

**Table 9: Average quality results of imported wheat during the 2015/2016 season (previous season)**

Quality parameter	Argentina					Australia					Canada					Germany					Lithuania					RSA crop average 2015/2016				
	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	79.6	78.5	81.1	0.75		82.4	76.5	84.0	2.57		81.6	80.1	82.2	0.69		79.5	71.8	82.8	2.08		80.8	77.0	82.6	1.24		81.1	71.2	86.2	2.07	
Screenings, %	2.77	1.45	3.29	0.59		2.20	1.44	3.17	0.50		2.34	1.62	3.03	0.46		2.58	1.63	5.00	0.88		2.89	2.25	4.27	0.52		1.71	0.10	10.28	1.04	
1000 kernel mass, g (13% mb)	32.1	29.0	38.3	2.58		37.2	34.3	40.2	1.99		33.8	31.1	38.4	2.58		44.2	40.7	45.9	1.17		42.4	40.3	44.3	1.22		36.8	22.6	50.6	3.49	
WWF Protein, % (12% mb)	10.8	10.1	11.3	0.43		12.8	11.9	13.5	0.76		14.1	11.6	14.9	0.91		11.1	10.6	13.0	0.48		11.3	10.7	12.5	0.46		12.8	8.9	18.7	1.16	
WWF Falling number, sec	361	249	425	47.48		495	414	617	73.46		379	292	448	38.24		343	271	384	32.31		352	319	388	19.81		393	305	548	29.38	
<b>Number of samples</b>	<b>9</b>					<b>11</b>					<b>14</b>					<b>25</b>					<b>17</b>					<b>252</b>				
Flour Protein, % (12% mb)	9.7	8.8	10.2	0.50		11.7	10.9	12.4	0.69		13.2	12.4	13.8	0.48		9.8	9.1	11.5	0.49		10.2	9.7	11.4	0.49		11.8	8.2	16.6	1.53	
Ash, % (db)	0.62	0.57	0.65	0.03		0.55	0.51	0.64	0.03		0.60	0.52	0.73	0.06		0.52	0.46	0.58	0.04		0.59	0.52	0.70	0.05		0.65	0.56	0.76	0.04	
Colour, KJ	-3.0	-3.3	-2.8	0.17		-3.7	-4.2	-3.2	0.44		-3.3	-3.6	-2.9	0.23		-2.8	-3.3	-2.3	0.29		-2.9	-3.4	-1.9	0.42		-3.5	-4.0	-2.3	0.31	
Minolta CM-5 colour, L*	93.46	93.33	93.78	0.15		93.89	93.49	94.17	0.26		93.15	92.81	93.46	0.22		93.61	92.94	93.92	0.26		93.32	92.80	93.71	0.26		93.78	92.99	94.40	0.30	
Minolta CM-5 colour, b*	10.40	9.78	10.97	0.38		9.79	9.51	10.19	0.30		10.15	9.72	10.51	0.29		9.56	8.84	11.38	0.54		9.92	9.44	10.73	0.33		9.75	8.51	11.39	0.58	
Wet gluten, % (14% mb)	22.6	20.2	24.0	1.51		30.8	26.9	34.4	3.24		36.4	32.3	41.3	2.57		26.4	24.5	32.3	1.62		27.8	25.9	31.9	1.77		31.9	21.3	47.7	4.55	
Dry gluten, % (14% mb)	8.0	6.9	8.8	0.70		10.9	9.4	12.8	1.12		13.0	11.7	15.0	0.92		9.0	8.3	10.8	0.54		9.6	8.8	10.8	0.66		11.0	7.0	16.1	1.73	
Gluten Index	99	97	100	1.00		97	95	100	2.20		95	83	98	5.00		95	84	98	2.81		95	81	99	4.77		95	84	99	3.38	
<b>Farinogram</b>																														
Water absorption, % (14% mb)	55.5	53.9	56.3	0.69		60.8	58.9	62.7	1.59		62.8	61.6	63.6	0.70		57.4	55.6	61.9	2.06		60.0	58.7	63.1	1.38		60.8	55.7	66.2	1.77	
Development time, min	1.8	1.5	2.3	0.26		7.9	5.9	10.5	1.38		8.0	6.7	10.4	1.23		2.2	1.8	4.5	0.60		2.7	1.7	5.8	1.19		5.8	2.5	11.8	1.84	
Stability, min	8.6	2.2	15.6	5.68		15.4	10.9	18.7	3.39		13.7	10.4	18.2	3.11		6.2	3.7	11.1	1.93		8.0	4.2	12.0	2.50		8.0	4	16.5	3.03	
<b>Alveogram</b>																														
Strength, cm <sup>2</sup>	30.4	20.2	41.4	7.07		49.3	41.0	53.4	3.40		53.0	45.9	65.3	5.46		29.5	22.6	42.0	4.41		30.5	22.8	41.4	5.24		38.3	22.2	62.5	9.15	
Stability, mm	94	89	98	4.10		103	95	111	5.50		107	74	134	16.30		95	77	126	13.62		107	92	129	11.03		81	61	112	11.29	
Distensibility, mm	57	34	91	18.40		100	73	122	15.31		103	79	164	25.61		61	33	92	17.55		52	30	80	12.91		114.5	60	191	25.00	
P/L	1.82	1.00	2.80	0.61		1.06	0.78	1.52	0.23		1.11	0.45	1.70	0.34		1.77	0.91	3.71	0.84		2.21	1.16	4.20	0.71		0.75	0.35	1.35	0.21	
<b>Extensogram</b>																														
Strength, cm <sup>2</sup>	98	85	116	10.60		131	110	156	16.84		127	104	171	19.11		78	66	96	8.01		77	69	90	6.09		105	54	211	30.12	
Maximum height, BU	487	413	595	62.68		500	419	597	72.15		414	356	521	61.31		367	291	446	41.04		361	323	409	21.58		373	227	541	75.54	
Extensibility, mm	148	130	170	11.98		192	181	203	6.76		227	194	253	17.99		153	133	179	11.92		151	139	175	9.02		198	147	288	28.44	
<b>Mixogram</b>																														
Peak time, min	5.1	4.2	6.7	0.95		3.5	2.6	4.3	0.76		3.0	2.7	3.3	0.21		3.3	2.7	4.5	0.46		3.4	2.8	4.0	0.36		2.6	1.9	3.7	0.40	
<b>100 g Baking test</b>																														
Volume, cm <sup>3</sup>	845	750	904	57.39		991	927	1039	42.01		1042	935	1139	51.69		848	748	921	41.20		832	658	933	87.99		1047	855	1193	90.79	
Evaluation	0	0	0	0.00		0	0	0	0.00		0	0	1	0.27		0	0	1	0.20		1	0	5	1.78		0	0	4	0.49	
<b>Number of samples</b>	<b>9</b>					<b>11</b>					<b>14</b>					<b>25</b>					<b>17</b>					<b>70</b>				

**Table 9: Average quality results of imported wheat during the 2015/2016 season (previous season) (continue)**

Quality parameter	Poland					Russian Federation					Ukraine					USA					RSA crop average 2015/2016				
	Ave	Min	Max	Stdev		Ave	Min	Max	Stdev		Ave	Min	Max	Stdev		Ave	Min	Max	Stdev		Ave	Min	Max	Stdev	
Hlm, kg/ha	80.7	79.1	81.9	0.93		78.2	75.2	80.7	0.95		81.6	80.9	82.0	0.50		77.7	75.7	79.4	0.99		81.1	71.2	86.2	2.07	
Screenings, %	2.71	1.82	3.70	0.61		3.34	1.45	9.80	1.45		1.93	1.32	2.93	0.67		3.41	1.89	5.56	1.06		1.71	0.10	10.28	1.04	
1000 kernel mass, g (13% mb)	42.6	40.6	44.5	1.28		36.0	31.8	39.1	1.95		38.4	36.3	39.1	1.20		31.5	26.2	37.1	2.95		36.8	22.6	50.6	3.49	
WWF Protein, % (12% mb)	11.4	10.8	12.2	0.43		11.3	10.1	12.6	0.53		10.7	10.4	11.4	0.38		10.9	9.2	11.8	0.91		12.8	8.9	18.7	1.16	
WWF Falling number, sec	358	315	384	20.03		395	252	488	51.17		271	233	325	36.57		312	180	449	74.96		393	305	548	29.38	
<b>Number of samples</b>	<b>20</b>					<b>69</b>					<b>5</b>					<b>30</b>					<b>252</b>				
Flour Protein, % (12% mb)	10.2	9.5	11.1	0.41		10.1	8.9	11.5	0.54		9.5	9.3	10.0	0.32		9.2	7.2	10.3	1.20		11.8	8.2	16.6	1.53	
Ash, % (db)	0.53	0.48	0.69	0.06		0.58	0.50	0.66	0.03		0.51	0.50	0.52	0.01		0.55	0.44	0.63	0.05		0.65	0.56	0.76	0.04	
Colour, KJ	-3.1	-3.4	-2.7	0.17		-2.7	-3.1	-2.2	0.22		-3.0	-3.1	-2.9	0.08		-2.5	-2.9	-1.7	0.27		-3.5	-4.0	-2.3	0.31	
Minolta CM-5 colour, L*	93.54	93.16	93.79	0.14		93.27	92.90	93.58	0.15		93.55	93.43	93.65	0.09		93.76	93.07	94.86	0.61		93.78	92.99	94.40	0.30	
Minolta CM-5 colour, b*	9.72	9.21	10.07	0.20		11.16	9.92	12.76	0.52		10.26	10.11	10.41	0.14		9.76	8.49	11.24	0.81		9.75	8.51	11.39	0.58	
Wet gluten, % (14% mb)	27.7	26.2	30.2	1.14		24.7	20.2	29.3	1.86		23.4	21.5	25.8	1.90		24.0	16.8	26.3	1.88		31.9	21.3	47.7	4.55	
Dry gluten, % (14% mb)	9.4	8.8	10.4	0.42		8.5	7.1	11.0	0.87		8.4	7.6	9.3	0.67		8.4	5.2	9.5	0.84		11.0	7.0	16.1	1.73	
Gluten Index	95	90	98	2.37		97	89	100	2.24		100	99	100	0.55		98	94	100	1.42		95	84	99	3.38	
<b>Farinogram</b>																									
Water absorption, % (14% mb)	58.5	56.2	60.5	1.30		56.4	54.1	59.8	1.23		55.7	54.8	57.6	1.17		53.4	48.0	57.3	3.34		60.8	55.7	66.2	1.77	
Development time, min	2.4	1.5	3.4	0.57		2.2	1.5	7.2	0.91		2.0	1.7	2.3	0.23		1.8	0.9	2.7	0.51		5.8	2.5	11.8	1.84	
Stability, min	8.7	4.7	16.2	3.64		6.4	2.0	14.8	3.30		4.3	3.6	6.4	1.17		5.5	1.1	11.9	3.60		8.0	4	16.5	3.03	
<b>Alveogram</b>																									
Strength, cm <sup>2</sup>	32.7	23.1	38.7	4.20		30.8	16.5	44.6	5.66		30.0	23.4	35.5	4.47		25.2	9.3	39.4	11.33		38.3	22.2	62.5	9.15	
Stability, mm	104	81	123	11.56		93	74	112	8.74		89	78	99	7.97		62	27	107	25.60		81	61	112	11.29	
Distensibility, mm	59	37	86	14.92		58	24	105	18.72		60	44	72	11.32		83	44	133	20.73		115	60	191	25.00	
P/L	1.90	1.01	3.27	0.63		1.82	0.74	4.08	0.75		1.53	1.08	1.98	0.34		0.83	0.28	2.43	0.53		0.75	0.35	1.35	0.21	
<b>Extensogram</b>																									
Strength, cm <sup>2</sup>	83	67	106	10.41		95	70	148	15.49		92	84	95	5.50		89	31	124	31.83		105	54	211	30.12	
Maximum height, BU	394	324	439	30.30		463	364	599	51.18		430	384	448	30.94		442	175	592	123.35		373	227	541	75.54	
Extensibility, mm	151	137	178	11.99		149	135	192	11.85		157	154	161	3.32		144	99	180	23.32		198	147	288	28.44	
<b>Mixogram</b>																									
Peak time, min	3.6	2.8	4.4	0.39		5.0	2.9	7.1	0.95		4.8	3.5	5.9	0.87		5.0	3.6	6.1	0.57		2.6	1.9	3.7	0.40	
<b>100 g Baking test</b>																									
Volume, cm <sup>3</sup>	830	620	952	106.85		849	685	964	54.37		846	820	874	21.64		853	723	979	82.21		1047	855	1193	90.79	
Evaluation	1	0	6	2.35		0	0	5	0.63		0	0	0	0.00		0	0	0	0.00		0	0	4	0.49	
<b>Number of samples</b>	<b>20</b>					<b>69</b>					<b>5</b>					<b>30</b>					<b>70</b>				