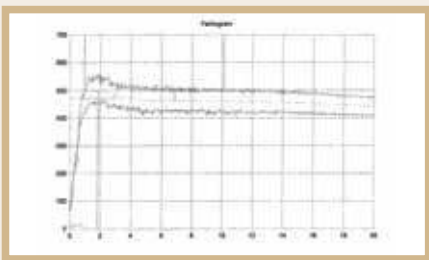
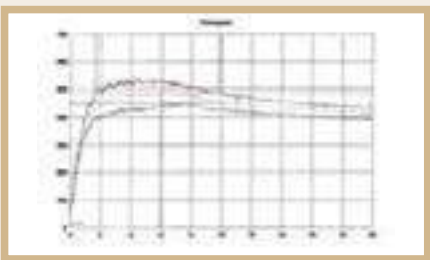
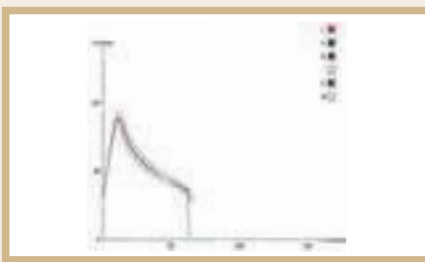
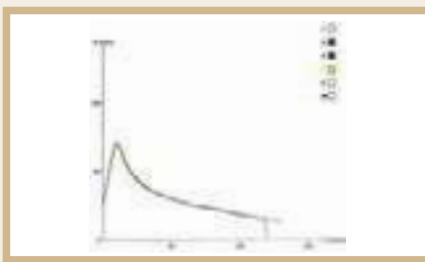
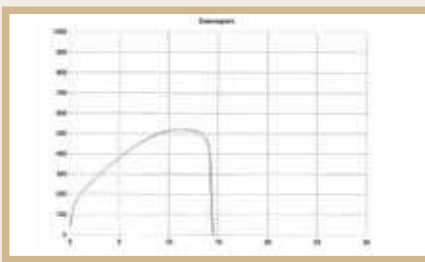
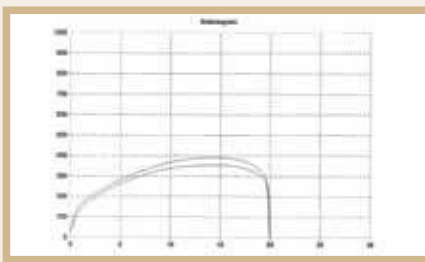
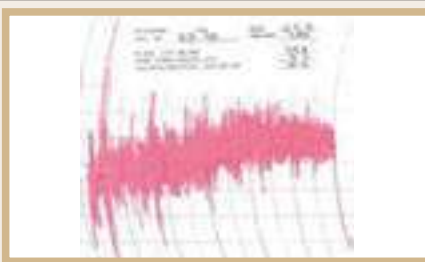
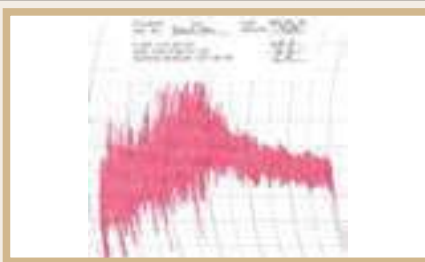


2015/2016 IMPORTED WHEAT QUALITY - ARGENTINA (1 Oct 2015 to 30 Sep 2016)

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

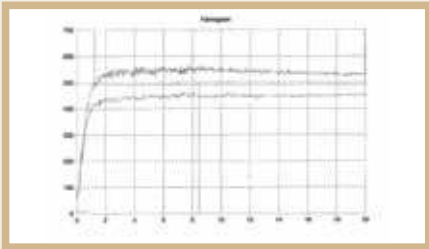
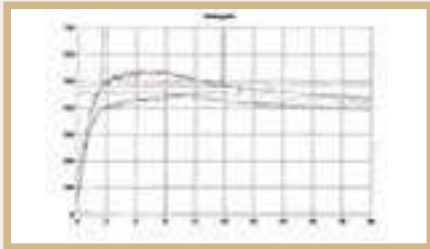
Country of origin	Argentina Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	3	2	3	-	1	9	124	56	18	11	39	4	252
WHEAT GRADING														
Protein (12% mb), %	-	11.1	10.1	11.1	-	10.6	10.8	13.3	11.7	11.2	13.3	13.0	14.9	12.8
Moisture, %	-	11.0	11.0	11.0	-	10.0	10.9	10.3	10.8	10.9	10.6	10.6	10.4	10.5
Falling number, sec	-	369	407	360	-	249	361	401	391	367	405	383	375	393
1000 Kernel mass (13% mb), g	-	31.9	31.1	31.1	-	38.3	32.1	36.3	39.4	39.3	34.6	34.9	30.6	36.8
Hlm (dirty), kg/hl	-	79.6	79.8	79.2	-	80.2	79.6	82.3	81.6	80.2	79.3	78.6	73.8	81.1
Screenings (<1.8 mm sieve), %	-	2.98	2.22	3.15	-	2.12	2.77	1.33	1.36	1.28	2.73	3.05	4.47	1.71
Gravel, stones, turf and glass, %	-	0.00	0.00	0.00	-	0.00	0.00	0.00	0.01	0.01	0.00	0.01	0.20	0.01
Foreign matter, %	-	0.18	0.04	0.13	-	0.14	0.13	0.09	0.11	0.13	0.18	0.30	0.58	0.14
Other grain & unthreshed ears, %	-	0.49	0.18	0.39	-	0.62	0.40	0.41	0.41	0.43	0.47	1.36	2.16	0.59
Heat damaged kernels, %	-	0.14	0.00	0.08	-	0.00	0.07	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	0.11	0.02	0.04	-	0.08	0.06	0.08	0.06	0.03	0.10	0.04	0.12	0.06
Insect damaged kernels, %	-	0.08	0.00	0.03	-	0.24	0.06	0.34	0.43	0.56	0.37	0.78	2.16	0.47
Heavily frost damaged kernels, %	-	0.00	0.00	0.00	-	0.24	0.03	0.00	0.00	0.05	0.00	0.05	0.00	0.01
Sprouted kernels, %	-	0.00	0.00	0.01	-	0.16	0.02	0.02	0.01	0.00	0.02	0.01	0.02	0.02
Total damaged kernels, %	-	0.33	0.02	0.16	-	0.48	0.22	0.44	0.51	0.59	0.49	0.83	2.30	0.56
Combined deviations, %	-	3.98	2.46	3.83	-	3.36	3.52	2.26	2.38	2.43	3.87	5.54	9.51	2.99
Field fungi, %	-	0.27	1.16	0.48	-	0.16	0.52	0.09	0.09	0.12	0.28	0.06	0.06	0.10
Storage fungi, %	-	0.28	0.24	0.32	-	0.00	0.25	0.00	0.00	0.00	0.00	0.00	0.00	0.00
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
Poisonous seeds (<i>Crotalaria spp.</i> , etc.)	-	0	0	0	-	0	0	0	0	0	0	0	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	-	0	0	0	-	10	1	0	0	0	0	0	0	0
Live insects	-	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
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	3	2	3	-	1	9	25	19	9	8	9	-	70
BÜHLER EXTRACTION, %	-	71.8	71.7	71.8	-	72.4	71.9	73.7	73.8	73.2	73.0	72.4	-	73.4
FLOUR														
Colour, KJ (wet)	-	-3.0	-3.3	-3.0	-	-2.8	-3.0	-3.6	-3.6	-3.3	-3.5	-3.4	-	-3.5
Colour, Minolta CM5 (dry)														
L*	-	93.38	93.62	93.44	-	93.44	93.46	93.79	93.80	93.68	93.76	93.85	-	93.78
a*	-	0.48	0.50	0.46	-	0.40	0.47	0.49	0.47	0.42	0.47	0.47	-	0.47
b*	-	10.55	10.62	10.31	-	9.78	10.40	9.73	9.66	9.83	9.74	9.90	-	9.75
Ash (db), %	-	0.64	0.58	0.63	-	0.59	0.62	0.63	0.65	0.66	0.64	0.67	-	0.65
Protein (12% mb), %	-	10.1	8.9	9.8	-	9.5	9.7	12.4	11.2	10.9	11.9	12.0	-	11.8
Wet Gluten (14% mb), %	-	23.8	20.3	23.1	-	22.4	22.6	33.8	30.1	29.3	32.2	32.4	-	31.9
Dry Gluten (14% mb), %	-	8.6	7.0	8.0	-	7.9	8.0	11.8	10.4	9.7	11.2	11.1	-	11.0
Gluten Index	-	98	100	99	-	100	99	95	95	95	95	94	-	95
100g BAKING TEST														
Baking water absorption, %	-	59.9	58.8	59.6	-	59.3	59.5	62.5	61.1	60.7	62.1	62.3	-	61.8
Loaf volume, cm ³	-	880	756	873	-	839	845	1097	1012	985	1029	1060	-	1047
Evaluation	-	0	0	0	-	0	0	0	0	0	1	0	-	0
FARINOGRAM														
Water absorption, %	-	55.9	54.9	55.7	-	55.2	55.5	61.4	60.8	59.6	60.6	60.5	-	60.8
Development time, min	-	2.0	1.6	1.9	-	1.7	1.8	6.2	5.3	5.7	5.8	5.9	-	5.8
Stability, mm	-	12.3	2.4	10.3	-	4.7	8.6	8.4	7.2	8.1	8.1	8.5	-	8.0
Mixing tolerance index, BU	-	35	67	41	-	44	45	37	39	38	39	36	-	38
														

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

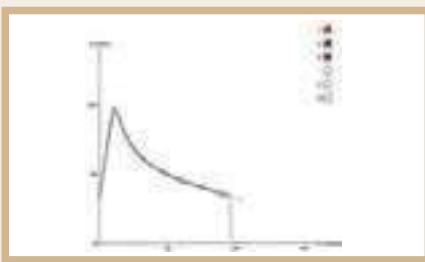
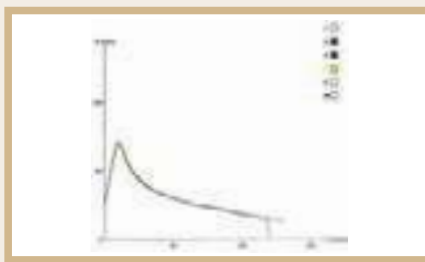
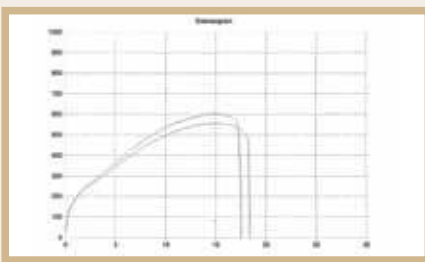
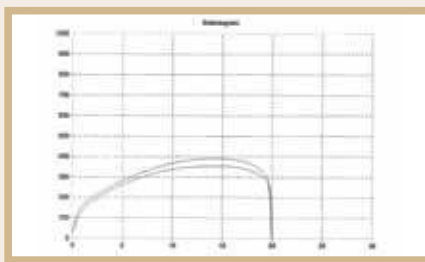
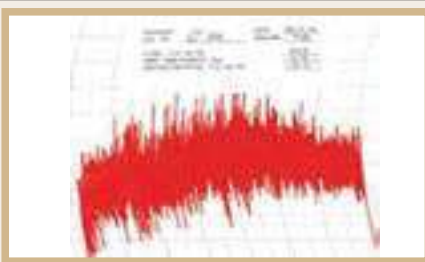
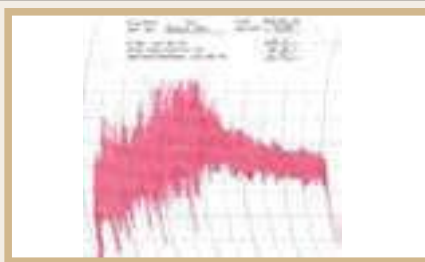
Country of origin	Argentina Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	3	2	3	-	1	9	25	19	9	8	9	-	70
ALVEOGRAM														
Strength (S), cm ²	-	34.7	21.4	34.5	-	23.2	30.4	41.5	35.6	33.6	39.8	38.1	-	38.3
Stability (P), mm	-	96	94	92	-	90	94	83	83	78	78	79	-	81
Distensibility (L), mm	-	65	35	69	-	41	57	120	104	108	127	117	-	115
P/L	-	1.49	2.71	1.42	-	2.20	1.82	0.72	0.82	0.81	0.65	0.71	-	0.75
														
EXTENSOGRAM														
Strength, cm ²	-	97	86	110	-	93	98	114	94	100	111	105	-	105
Max. height, BU	-	465	453	556	-	418	487	395	357	365	367	359	-	373
Extensibility, mm	-	155	135	146	-	163	148	207	186	187	207	204	-	198
														
MIXOGRAM														
Peak time, min	-	4.5	6.7	4.8	-	5.0	5.1	2.5	2.6	2.7	2.5	2.6	-	2.6
Absorption, %	-	59.9	58.8	59.6	-	59.3	59.5	62.8	61.2	61.0	62.4	62.3	-	62.0
														
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]	179 [423]							<100 [593]						
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						

2015/2016 IMPORTED WHEAT QUALITY - AUSTRALIA (1 Oct 2015 to 30 Sep 2016)

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

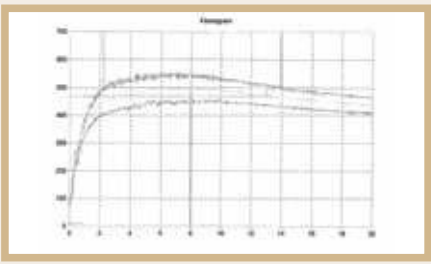
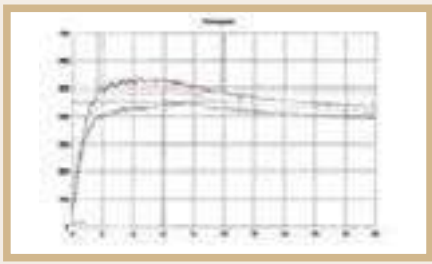
Country of origin	Australia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	5	5	-	1	-	-	11	124	56	18	11	39	4	252
WHEAT GRADING														
Protein (12% mb), %	13.5	12.2	-	12.1	-	-	12.8	13.3	11.7	11.2	13.3	13.0	14.9	12.8
Moisture, %	9.9	9.4	-	8.7	-	-	9.6	10.3	10.8	10.9	10.6	10.6	10.4	10.5
Falling number, sec	562	443	-	415	-	-	495	401	391	367	405	383	375	393
1000 Kernel mass (13% mb), g	38.5	36.5	-	34.3	-	-	37.2	36.3	39.4	39.3	34.6	34.9	30.6	36.8
Hlm (dirty), kg/hl	82.7	82.0	-	82.8	-	-	82.4	82.3	81.6	80.2	79.3	78.6	73.8	81.1
Screenings (<1.8 mm sieve), %	2.01	2.19	-	3.17	-	-	2.20	1.33	1.36	1.28	2.73	3.05	4.47	1.71
Gravel, stones, turf and glass, %	0.00	0.00	-	0.00	-	-	0.00	0.00	0.01	0.01	0.00	0.01	0.20	0.01
Foreign matter, %	0.10	0.20	-	0.18	-	-	0.15	0.09	0.11	0.13	0.18	0.30	0.58	0.14
Other grain & unthreshed ears, %	0.10	0.35	-	0.32	-	-	0.24	0.41	0.41	0.43	0.47	1.36	2.16	0.59
Heat damaged kernels, %	0.00	0.00	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.00	0.00	-	0.00	-	-	0.00	0.08	0.06	0.03	0.10	0.04	0.12	0.06
Insect damaged kernels, %	0.00	0.00	-	0.00	-	-	0.00	0.34	0.43	0.56	0.37	0.78	2.16	0.47
Heavily frost damaged kernels, %	0.00	0.00	-	0.00	-	-	0.00	0.00	0.00	0.05	0.00	0.05	0.00	0.01
Sprouted kernels, %	0.00	0.00	-	0.00	-	-	0.00	0.02	0.01	0.00	0.02	0.01	0.02	0.02
Total damaged kernels, %	0.00	0.00	-	0.00	-	-	0.00	0.44	0.51	0.59	0.49	0.83	2.30	0.56
Combined deviations, %	2.21	2.74	-	3.67	-	-	2.58	2.26	2.38	2.43	3.87	5.54	9.51	2.99
Field fungi, %	0.00	0.00	-	0.00	-	-	0.00	0.09	0.09	0.12	0.28	0.06	0.06	0.10
Storage fungi, %	0.00	0.00	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	0.00	0.00	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds (<i>Crotalaria spp.</i> , etc.)	0	0	-	0	-	-	0	0	0	0	0	0	0	0
Poisonous 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	5	-	1	-	-	11	25	19	9	8	9	-	70
BÜHLER EXTRACTION, %	74.3	70.8	-	70.1	-	-	72.3	73.7	73.8	73.2	73.0	72.4	-	73.4
FLOUR														
Colour, KJ (wet)	-3.3	-3.9	-	-4.1	-	-	-3.7	-3.6	-3.6	-3.3	-3.5	-3.4	-	-3.5
Colour, Minolta CM5 (dry)														
L*	93.72	94.03	-	94.06	-	-	93.89	93.79	93.80	93.68	93.76	93.85	-	93.78
a*	0.43	0.41	-	0.46	-	-	0.42	0.49	0.47	0.42	0.47	0.47	-	0.47
b*	9.54	9.96	-	10.19	-	-	9.79	9.73	9.66	9.83	9.74	9.90	-	9.75
Ash (db), %	0.57	0.54	-	0.51	-	-	0.55	0.63	0.65	0.66	0.64	0.67	-	0.65
Protein (12% mb), %	12.3	11.2	-	11.0	-	-	11.7	12.4	11.2	10.9	11.9	12.0	-	11.8
Wet Gluten (14% mb), %	33.8	28.3	-	27.7	-	-	30.8	33.8	30.1	29.3	32.2	32.4	-	31.9
Dry Gluten (14% mb), %	11.9	10.0	-	10.0	-	-	10.9	11.8	10.4	9.7	11.2	11.1	-	11.0
Gluten Index	95	99	-	99	-	-	97	95	95	95	95	94	-	95
100g BAKING TEST														
Baking water absorption, %	62.6	61.1	-	60.9	-	-	61.8	62.5	61.1	60.7	62.1	62.3	-	61.8
Loaf volume, cm ³	1023	966	-	961	-	-	991	1097	1012	985	1029	1060	-	1047
Evaluation	0	0	-	0	-	-	0	0	0	0	1	0	-	0
FARINOGRAM														
Water absorption, %	62.1	59.8	-	58.9	-	-	60.8	61.4	60.8	59.6	60.6	60.5	-	60.8
Development time, min	7.3	8.6	-	6.9	-	-	7.9	6.2	5.3	5.7	5.8	5.9	-	5.8
Stability, mm	12.1	18.1	-	18.5	-	-	15.4	8.4	7.2	8.1	8.1	8.5	-	8.0
Mixing tolerance index, BU	22	11	-	10	-	-	16	37	39	38	39	36	-	38
														

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

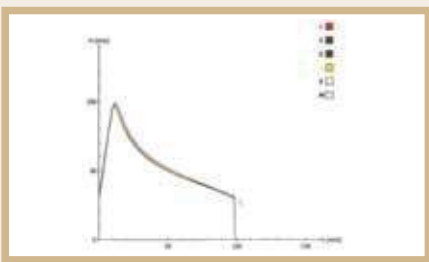
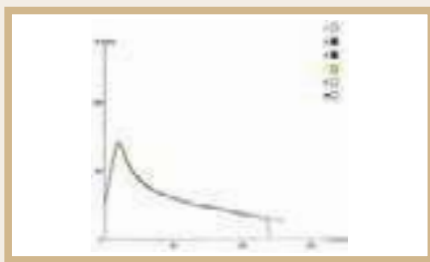
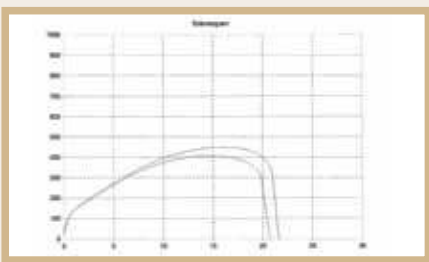
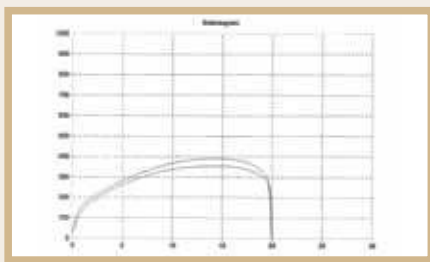
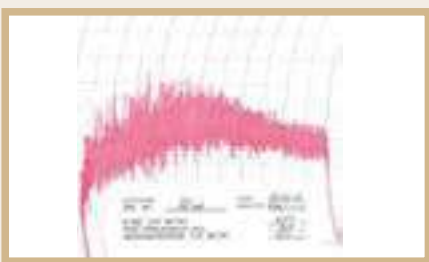
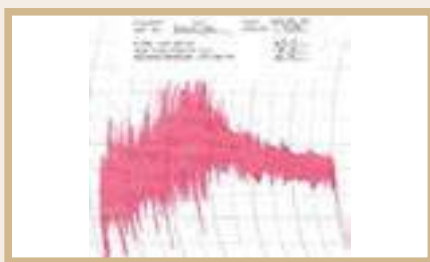
Country of origin	Australia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	5	5	-	1	-	-	11	25	19	9	8	9	-	70
ALVEOGRAM														
Strength (S), cm ²	49.5	49.1	-	48.9	-	-	49.3	41.5	35.6	33.6	39.8	38.1	-	38.3
Stability (P), mm	98	108	-	103	-	-	103	83	83	78	78	79	-	81
Distensibility (L), mm	114	89	-	90	-	-	100	120	104	108	127	117	-	115
P/L	0.86	1.23	-	1.14	-	-	1.06	0.72	0.82	0.81	0.65	0.71	-	0.75
														
EXTENSOGRAM														
Strength, cm ²	118	138	-	156	-	-	131	114	94	100	111	105	-	105
Max. height, BU	444	537	-	597	-	-	500	395	357	365	367	359	-	373
Extensibility, mm	192	191	-	198	-	-	192	207	186	187	207	204	-	198
														
MIXOGRAM														
Peak time, min	2.8	4.1	-	4.3	-	-	3.5	2.5	2.6	2.7	2.5	2.6	-	2.6
Absorption, %	62.6	61.1	-	60.9	-	-	61.8	62.8	61.2	61.0	62.4	62.3	-	62.0
														
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 [593]						
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	4							40						

2015/2016 IMPORTED WHEAT QUALITY - CANADA (1 Oct 2015 to 30 Sep 2016)

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

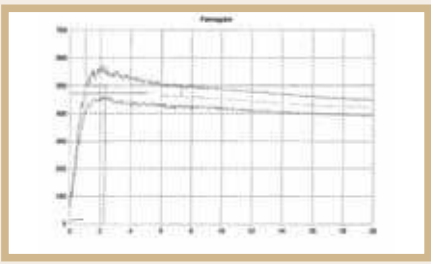
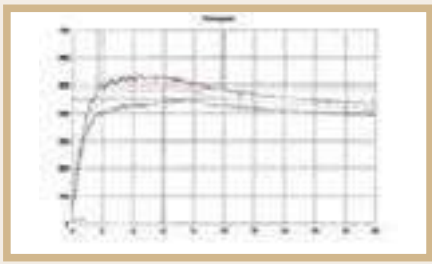
Country of origin	Canada Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	12	1	-	1	-	-	14	124	56	18	11	39	4	252
WHEAT GRADING														
Protein (12% mb), %	14.3	11.6	-	14.6	-	-	14.1	13.3	11.7	11.2	13.3	13.0	14.9	12.8
Moisture, %	12.2	12.1	-	12.0	-	-	12.2	10.3	10.8	10.9	10.6	10.6	10.4	10.5
Falling number, sec	379	362	-	399	-	-	379	401	391	367	405	383	375	393
1000 Kernel mass (13% mb), g	34.2	31.1	-	31.2	-	-	33.8	36.3	39.4	39.3	34.6	34.9	30.6	36.8
Hlm (dirty), kg/hl	81.5	82.0	-	82.2	-	-	81.6	82.3	81.6	80.2	79.3	78.6	73.8	81.1
Screenings (<1.8 mm sieve), %	2.23	2.91	-	3.03	-	-	2.34	1.33	1.36	1.28	2.73	3.05	4.47	1.71
Gravel, stones, turf and glass, %	0.00	0.00	-	0.00	-	-	0.00	0.00	0.01	0.01	0.00	0.01	0.20	0.01
Foreign matter, %	0.15	0.15	-	0.12	-	-	0.15	0.09	0.11	0.13	0.18	0.30	0.58	0.14
Other grain & unthreshed ears, %	0.21	0.22	-	0.17	-	-	0.21	0.41	0.41	0.43	0.47	1.36	2.16	0.59
Heat damaged kernels, %	0.00	0.00	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.00	0.00	-	0.00	-	-	0.00	0.08	0.06	0.03	0.10	0.04	0.12	0.06
Insect damaged kernels, %	0.05	0.08	-	0.00	-	-	0.05	0.34	0.43	0.56	0.37	0.78	2.16	0.47
Heavily frost damaged kernels, %	0.29	0.00	-	0.00	-	-	0.25	0.00	0.00	0.05	0.00	0.05	0.00	0.01
Sprouted kernels, %	0.00	0.00	-	0.00	-	-	0.00	0.02	0.01	0.00	0.02	0.01	0.02	0.02
Total damaged kernels, %	0.05	0.08	-	0.00	-	-	0.05	0.44	0.51	0.59	0.49	0.83	2.30	0.56
Combined deviations, %	2.64	3.36	-	3.32	-	-	2.74	2.26	2.38	2.43	3.87	5.54	9.51	2.99
Field fungi, %	0.19	0.68	-	0.76	-	-	0.27	0.09	0.09	0.12	0.28	0.06	0.06	0.10
Storage fungi, %	0.06	0.12	-	0.20	-	-	0.07	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	0.04	0.00	-	0.24	-	-	0.05	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds (<i>Crotalaria spp.</i> , etc.)	0	0	-	0	-	-	0	0	0	0	0	0	0	0
Poisonous 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	12	1	-	1	-	-	14	25	19	9	8	9	-	70
BÜHLER EXTRACTION, %	72.5	72.1	-	72.3	-	-	72.4	73.7	73.8	73.2	73.0	72.4	-	73.4
FLOUR														
Colour, KJ	-3.3	-3.1	-	-2.9	-	-	-3.3	-3.6	-3.6	-3.3	-3.5	-3.4	-	-3.5
Colour, Minolta CM5 (dry)														
L*	93.19	92.93	-	92.98	-	-	93.15	93.79	93.80	93.68	93.76	93.85	-	93.78
a*	0.56	0.63	-	0.67	-	-	0.57	0.49	0.47	0.42	0.47	0.47	-	0.47
b*	10.09	10.43	-	10.51	-	-	10.15	9.73	9.66	9.83	9.74	9.90	-	9.75
Ash (db), %	0.59	0.64	-	0.65	-	-	0.60	0.63	0.65	0.66	0.64	0.67	-	0.65
Protein (12% mb), %	13.2	13.2	-	13.2	-	-	13.2	12.4	11.2	10.9	11.9	12.0	-	11.8
Wet Gluten (14% mb), %	36.4	36.8	-	36.9	-	-	36.4	33.8	30.1	29.3	32.2	32.4	-	31.9
Dry Gluten (14% mb), %	13.1	13.2	-	12.6	-	-	13.0	11.8	10.4	9.7	11.2	11.1	-	11.0
Gluten Index	95	96	-	95	-	-	95	95	95	95	95	94	-	95
100g BAKING TEST														
Baking water absorption, %	63.7	63.8	-	63.8	-	-	63.7	62.5	61.1	60.7	62.1	62.3	-	61.8
Loaf volume, cm ³	1039	1033	-	1085	-	-	1042	1097	1012	985	1029	1060	-	1047
Evaluation	0	0	-	0	-	-	0	0	0	0	1	0	-	0
FARINOGRAM														
Water absorption, %	62.8	63.2	-	62.6	-	-	62.8	61.4	60.8	59.6	60.6	60.5	-	60.8
Development time, min	8.2	6.8	-	7.2	-	-	8.0	6.2	5.3	5.7	5.8	5.9	-	5.8
Stability, mm	14.1	11.4	-	11.7	-	-	13.7	8.4	7.2	8.1	8.1	8.5	-	8.0
Mixing tolerance index, BU	20	22	-	24	-	-	20	37	39	38	39	36	-	38
														

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

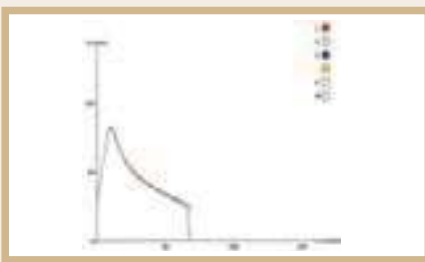
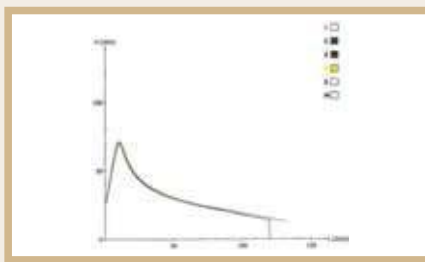
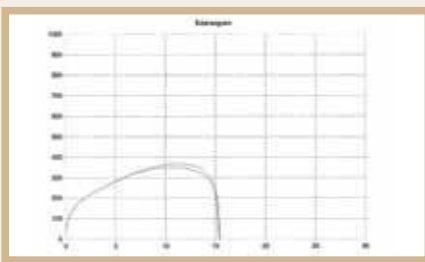
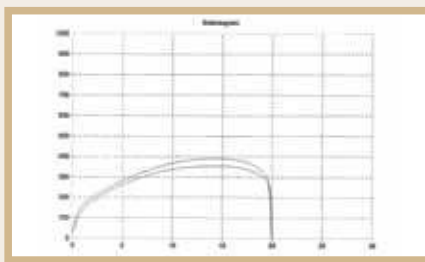
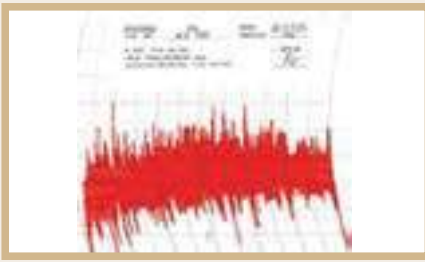
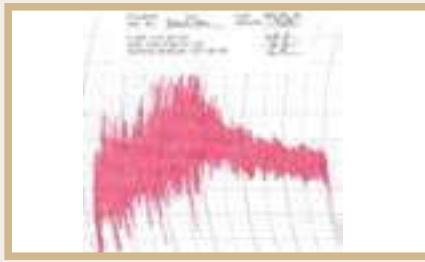
Country of origin	Canada Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	12	1	-	1	-	-	14	25	19	9	8	9	-	70
ALVEOGRAM														
Strength (S), cm ²	53.4	48.2	-	53.1	-	-	53.0	41.5	35.6	33.6	39.8	38.1	-	38.3
Stability (P), mm	107	109	-	107	-	-	107	83	83	78	78	79	-	81
Distensibility (L), mm	105	85	-	98	-	-	103	120	104	108	127	117	-	115
P/L	1.10	1.28	-	1.09	-	-	1.11	0.72	0.82	0.81	0.65	0.71	-	0.75
														
EXTENSOGRAM														
Strength, cm ²	128	124	-	110	-	-	127	114	94	100	111	105	-	105
Max. height, BU	417	427	-	361	-	-	414	395	357	365	367	359	-	373
Extensibility, mm	228	213	-	225	-	-	227	207	186	187	207	204	-	198
														
MIXOGRAM														
Peak time, min	3.0	3.1	-	3.1	-	-	3.0	2.5	2.6	2.7	2.5	2.6	-	2.6
Absorption, %	63.7	63.8	-	63.8	-	-	63.7	62.8	61.2	61.0	62.4	62.3	-	62.0
														
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]	146 [257]							<100 [593]						
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	4							40						

2015/2016 IMPORTED WHEAT QUALITY - GERMANY (1 Oct 2015 to 30 Sep 2016)

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

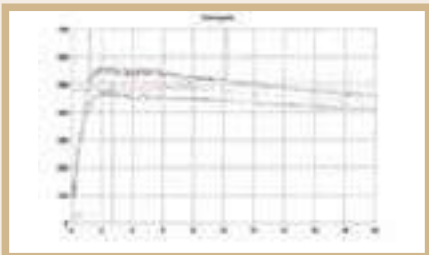
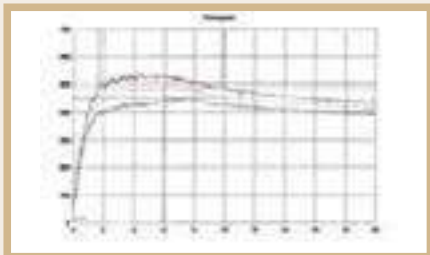
Country of origin	Germany Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	1	11	6	1	4	2	25	124	56	18	11	39	4	252
WHEAT GRADING														
Protein (12% mb), %	13.0	11.3	10.8	11.0	11.1	10.6	11.1	13.3	11.7	11.2	13.3	13.0	14.9	12.8
Moisture, %	10.2	11.7	12.0	12.4	11.6	11.8	11.7	10.3	10.8	10.9	10.6	10.6	10.4	10.5
Falling number, sec	384	342	325	347	352	358	343	401	391	367	405	383	375	393
1000 Kernel mass (13% mb), g	40.7	44.2	44.8	44.0	43.9	44.9	44.2	36.3	39.4	39.3	34.6	34.9	30.6	36.8
Hlm (dirty), kg/hl	82.8	79.3	80.3	77.4	77.9	81.3	79.5	82.3	81.6	80.2	79.3	78.6	73.8	81.1
Screenings (<1.8 mm sieve), %	2.11	2.36	2.22	3.08	3.93	2.09	2.58	1.33	1.36	1.28	2.73	3.05	4.47	1.71
Gravel, stones, turf and glass, %	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.01	0.00	0.01	0.20	0.01
Foreign matter, %	0.08	0.17	0.09	0.31	0.14	0.03	0.14	0.09	0.11	0.13	0.18	0.30	0.58	0.14
Other grain & unthreshed ears, %	0.07	0.47	0.31	0.52	0.36	0.19	0.38	0.41	0.41	0.43	0.47	1.36	2.16	0.59
Heat damaged kernels, %	0.04	0.00	0.05	0.00	0.00	0.00	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.00	0.01	0.00	0.00	0.00	0.02	0.01	0.08	0.06	0.03	0.10	0.04	0.12	0.06
Insect damaged kernels, %	0.00	0.04	0.00	0.08	0.03	0.00	0.02	0.34	0.43	0.56	0.37	0.78	2.16	0.47
Heavily frost damaged kernels, %	0.24	0.04	0.04	0.00	0.00	0.00	0.04	0.00	0.00	0.05	0.00	0.05	0.00	0.01
Sprouted kernels, %	0.00	0.01	0.00	0.00	0.00	0.04	0.01	0.02	0.01	0.00	0.02	0.01	0.02	0.02
Total damaged kernels, %	0.04	0.06	0.05	0.08	0.03	0.06	0.05	0.44	0.51	0.59	0.49	0.83	2.30	0.56
Combined deviations, %	2.30	3.07	2.68	3.99	4.47	2.37	3.15	2.26	2.38	2.43	3.87	5.54	9.51	2.99
Field fungi, %	0.00	0.16	0.24	0.00	0.12	0.54	0.19	0.09	0.09	0.12	0.28	0.06	0.06	0.10
Storage fungi, %	0.00	0.00	0.16	0.16	0.18	0.64	0.12	0.00	0.00	0.00	0.00	0.00	0.00	0.00
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
Poisonous seeds (<i>Crotalaria spp.</i> , etc.)	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	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	1	11	6	1	4	2	25	25	19	9	8	9	-	70
BÜHLER EXTRACTION, %	72.9	73.1	73.0	72.5	73.0	73.2	73.0	73.7	73.8	73.2	73.0	72.4	-	73.4
FLOUR														
Colour, KJ	-3.0	-2.7	-2.8	-3.2	-3.1	-3.0	-2.8	-3.6	-3.6	-3.3	-3.5	-3.4	-	-3.5
Colour, Minolta CM5 (dry)														
L*	92.94	93.54	93.74	93.73	93.59	93.86	93.61	93.79	93.80	93.68	93.76	93.85	-	93.78
a*	0.61	0.46	0.48	0.46	0.49	0.50	0.48	0.49	0.47	0.42	0.47	0.47	-	0.47
b*	11.38	9.57	9.24	9.40	9.63	9.47	9.56	9.73	9.66	9.83	9.74	9.90	-	9.75
Ash (db), %	0.55	0.53	0.54	0.47	0.49	0.55	0.52	0.63	0.65	0.66	0.64	0.67	-	0.65
Protein (12% mb), %	11.5	9.9	9.4	9.7	9.8	9.3	9.8	12.4	11.2	10.9	11.9	12.0	-	11.8
Wet Gluten (14% mb), %	32.3	26.9	25.2	26.0	26.3	24.7	26.4	33.8	30.1	29.3	32.2	32.4	-	31.9
Dry Gluten (14% mb), %	10.8	9.2	8.7	8.9	8.9	8.4	9.0	11.8	10.4	9.7	11.2	11.1	-	11.0
Gluten Index	91	94	96	95	95	97	95	95	95	95	95	94	-	95
100g BAKING TEST														
Baking water absorption, %	61.5	59.8	59.2	59.5	59.6	59.1	59.6	62.5	61.1	60.7	62.1	62.3	-	61.8
Loaf volume, cm ³	921	842	855	870	843	824	848	1097	1012	985	1029	1060	-	1047
Evaluation	0	0	0	0	0	0	0	0	0	0	1	0	-	0
FARINOGRAM														
Water absorption, %	61.9	58.3	56.6	55.9	55.8	57.1	57.4	61.4	60.8	59.6	60.6	60.5	-	60.8
Development time, min	4.5	2.2	2.0	2.0	2.4	2.1	2.2	6.2	5.3	5.7	5.8	5.9	-	5.8
Stability, mm	10.3	6.9	5.1	6.2	5.7	4.9	6.2	8.4	7.2	8.1	8.1	8.5	-	8.0
Mixing tolerance index, BU	20	34	41	39	40	42	37	37	39	38	39	36	-	38
														

2015/2016 Imported Wheat Quality Versus 2015/2016 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	1	11	6	1	4	2	25	25	19	9	8	9	-	70
ALVEOGRAM														
Strength (S), cm ²	39.7	30.3	27.6	31.2	30.2	24.1	29.5	41.5	35.6	33.6	39.8	38.1	-	38.3
Stability (P), mm	117	99	92	92	81	103	95	83	83	78	78	79	-	81
Distensibility (L), mm	62	60	58	66	77	39	61	120	104	108	127	117	-	115
P/L	1.89	1.92	1.69	1.39	1.06	2.74	1.77	0.72	0.82	0.81	0.65	0.71	-	0.75
														
EXTENSOGRAM														
Strength, cm ²	96	79	76	83	80	69	78	114	94	100	111	105	-	105
Max. height, BU	407	367	347	440	388	330	367	395	357	365	367	359	-	373
Extensibility, mm	173	154	156	136	149	151	153	207	186	187	207	204	-	198
														
MIXOGRAM														
Peak time, min	3.2	3.2	3.1	3.6	3.9	2.9	3.3	2.5	2.6	2.7	2.5	2.6	-	2.6
Absorption, %	61.5	59.8	59.2	59.5	59.6	59.1	59.6	62.8	61.2	61.0	62.4	62.3	-	62.0
														
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 [593]						
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	7							40						

2015/2016 IMPORTED WHEAT QUALITY - LITHUANIA (1 Oct 2015 to 30 Sep 2016)

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

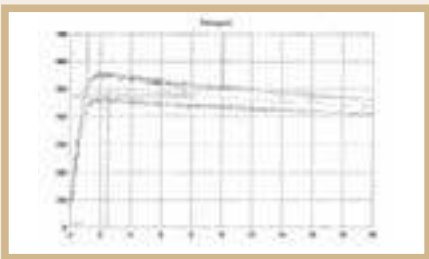
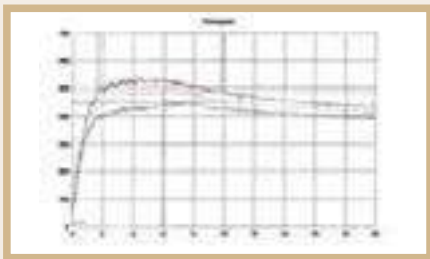
Country of origin	Lithuania Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	10	1	4	2	-	17	124	56	18	11	39	4	252
WHEAT GRADING														
Protein (12% mb), %	-	11.2	10.7	11.4	11.8	-	11.3	13.3	11.7	11.2	13.3	13.0	14.9	12.8
Moisture, %	-	11.6	11.4	12.0	11.9	-	11.7	10.3	10.8	10.9	10.6	10.6	10.4	10.5
Falling number, sec	-	344	383	369	345	-	352	401	391	367	405	383	375	393
1000 Kernel mass (13% mb), g	-	42.4	42.3	42.0	43.8	-	42.4	36.3	39.4	39.3	34.6	34.9	30.6	36.8
Hlm (dirty), kg/hl	-	80.5	80.7	81.5	81.4	-	80.8	82.3	81.6	80.2	79.3	78.6	73.8	81.1
Screenings (<1.8 mm sieve), %	-	2.63	2.36	3.36	3.51	-	2.89	1.33	1.36	1.28	2.73	3.05	4.47	1.71
Gravel, stones, turf and glass, %	-	0.00	0.00	0.00	0.00	-	0.00	0.00	0.01	0.01	0.00	0.01	0.20	0.01
Foreign matter, %	-	0.15	0.11	0.15	0.16	-	0.15	0.09	0.11	0.13	0.18	0.30	0.58	0.14
Other grain & unthreshed ears, %	-	0.43	0.64	0.34	1.16	-	0.50	0.41	0.41	0.43	0.47	1.36	2.16	0.59
Heat 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
Immature kernels, %	-	0.01	0.00	0.03	0.06	-	0.02	0.08	0.06	0.03	0.10	0.04	0.12	0.06
Insect damaged kernels, %	-	0.02	0.00	0.00	0.00	-	0.01	0.34	0.43	0.56	0.37	0.78	2.16	0.47
Heavily frost damaged kernels, %	-	0.00	0.00	0.00	0.00	-	0.00	0.00	0.00	0.05	0.00	0.05	0.00	0.01
Sprouted kernels, %	-	0.04	0.00	0.00	0.00	-	0.03	0.02	0.01	0.00	0.02	0.01	0.02	0.02
Total damaged kernels, %	-	0.08	0.00	0.03	0.06	-	0.06	0.44	0.51	0.59	0.49	0.83	2.30	0.56
Combined deviations, %	-	3.28	3.11	3.87	4.89	-	3.60	2.26	2.38	2.43	3.87	5.54	9.51	2.99
Field fungi, %	-	0.02	0.00	0.19	0.26	-	0.09	0.09	0.09	0.12	0.28	0.06	0.06	0.10
Storage fungi, %	-	0.06	0.00	0.06	0.16	-	0.07	0.00	0.00	0.00	0.00	0.00	0.00	0.00
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
Poisonous seeds (<i>Crotalaria spp.</i> , etc.)	-	0	0	0	0	-	0	0	0	0	0	0	0	0
Poisonous 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	No	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	-	10	1	4	2	-	17	25	19	9	8	9	-	70
BÜHLER EXTRACTION, %	-	73.8	73.2	72.8	73.6	-	73.5	73.7	73.8	73.2	73.0	72.4	-	73.4
FLOUR														
Colour, KJ	-	-2.8	-3.2	-3.2	-3.0	-	-2.9	-3.6	-3.6	-3.3	-3.5	-3.4	-	-3.5
Colour, Minolta CM5 (dry)														
L*	-	93.32	93.67	93.31	93.19	-	93.32	93.79	93.80	93.68	93.76	93.85	-	93.78
a*	-	0.54	0.54	0.59	0.62	-	0.56	0.49	0.47	0.42	0.47	0.47	-	0.47
b*	-	9.79	9.68	10.12	10.29	-	9.92	9.73	9.66	9.83	9.74	9.90	-	9.75
Ash (db), %	-	0.60	0.55	0.57	0.62	-	0.59	0.63	0.65	0.66	0.64	0.67	-	0.65
Protein (12% mb), %	-	10.1	9.7	10.3	10.8	-	10.2	12.4	11.2	10.9	11.9	12.0	-	11.8
Wet Gluten (14% mb), %	-	27.2	26.6	28.8	29.7	-	27.8	33.8	30.1	29.3	32.2	32.4	-	31.9
Dry Gluten (14% mb), %	-	9.4	9.3	9.9	9.9	-	9.6	11.8	10.4	9.7	11.2	11.1	-	11.0
Gluten Index	-	96	99	94	88	-	95	95	95	95	95	94	-	95
100g BAKING TEST														
Baking water absorption, %	-	59.9	59.3	60.2	60.7	-	60.0	62.5	61.1	60.7	62.1	62.3	-	61.8
Loaf volume, cm ³	-	812	852	850	889	-	832	1097	1012	985	1029	1060	-	1047
Evaluation	-	2	0	0	0	-	1	0	0	0	1	0	-	0
FARINOGRAM														
Water absorption, %	-	59.4	59.6	60.4	62.0	-	60.0	61.4	60.8	59.6	60.6	60.5	-	60.8
Development time, min	-	2.4	2.2	3.2	4.0	-	2.7	6.2	5.3	5.7	5.8	5.9	-	5.8
Stability, mm	-	7.0	9.5	9.3	9.7	-	8.0	8.4	7.2	8.1	8.1	8.5	-	8.0
Mixing tolerance index, BU	-	33	16	27	24	-	29	37	39	38	39	36	-	38
														

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

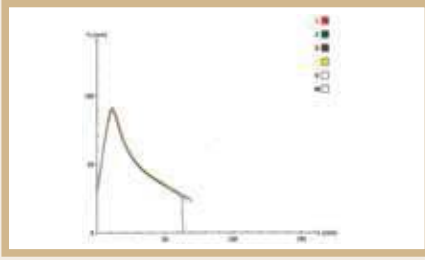
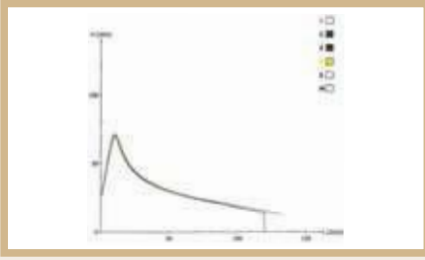
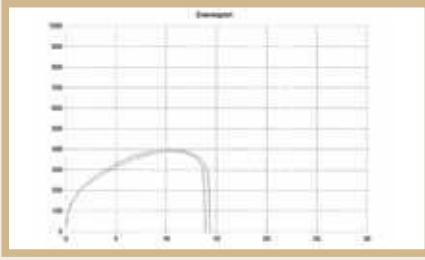
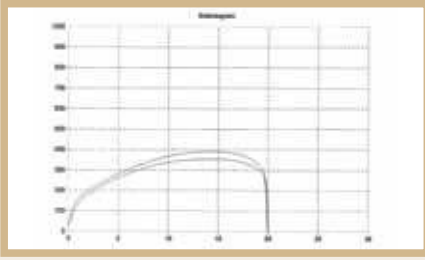
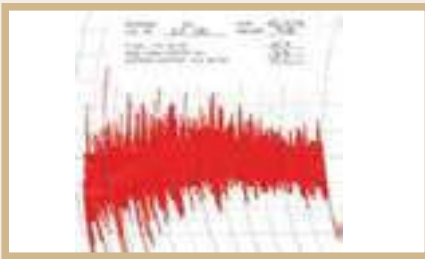
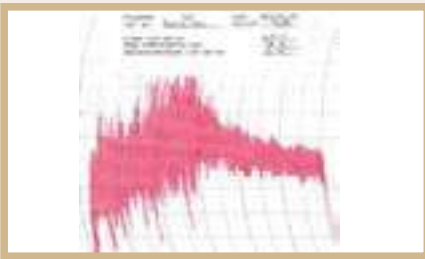
Country of origin	Lithuania Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	10	1	4	2	-	17	25	19	9	8	9	-	70
ALVEOGRAM														
Strength (S), cm ²	-	29.7	30.4	32.7	30.3	-	30.5	41.5	35.6	33.6	39.8	38.1	-	38.3
Stability (P), mm	-	103	106	111	124	-	107	83	83	78	78	79	-	81
Distensibility (L), mm	-	53	53	55	41	-	52	120	104	108	127	117	-	115
P/L	-	2.02	2.00	2.21	3.29	-	2.21	0.72	0.82	0.81	0.65	0.71	-	0.75
EXTENSOGRAM														
Strength, cm ²	-	75	76	82	71	-	77	114	94	100	111	105	-	105
Max. height, BU	-	359	367	373	334	-	361	395	357	365	367	359	-	373
Extensibility, mm	-	149	148	157	150	-	151	207	186	187	207	204	-	198
MIXOGRAM														
Peak time, min	-	3.5	2.9	3.3	3.2	-	3.4	2.5	2.6	2.7	2.5	2.6	-	2.6
Absorption, %	-	59.9	59.3	60.2	60.7	-	60.0	62.8	61.2	61.0	62.4	62.3	-	62.0
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 [593]						
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	6							40						

2015/2016 IMPORTED WHEAT QUALITY - Poland (1 Oct 2015 to 30 Sep 2016)

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

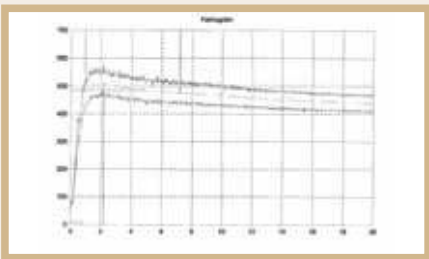
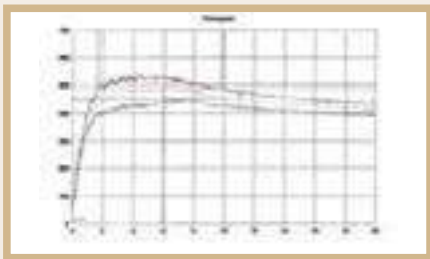
Country of origin	Poland Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	1	8	4	7	-	-	20	124	56	18	11	39	4	252
WHEAT GRADING														
Protein (12% mb), %	12.2	11.6	10.9	11.3	-	-	11.4	13.3	11.7	11.2	13.3	13.0	14.9	12.8
Moisture, %	11.0	11.3	11.1	11.4	-	-	11.3	10.3	10.8	10.9	10.6	10.6	10.4	10.5
Falling number, sec	383	349	360	364	-	-	358	401	391	367	405	383	375	393
1000 Kernel mass (13% mb), g	41.9	43.3	42.9	41.6	-	-	42.6	36.3	39.4	39.3	34.6	34.9	30.6	36.8
Hlm (dirty), kg/hl	79.6	80.9	81.0	80.5	-	-	80.7	82.3	81.6	80.2	79.3	78.6	73.8	81.1
Screenings (<1.8 mm sieve), %	2.32	2.27	2.56	3.36	-	-	2.71	1.33	1.36	1.28	2.73	3.05	4.47	1.71
Gravel, stones, turf and glass, %	0.00	0.00	0.00	0.00	-	-	0.00	0.00	0.01	0.01	0.00	0.01	0.20	0.01
Foreign matter, %	0.08	0.12	0.14	0.10	-	-	0.11	0.09	0.11	0.13	0.18	0.30	0.58	0.14
Other grain & unthreshed ears, %	0.76	0.46	0.53	0.46	-	-	0.49	0.41	0.41	0.43	0.47	1.36	2.16	0.59
Heat damaged kernels, %	0.00	0.00	0.06	0.12	-	-	0.05	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.00	0.02	0.05	0.07	-	-	0.04	0.08	0.06	0.03	0.10	0.04	0.12	0.06
Insect damaged kernels, %	0.00	0.00	0.03	0.00	-	-	0.01	0.34	0.43	0.56	0.37	0.78	2.16	0.47
Heavily frost damaged kernels, %	0.00	0.00	0.00	0.00	-	-	0.00	0.00	0.00	0.05	0.00	0.05	0.00	0.01
Sprouted kernels, %	0.00	0.06	0.00	0.00	-	-	0.02	0.02	0.01	0.00	0.02	0.01	0.02	0.02
Total damaged kernels, %	0.00	0.08	0.14	0.19	-	-	0.13	0.44	0.51	0.59	0.49	0.83	2.30	0.56
Combined deviations, %	3.16	2.92	3.37	4.12	-	-	3.44	2.26	2.38	2.43	3.87	5.54	9.51	2.99
Field fungi, %	0.16	0.14	0.45	0.10	-	-	0.19	0.09	0.09	0.12	0.28	0.06	0.06	0.10
Storage fungi, %	0.00	0.07	0.08	0.02	-	-	0.05	0.00	0.00	0.00	0.00	0.00	0.00	0.00
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
Poisonous seeds (<i>Crotalaria spp.</i> , etc.)	0	0	0	0	-	-	0	0	0	0	0	0	0	0
Poisonous 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	No	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	8	4	7	-	-	20	25	19	9	8	9	-	70
BÜHLER EXTRACTION, %	71.8	73.5	72.9	72.7	-	-	73.0	73.7	73.8	73.2	73.0	72.4	-	73.4
FLOUR														
Colour, KJ	-3.0	-3.1	-3.3	-3.0	-	-	-3.1	-3.6	-3.6	-3.3	-3.5	-3.4	-	-3.5
Colour, Minolta CM5 (dry)														
L*	93.79	93.53	93.64	93.45	-	-	93.54	93.79	93.80	93.68	93.76	93.85	-	93.78
a*	0.46	0.51	0.50	0.54	-	-	0.52	0.49	0.47	0.42	0.47	0.47	-	0.47
b*	9.75	9.69	9.66	9.78	-	-	9.72	9.73	9.66	9.83	9.74	9.90	-	9.75
Ash (db), %	0.55	0.51	0.51	0.57	-	-	0.53	0.63	0.65	0.66	0.64	0.67	-	0.65
Protein (12% mb), %	10.8	10.3	9.7	10.2	-	-	10.2	12.4	11.2	10.9	11.9	12.0	-	11.8
Wet Gluten (14% mb), %	29.3	28.0	26.7	27.6	-	-	27.7	33.8	30.1	29.3	32.2	32.4	-	31.9
Dry Gluten (14% mb), %	9.8	9.5	9.1	9.4	-	-	9.4	11.8	10.4	9.7	11.2	11.1	-	11.0
Gluten Index	98	94	97	96	-	-	95	95	95	95	95	94	-	95
100g BAKING TEST														
Baking water absorption, %	60.7	60.2	59.5	60.1	-	-	60.0	62.5	61.1	60.7	62.1	62.3	-	61.8
Loaf volume, cm ³	943	868	850	760	-	-	830	1097	1012	985	1029	1060	-	1047
Evaluation	0	0	0	3	-	-	1	0	0	0	1	0	-	0
FARINOGRAM														
Water absorption, %	57.1	58.8	58.6	58.3	-	-	58.5	61.4	60.8	59.6	60.6	60.5	-	60.8
Development time, min	3.4	2.6	2.1	2.4	-	-	2.4	6.2	5.3	5.7	5.8	5.9	-	5.8
Stability, mm	15.7	9.0	6.4	8.7	-	-	8.7	8.4	7.2	8.1	8.1	8.5	-	8.0
Mixing tolerance index, BU	18	29	39	34	-	-	32	37	39	38	39	36	-	38
														

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

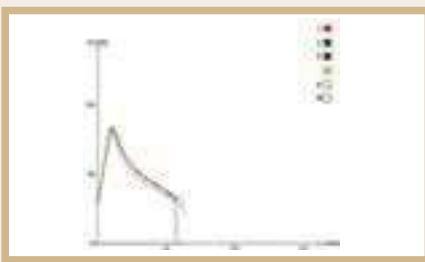
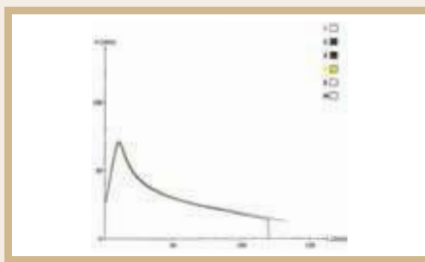
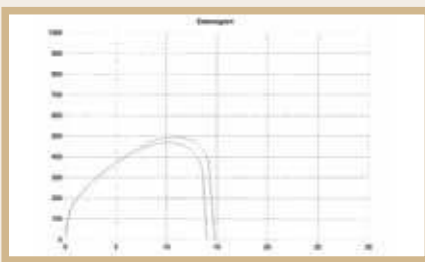
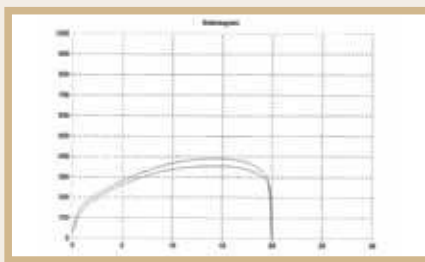

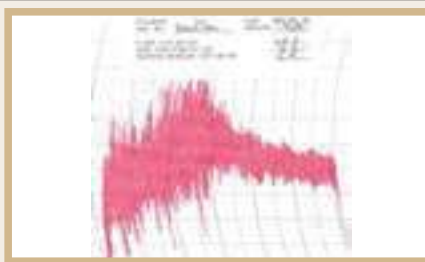
Country of origin	Poland Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	1	8	4	7	-	-	20	25	19	9	8	9	-	70
ALVEOGRAM														
Strength (S), cm ²	36.5	34.6	29.7	31.5	-	-	32.7	41.5	35.6	33.6	39.8	38.1	-	38.3
Stability (P), mm	96	108	98	104	-	-	104	83	83	78	78	79	-	81
Distensibility (L), mm	73	61	59	56	-	-	59	120	104	108	127	117	-	115
P/L	1.32	1.91	1.79	2.02	-	-	1.90	0.72	0.82	0.81	0.65	0.71	-	0.75
														
EXTENSOGRAM														
Strength, cm ²	97	84	75	85	-	-	83	114	94	100	111	105	-	105
Max. height, BU	416	402	362	399	-	-	394	395	357	365	367	359	-	373
Extensibility, mm	168	150	146	153	-	-	151	207	186	187	207	204	-	198
														
MIXOGRAM														
Peak time, min	4.0	3.4	3.4	3.8	-	-	3.6	2.5	2.6	2.7	2.5	2.6	-	2.6
Absorption, %	60.7	60.2	59.5	60.1	-	-	60.0	62.8	61.2	61.0	62.4	62.3	-	62.0
														
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 [593]						
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	6							40						

2015/2016 IMPORTED WHEAT QUALITY - RUSSIA (1 Oct 2015 to 30 Sep 2016)

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

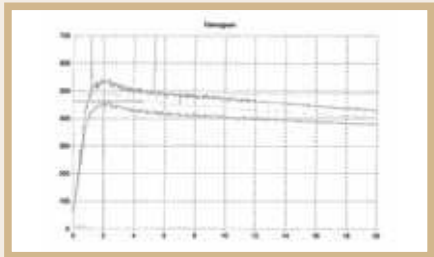
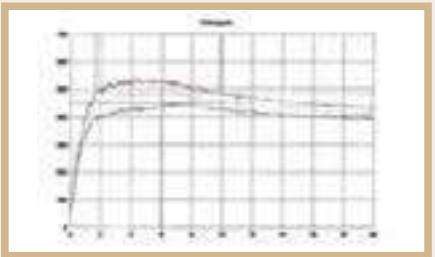
Country of origin	Russian Federation Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	20	7	19	5	18	69	124	56	18	11	39	4	252
WHEAT GRADING														
Protein (12% mb), %	-	11.2	10.8	11.2	11.2	11.5	11.3	13.3	11.7	11.2	13.3	13.0	14.9	12.8
Moisture, %	-	11.0	11.4	11.0	10.8	11.1	11.1	10.3	10.8	10.9	10.6	10.6	10.4	10.5
Falling number, sec	-	407	401	417	364	365	395	401	391	367	405	383	375	393
1000 Kernel mass (13% mb), g	-	36.8	37.4	35.5	36.4	35.1	36.0	36.3	39.4	39.3	34.6	34.9	30.6	36.8
Hlm (dirty), kg/hl	-	78.4	78.5	77.9	78.7	78.1	78.2	82.3	81.6	80.2	79.3	78.6	73.8	81.1
Screenings (<1.8 mm sieve), %	-	2.58	2.38	3.44	3.25	4.50	3.34	1.33	1.36	1.28	2.73	3.05	4.47	1.71
Gravel, stones, turf and glass, %	-	0.00	0.01	0.02	0.06	0.04	0.02	0.00	0.01	0.01	0.00	0.01	0.20	0.01
Foreign matter, %	-	0.19	0.25	0.21	0.41	0.22	0.22	0.09	0.11	0.13	0.18	0.30	0.58	0.14
Other grain & unthreshed ears, %	-	0.29	0.52	0.29	0.97	0.46	0.41	0.41	0.41	0.43	0.47	1.36	2.16	0.59
Heat damaged kernels, %	-	0.02	0.00	0.01	0.03	0.00	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	0.00	0.00	0.01	0.03	0.02	0.01	0.08	0.06	0.03	0.10	0.04	0.12	0.06
Insect damaged kernels, %	-	0.09	0.02	0.09	0.06	0.16	0.10	0.34	0.43	0.56	0.37	0.78	2.16	0.47
Heavily frost damaged kernels, %	-	0.04	0.00	0.04	0.00	0.00	0.02	0.00	0.00	0.05	0.00	0.05	0.00	0.01
Sprouted kernels, %	-	0.04	0.02	0.03	0.03	0.01	0.03	0.02	0.01	0.00	0.02	0.01	0.02	0.02
Total damaged kernels, %	-	0.15	0.03	0.14	0.15	0.18	0.15	0.44	0.51	0.59	0.49	0.83	2.30	0.56
Combined deviations, %	-	3.21	3.18	4.07	4.77	5.37	4.12	2.26	2.38	2.43	3.87	5.54	9.51	2.99
Field fungi, %	-	0.29	0.05	0.21	0.10	0.11	0.18	0.09	0.09	0.12	0.28	0.06	0.06	0.10
Storage fungi, %	-	0.08	0.09	0.08	0.08	0.13	0.09	0.00	0.00	0.00	0.00	0.00	0.00	0.00
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
Poisonous seeds (<i>Crotalaria spp.</i> , etc.)	-	0	0	0	0	1	0	0	0	0	0	0	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	-	1	1	2	3	12	4	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	-	20	7	19	5	18	69	25	19	9	8	9	-	70
BÜHLER EXTRACTION, %	-	72.8	72.7	72.5	71.9	72.2	72.5	73.7	73.8	73.2	73.0	72.4	-	73.4
FLOUR														
Colour, KJ	-	-2.7	-2.5	-2.7	-2.9	-2.8	-2.7	-3.6	-3.6	-3.3	-3.5	-3.4	-	-3.5
Colour, Minolta CM5 (dry)														
L*	-	93.25	93.28	93.24	93.44	93.26	93.27	93.79	93.80	93.68	93.76	93.85	-	93.78
a*	-	0.44	0.42	0.44	0.48	0.46	0.45	0.49	0.47	0.42	0.47	0.47	-	0.47
b*	-	11.30	11.21	11.30	11.16	10.85	11.16	9.73	9.66	9.83	9.74	9.90	-	9.75
Ash (db), %	-	0.59	0.60	0.58	0.58	0.56	0.58	0.63	0.65	0.66	0.64	0.67	-	0.65
Protein (12% mb), %	-	10.0	9.6	10.0	10.1	10.4	10.1	12.4	11.2	10.9	11.9	12.0	-	11.8
Wet Gluten (14% mb), %	-	25.0	23.6	24.1	24.4	25.7	24.7	33.8	30.1	29.3	32.2	32.4	-	31.9
Dry Gluten (14% mb), %	-	8.4	8.0	8.3	8.5	9.2	8.5	11.8	10.4	9.7	11.2	11.1	-	11.0
Gluten Index	-	95	97	97	97	98	97	95	95	95	95	94	-	95
100g BAKING TEST														
Baking water absorption, %	-	59.8	59.4	59.8	60.0	60.2	59.9	62.5	61.1	60.7	62.1	62.3	-	61.8
Loaf volume, cm ³	-	836	824	847	863	871	849	1097	1012	985	1029	1060	-	1047
Evaluation	-	0	0	0	0	0	0	0	0	0	1	0	-	0
FARINOGRAM														
Water absorption, %	-	57.1	56.5	56.2	57.6	55.5	56.4	61.4	60.8	59.6	60.6	60.5	-	60.8
Development time, min	-	2.1	1.9	2.7	2.1	2.2	2.2	6.2	5.3	5.7	5.8	5.9	-	5.8
Stability, mm	-	5.9	4.0	6.7	5.8	7.8	6.4	8.4	7.2	8.1	8.1	8.5	-	8.0
Mixing tolerance index, BU	-	39	45	39	42	41	40	37	39	38	39	36	-	38
														

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

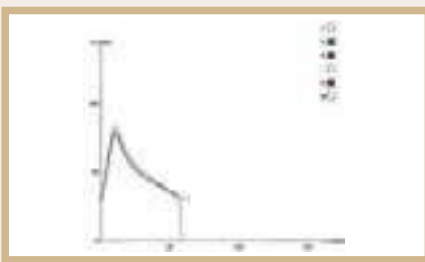
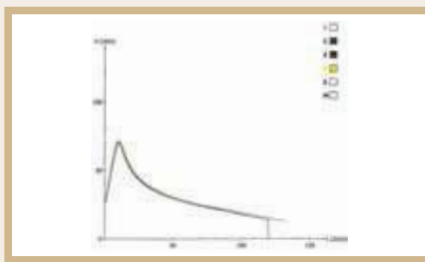
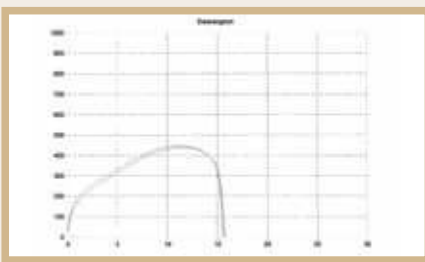
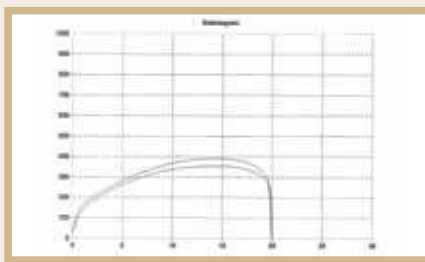
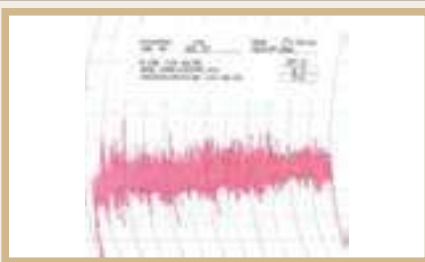
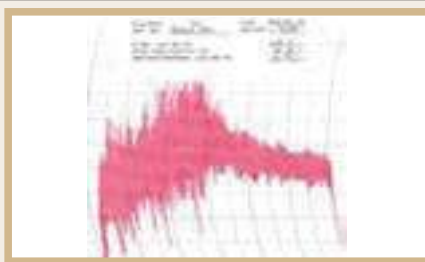
Country of origin	Russian Federation Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	20	7	19	5	18	69	25	19	9	8	9	-	70
ALVEOGRAM														
Strength (S), cm ²	-	29.6	28.5	30.5	31.2	33.2	30.8	41.5	35.6	33.6	39.8	38.1	-	38.3
Stability (P), mm	-	97	93	94	97	88	93	83	83	78	78	79	-	81
Distensibility (L), mm	-	52	53	58	59	68	58	120	104	108	127	117	-	115
P/L	-	1.96	1.85	1.81	2.10	1.57	1.82	0.72	0.82	0.81	0.65	0.71	-	0.75
														
EXTENSOGRAM														
Strength, cm ²	-	89	84	96	93	105	95	114	94	100	111	105	-	105
Max. height, BU	-	450	436	468	440	487	463	395	357	365	367	359	-	373
Extensibility, mm	-	146	140	150	152	156	149	207	186	187	207	204	-	198
														
MIXOGRAM														
Peak time, min	-	4.9	4.5	5.0	5.0	5.4	5.0	2.5	2.6	2.7	2.5	2.6	-	2.6
Absorption, %	-	59.8	59.4	59.9	60.0	60.2	59.9	62.8	61.2	61.0	62.4	62.3	-	62.0
														
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 [105]							<100 [593]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg)	ND							ND						
HT-2 (µg/kg)	0 [<20]							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	24							40						

2015/2016 IMPORTED WHEAT QUALITY - UKRAINE (1 Oct 2015 to 30 Sep 2016)

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

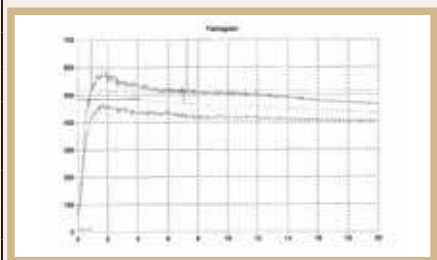
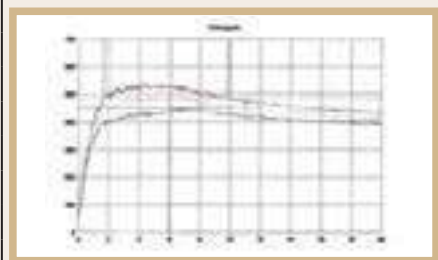
Country of origin	Ukraine Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	1	3	-	-	1	5	124	56	18	11	39	4	252
WHEAT GRADING														
Protein (12% mb), %	-	11.4	10.6	-	-	10.5	10.7	13.3	11.7	11.2	13.3	13.0	14.9	12.8
Moisture, %	-	11.2	10.9	-	-	10.6	10.9	10.3	10.8	10.9	10.6	10.6	10.4	10.5
Falling number, sec	-	325	253	-	-	273	271	401	391	367	405	383	375	393
1000 Kernel mass (13% mb), g	-	39.0	38.1	-	-	39.0	38.4	36.3	39.4	39.3	34.6	34.9	30.6	36.8
Hlm (dirty), kg/hl	-	81.3	81.6	-	-	82.0	81.6	82.3	81.6	80.2	79.3	78.6	73.8	81.1
Screenings (<1.8 mm sieve), %	-	2.93	1.81	-	-	1.32	1.93	1.33	1.36	1.28	2.73	3.05	4.47	1.71
Gravel, stones, turf and glass, %	-	0.00	0.03	-	-	0.00	0.02	0.00	0.01	0.01	0.00	0.01	0.20	0.01
Foreign matter, %	-	0.10	0.10	-	-	0.06	0.09	0.09	0.11	0.13	0.18	0.30	0.58	0.14
Other grain & unthreshed ears, %	-	0.15	0.18	-	-	0.24	0.19	0.41	0.41	0.43	0.47	1.36	2.16	0.59
Heat damaged kernels, %	-	0.00	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	0.00	0.00	-	-	0.00	0.00	0.08	0.06	0.03	0.10	0.04	0.12	0.06
Insect damaged kernels, %	-	0.16	0.05	-	-	0.00	0.06	0.34	0.43	0.56	0.37	0.78	2.16	0.47
Heavily frost damaged kernels, %	-	0.00	0.00	-	-	0.00	0.00	0.00	0.00	0.05	0.00	0.05	0.00	0.01
Sprouted kernels, %	-	0.00	0.00	-	-	0.00	0.00	0.02	0.01	0.00	0.02	0.01	0.02	0.02
Total damaged kernels, %	-	0.16	0.05	-	-	0.00	0.06	0.44	0.51	0.59	0.49	0.83	2.30	0.56
Combined deviations, %	-	3.34	2.14	-	-	1.62	2.28	2.26	2.38	2.43	3.87	5.54	9.51	2.99
Field fungi, %	-	0.00	0.00	-	-	0.00	0.00	0.09	0.09	0.12	0.28	0.06	0.06	0.10
Storage fungi, %	-	0.32	0.00	-	-	0.00	0.06	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	-	0.00	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds (<i>Crotalaria spp.</i> , etc.)	-	0	0	-	-	0	0	0	0	0	0	0	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	-	0	2	-	-	10	3	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	-	1	3	-	-	1	5	25	19	9	8	9	-	70
BÜHLER EXTRACTION, %	-	72.3	72.3	-	-	72.4	72.3	73.7	73.8	73.2	73.0	72.4	-	73.4
FLOUR														
Colour, KJ	-	-3.1	-2.9	-	-	-3.0	-3.0	-3.6	-3.6	-3.3	-3.5	-3.4	-	-3.5
Colour, Minolta CM5 (dry)														
L*	-	93.61	93.53	-	-	93.55	93.55	93.79	93.80	93.68	93.76	93.85	-	93.78
a*	-	0.51	0.47	-	-	0.45	0.47	0.49	0.47	0.42	0.47	0.47	-	0.47
b*	-	10.41	10.24	-	-	10.16	10.26	9.73	9.66	9.83	9.74	9.90	-	9.75
Ash (db), %	-	0.50	0.51	-	-	0.51	0.51	0.63	0.65	0.66	0.64	0.67	-	0.65
Protein (12% mb), %	-	10.0	9.4	-	-	9.3	9.5	12.4	11.2	10.9	11.9	12.0	-	11.8
Wet Gluten (14% mb), %	-	25.8	23.2	-	-	21.5	23.4	33.8	30.1	29.3	32.2	32.4	-	31.9
Dry Gluten (14% mb), %	-	9.3	8.3	-	-	7.6	8.4	11.8	10.4	9.7	11.2	11.1	-	11.0
Gluten Index	-	99	100	-	-	100	100	95	95	95	95	94	-	95
100g BAKING TEST														
Baking water absorption, %	-	59.8	59.2	-	-	59.1	59.3	62.5	61.1	60.7	62.1	62.3	-	61.8
Loaf volume, cm ³	-	874	845	-	-	820	846	1097	1012	985	1029	1060	-	1047
Evaluation	-	0	0	-	-	0	0	0	0	0	1	0	-	0
FARINOGRAM														
Water absorption, %	-	57.6	55.4	-	-	54.9	55.7	61.4	60.8	59.6	60.6	60.5	-	60.8
Development time, min	-	2.2	1.9	-	-	2.3	2.0	6.2	5.3	5.7	5.8	5.9	-	5.8
Stability, mm	-	6.4	3.7	-	-	4.2	4.3	8.4	7.2	8.1	8.1	8.5	-	8.0
Mixing tolerance index, BU	-	39	49	-	-	46	47	37	39	38	39	36	-	38
														

2015/2016 Imported Wheat Quality Versus 2015/2016 RSA Wheat Quality

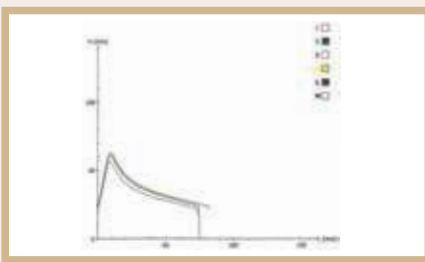
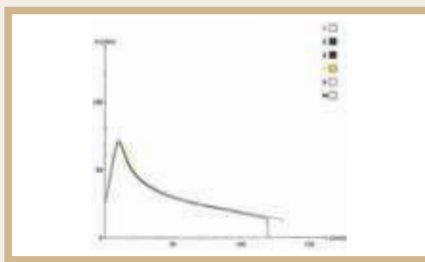
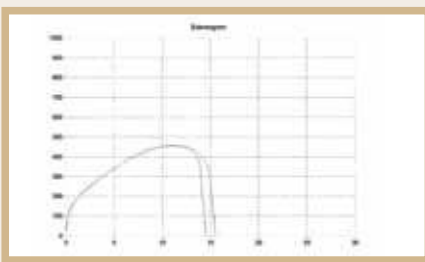
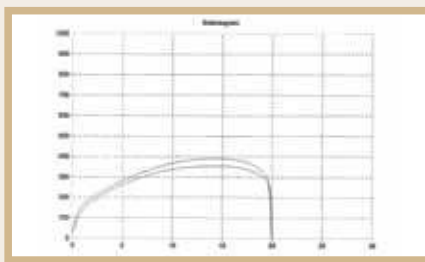
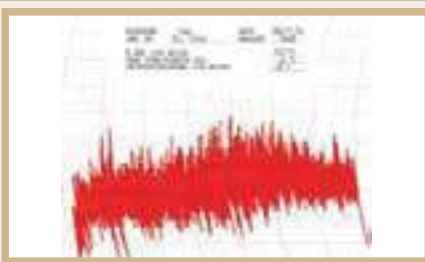
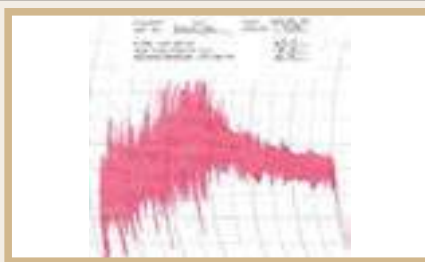
Country of origin	Ukraine Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	1	3	-	-	1	5	25	19	9	8	9	-	70
ALVEOGRAM														
Strength (S), cm ²	-	32.0	31.5	-	-	23.4	30.0	41.5	35.6	33.6	39.8	38.1	-	38.3
Stability (P), mm	-	99	86	-	-	87	89	83	83	78	78	79	-	81
Distensibility (L), mm	-	58	66	-	-	44	60	120	104	108	127	117	-	115
P/L	-	1.71	1.32	-	-	1.98	1.53	0.72	0.82	0.81	0.65	0.71	-	0.75
														
EXTENSOGRAM														
Strength, cm ²	-	-	91	-	-	95	92	114	94	100	111	105	-	105
Max. height, BU	-	-	425	-	-	447	430	395	357	365	367	359	-	373
Extensibility, mm	-	-	157	-	-	154	157	207	186	187	207	204	-	198
														
MIXOGRAM														
Peak time, min	-	3.5	5.2	-	-	4.7	4.8	2.5	2.6	2.7	2.5	2.6	-	2.6
Absorption, %	-	59.8	59.2	-	-	59.1	59.3	62.8	61.2	61.0	62.4	62.3	-	62.0
														
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 [593]						
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	2							40						

2015/2016 IMPORTED WHEAT QUALITY - USA (1 Oct 2015 to 30 Sep 2016)

2015/2016 Imported Wheat Quality Versus 2015/2016 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	-	4	2	13	10	1	30	124	56	18	11	39	4	252
WHEAT GRADING														
Protein (12% mb), %	-	11.7	10.1	10.5	11.3	9.7	10.9	13.3	11.7	11.2	13.3	13.0	14.9	12.8
Moisture, %	-	10.7	11.6	11.2	10.7	12.0	11.0	10.3	10.8	10.9	10.6	10.6	10.4	10.5
Falling number, sec	-	293	293	319	326	183	312	401	391	367	405	383	375	393
1000 Kernel mass (13% mb), g	-	30.8	33.3	33.4	28.8	31.2	31.5	36.3	39.4	39.3	34.6	34.9	30.6	36.8
Hlm (dirty), kg/hl	-	78.1	77.3	78.0	77.4	75.8	77.7	82.3	81.6	80.2	79.3	78.6	73.8	81.1
Screenings (<1.8 mm sieve), %	-	2.64	2.73	3.03	4.45	2.57	3.41	1.33	1.36	1.28	2.73	3.05	4.47	1.71
Gravel, stones, turf and glass, %	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.01	0.00	0.01	0.20	0.01
Foreign matter, %	-	0.19	0.70	0.27	0.17	0.05	0.25	0.09	0.11	0.13	0.18	0.30	0.58	0.14
Other grain & unthreshed ears, %	-	0.13	0.60	0.26	0.20	0.55	0.26	0.41	0.41	0.43	0.47	1.36	2.16	0.59
Heat damaged kernels, %	-	0.00	0.10	0.03	0.01	0.00	0.02	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	0.00	0.00	0.02	0.00	0.00	0.01	0.08	0.06	0.03	0.10	0.04	0.12	0.06
Insect damaged kernels, %	-	0.07	0.00	0.06	0.13	0.00	0.08	0.34	0.43	0.56	0.37	0.78	2.16	0.47
Heavily frost damaged kernels, %	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.05	0.00	0.05	0.00	0.01
Sprouted kernels, %	-	0.07	0.16	0.21	0.42	1.92	0.31	0.02	0.01	0.00	0.02	0.01	0.02	0.02
Total damaged kernels, %	-	0.14	0.26	0.31	0.56	1.92	0.42	0.44	0.51	0.59	0.49	0.83	2.30	0.56
Combined deviations, %	-	3.10	4.29	3.87	5.39	5.09	4.34	2.26	2.38	2.43	3.87	5.54	9.51	2.99
Field fungi, %	-	0.08	0.94	0.29	0.62	1.00	0.44	0.09	0.09	0.12	0.28	0.06	0.06	0.10
Storage fungi, %	-	0.00	0.32	0.10	0.06	0.96	0.12	0.00	0.00	0.00	0.00	0.00	0.00	0.00
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
Poisonous seeds (<i>Crotalaria spp.</i> , etc.)	-	0	0	0	0	0	0	0	0	0	0	0	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	-	0	0	1	1	0	1	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	-	4	2	13	10	1	30	25	19	9	8	9	-	70
BÜHLER EXTRACTION, %	-	71.8	69.9	71.1	69.8	72.1	70.7	73.7	73.8	73.2	73.0	72.4	-	73.4
FLOUR														
Colour, KJ	-	-2.5	-2.8	-2.6	-2.5	-1.7	-2.5	-3.6	-3.6	-3.3	-3.5	-3.4	-	-3.5
Colour, Minolta CM5 (dry)														
L*	-	93.23	94.56	93.85	93.67	94.11	93.76	93.79	93.80	93.68	93.76	93.85	-	93.78
a*	-	0.36	0.32	0.36	0.41	0.33	0.37	0.49	0.47	0.42	0.47	0.47	-	0.47
b*	-	9.90	9.07	9.92	9.75	8.49	9.76	9.73	9.66	9.83	9.74	9.90	-	9.75
Ash (db), %	-	0.56	0.54	0.55	0.55	0.49	0.55	0.63	0.65	0.66	0.64	0.67	-	0.65
Protein (12% mb), %	-	10.0	8.1	9.0	9.6	7.7	9.2	12.4	11.2	10.9	11.9	12.0	-	11.8
Wet Gluten (14% mb), %	-	24.4	-	23.7	24.1	-	24.0	33.8	30.1	29.3	32.2	32.4	-	31.9
Dry Gluten (14% mb), %	-	8.4	-	8.2	8.5	-	8.4	11.8	10.4	9.7	11.2	11.1	-	11.0
Gluten Index	-	99	-	98	98	-	98	95	95	95	95	94	-	95
100g BAKING TEST														
Baking water absorption, %	-	59.8	58.2	58.6	59.5	57.9	59.0	62.5	61.1	60.7	62.1	62.3	-	61.8
Loaf volume, cm ³	-	949	757	815	893	757	853	1097	1012	985	1029	1060	-	1047
Evaluation	-	0	0	0	0	0	0	0	0	0	1	0	-	0
FARINOGRAM														
Water absorption, %	-	54.8	48.6	53.2	54.0	49.7	53.4	61.4	60.8	59.6	60.6	60.5	-	60.8
Development time, min	-	2.0	1.2	1.7	1.9	1.0	1.8	6.2	5.3	5.7	5.8	5.9	-	5.8
Stability, mm	-	9.3	1.5	4.4	6.2	1.2	5.5	8.4	7.2	8.1	8.1	8.5	-	8.0
Mixing tolerance index, BU	-	32	81	55	53	115	54	37	39	38	39	36	-	38
														

2015/2016 Imported Wheat Quality Versus 2015/2016 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	-	4	2	13	10	1	30	25	19	9	8	9	-	70
ALVEOGRAM														
Strength (S), cm ²	-	34.9	12.2	21.7	30.0	10.2	25.2	41.5	35.6	33.6	39.8	38.1	-	38.3
Stability (P), mm	-	62	33	63	69	32	62	83	83	78	78	79	-	81
Distensibility (L), mm	-	119	87	67	89	79	83	120	104	108	127	117	-	115
P/L	-	0.53	0.38	1.05	0.78	0.41	0.83	0.72	0.82	0.81	0.65	0.71	-	0.75
														
EXTENSOGRAM														
Strength, cm ²	-	114	49	77	97	-	89	114	94	100	111	105	-	105
Max. height, BU	-	509	311	407	466	-	442	395	357	365	367	359	-	373
Extensibility, mm	-	169	110	134	148	-	144	207	186	187	207	204	-	198
														
MIXOGRAM														
Peak time, min	-	5.1	5.2	4.9	5.3	4.6	5.0	2.5	2.6	2.7	2.5	2.6	-	2.6
Absorption, %	-	59.8	58.2	59.0	59.5	57.9	59.2	62.8	61.2	61.0	62.4	62.3	-	62.0
														
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]	445 [1813]							<100 [593]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	45 [215]							ND						
HT-2 (µg/kg)	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	9							40						