Methods

SAMPLING PROCEDURE:

A working group determined the procedure to be followed to ensure that the crop quality samples sent to the SAGL by the various grain silo owners, were representative of the total crop.

Each delivery was sampled as per the grading regulations for grading purposes.

After grading, the grading samples were placed in separate containers according to class and grade, per silo bin at each silo.

After 80% of the expected harvest had been received, the content of each container was divided with a multi slot divider in order to obtain a 3 kg sample.

If there were more than one container per class and grade per silo bin, the combined contents of the containers were mixed thoroughly before dividing it with a multi slot divider to obtain the required 3 kg sample.

The samples were marked clearly with the name of the depot, the bin/bag/bunker number(s) represented by each individual sample as well as the class and grade and were then forwarded to the SAGL.

GRADING:

Full grading was done in accordance with the Regulations relating to the Grading, Packing and Marking of Sunflower Seed intended for sale in the Republic of South Africa (Government Notice NO. 45 of 22 January 2016).

See pages 70 to 77 of this report.

TEST WEIGHT:

Test weight provides a measure of the bulk density of grain and oilseeds.

Test weight does not form part of the grading regulations for sunflower seed in South Africa. An approximation of the test weight of South African sunflower seed is provided in this report for information purposes. The standard working procedure of the Kern 222 instrument, as described in ISO 7971-3:2009, was followed. The g/1 L filling mass of the sunflower seed samples was determined and divided by two. The test weight was then extrapolated by means of the following formulas obtained from the Test Weight Conversion Chart for Sunflower Seed, Oil of the Canadian Grain Commission: $y = 0.1936x + 2.2775$ (138 to 182 g/0.5 L) and $y = 0.1943x + 2.1665$ (183 to 227 g/0.5 L).

NUTRITIONAL ANALYSIS:

Milling

Prior to the chemical analyses, the sunflower seed samples were milled on a Retch ZM 200 mill fitted with a 1.0 mm screen.

Moisture

The moisture content of the samples was determined as a loss in weight when dried in an oven at 105 °C for 5 hours according to AgriLASA method 2.1, latest edition.

Crude Protein

The Dumas combustion analysis technique was used to determine the crude protein content, according to AACCI method 46-30.01, latest edition.

This method prescribes a generic combustion method for the determination of crude protein. Combustion at high temperature in pure oxygen sets nitrogen free, which is measured by thermal conductivity detection. The total nitrogen content of the sample is determined and converted to equivalent protein by multiplication with a factor of 6.25 to obtain the crude protein content.

Crude Fat

In-House method 024 was used for the determination of the crude fat in the samples. After sample preparation the fat is extracted by petroleum ether with the aid of the Soxhlet extraction apparatus, followed by the removal of the solvent by evaporation and weighing the dried residue thus obtained. The residue is expressed as % crude fat.

Crude Fibre

In-House method 020 was used for the determination of the crude fibre in the samples. Crude fibre is the loss on ignition of the dried residue remaining after digestion of the sample with 1.25% Sulphuric acid (H_2SO_4) and 1.25% Sodium hydroxide (NaOH) solutions under specific conditions.

Ash

Ash is defined as the quantity of mineral matter which remains as incombustible residue of the tested substance, after application of the described working method. In-house method No. 011, based on AACCI method 08-03.01, was used for the determination. The samples were incinerated at 600 ± 15 °C in a muffle furnace for 2 hours.

PRECISION OIL LABORATORIES' FATTY ACID PROFILE METHODS:

Fat Extraction

In-House method POL 019 was used for the extraction of the crude fat from the samples. After sample preparation the fat is extracted by petroleum ether under reflux, followed by the removal of the solvent by evaporation. The residue obtained from the fat extraction is used for preparation of methyl esters for determination of the fatty acid profile.

Fatty Acid Profile

In-House method POL 015 was used for determination of the fatty acid composition. Extracted fat is converted to methyl esters using an alkali catalyzed method. Methyl esters are injected into a Gas Chromatograph and an external fatty acid methyl ester standard is used to identify peaks based on retention times. The fatty acid composition is expressed as a total fatty acid content of 100% with different fatty acids representing a percentage of the total fatty acids.