	1	2	1	2	6	24	15	15	6	9	1	70
BÜHLER EXTRACTION, %	-	-	71.0	71.0	68.7	73.5	71.4	73.5	73.6	73.3	73.9	72.8	70.9	73.4
FLOUR														
Colour, KJ	-	-	-2.4	-2.9	-2.7	-2.3	-2.6	-3.3	-3.3	-3.5	-3.7	-3.2	-2.2	-3.3
Colour, Minolta CM5 (dry)														
L*	-	-	94.62	94.73	94.80	94.22	94.55	93.66	93.72	93.93	94.07	93.77	92.98	93.77
a*	-	-	0.30	0.31	0.26	0.46	0.35	0.47	0.45	0.41	0.39	0.41	0.56	0.44
b*	-	-	8.55	8.44	8.57	9.40	8.80	9.58	9.81	9.87	9.49	9.82	9.78	9.72
Ash (db), %	-	-	0.48	0.44	0.51	0.52	0.48	0.58	0.59	0.58	0.58	0.61	0.65	0.59
Protein (12% mb), %	-	-	8.3	7.3	7.6	8.1	7.8	11.9	10.5	9.7	8.9	10.9	10.9	10.7
Wet Gluten (14% mb), %	-	-	21.1	16.0	19.5	21.8	20.0	31.8	28.9	25.7	24.1	30.2	27.2	28.9
Dry Gluten (14% mb), %	-	-	7.0	5.0	6.2	7.1	6.5	10.8	9.7	8.6	8.3	10.4	9.2	9.8
Gluten Index	-	-	86	-	92	83	86	88	86	88	90	86	94	88
100g BAKING TEST														
Baking water absorption, %	-	-	58.3	57.7	57.9	58.2	58.0	61.8	60.3	59.4	58.7	60.7	60.3	60.6
Loaf volume, cm ³	-	-	778	665	789	725	724	938	875	831	786	917	1132	889
Evaluation	-	-	0	0	0	0	0	1	0	0	0	0	0	0
FARINOGRAM														
Water absorption, %	-	-	49.7	49.2	50.0	49.5	49.5	60.6	59.2	58.7	58.0	59.7	58.0	59.5
Development time, min	-	-	1.2	1.0	1.2	1.1	1.1	6.8	4.9	3.8	3.8	5.5	4.3	5.3
Stability, mm	-	-	1.6	1.2	1.2	1.5	1.4	10.1	6.9	7.6	6.6	8.4	6.7	8.3
Mixing tolerance index, BU	-	-	89	129	143	100	115	30	41	35	39	36	39	35

2014/2015 Imported Wheat Quality Versus 2014/2015 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	-	-	1	2	1	2	6	24	15	15	6	9	1	70
ALVEOGRAM														
Strength (S), cm ²	-	-	15.0	10.6	13.3	12.1	12.3	46.1	34.2	34.1	28.3	37.6	26.9	38.1
Stability (P), mm	-	-	33	32	34	30	32	77	71	79	72	72	50	75
Distensibility (L), mm	-	-	111	64	82	96	86	148	136	113	103	139	163	133
P/L	-	-	0.30	0.50	0.41	0.32	0.39	0.53	0.55	0.75	0.71	0.54	0.31	0.59
														
EXTENSOGRAM														
Strength, cm ²	-	-	65	56	50	55	56	122	87	85	73	94	74	98
Max. height, BU	-	-	368	372	296	323	342	405	331	351	314	344	238	360
Extensibility, mm	-	-	126	107	120	118	116	218	191	176	166	198	219	196
														
MIXOGRAM														
Peak time, min	-	-	4.7	3.0	4.7	3.9	3.9	2.8	2.6	2.8	2.7	2.5	3.1	2.7
Absorption, %	-	-	58.3	57.7	57.9	58.2	58.0	62.0	60.4	59.6	58.8	60.8	60.8	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]	924 [1 686]							<100 [361]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	ND							ND						
HT-2 (µg/kg)	63 [113]							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	4							40						