

2003/2004 IMPORTED WHEAT QUALITY

2003/2004 Imported Wheat Quality Versus 2003/2004 RSA Crop Quality

Country of origin	Argentina							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Nr. of samples	-	10	1	-	27	-	38	140	93	81	34	97	27	472
WHEAT GRADING														
Protein (12% mb), %	-	11.36	10.93	-	11.49	-	11.44	13.39	12.37	12.66	12.23	13.27	12.68	12.91
Moisture, %	-	12.2	12.3	-	11.9	-	12.0	11.0	10.9	11.1	11.0	10.8	11.2	11.0
Falling number, sec	-	402	402	-	426	-	419	365	364	370	355	366	348	364
1000 Kernel mass (13% mb), g	-	33.3	33.9	-	31.7	-	32.2	34.3	34.1	34.2	33.7	31.1	32.9	33.5
Hlm (dirty), kg/hl	-	78.9	75.8	-	78.1	-	78.3	79.0	77.8	76.8	76.1	75.4	75.9	77.2
Screenings (<1,8mm), %	-	2.56	2.58	-	4.07	-	3.63	1.46	1.73	1.81	1.85	3.52	3.39	2.14
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, %	-	0.14	0.18	-	0.21	-	0.19	0.10	0.10	0.13	0.20	0.27	0.20	0.15
Other grain & unthreshed ears, %	-	0.17	0.24	-	0.21	-	0.20	0.21	0.28	0.31	0.36	0.71	0.66	0.38
Heat damaged kernels, %	-	0.03	0.00	-	0.02	-	0.02	0.00	0.01	0.01	0.00	0.01	0.44	0.03
Immature kernels, %	-	0.02	0.00	-	0.05	-	0.04	0.18	0.12	0.17	0.12	0.20	0.18	0.17
Insect damaged kernels, %	-	0.21	0.32	-	0.20	-	0.21	0.22	0.21	0.22	0.22	0.41	0.44	0.27
Heavily frost damaged kernels, %	-	0.00	0.00	-	0.04	-	0.03	0.00	0.01	0.00	0.00	0.01	0.02	0.00
Sprouted kernels, %	-	0.02	0.08	-	0.02	-	0.02	0.06	0.13	0.04	0.02	0.14	0.05	0.08
Total Damaged kernels, %	-	0.28	0.40	-	0.30	-	0.30	0.46	0.47	0.44	0.36	0.76	1.11	0.55
Combined deviations, %	-	3.15	3.40	-	4.78	-	4.32	2.23	2.58	2.69	2.77	5.26	5.36	3.22
Field fungi, %	-	0.21	0.24	-	0.21	-	0.21	0.23	0.30	0.36	0.32	0.41	0.50	0.33
Storage fungi, %	-	0.19	0.16	-	0.09	-	0.12	0.03	0.04	0.03	0.03	0.03	0.13	0.04
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 (Crotalaria sp, Datura sp..)	-	0	0	-	0	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	-	0	0	-	0	-	0	0	0	0	0	0	0	0
Live insects	-	0	0	-	0	-	0	0	0	0	0	0	0	0
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
Nr. of samples	-	10	1	-	27	-	38	25	19	22	14	-	-	80
BÜHLER EXTRACTION, %	-	72.7	72.9	-	72.0	-	72.2	75.0	74.7	74.1	73.3	-	-	74.4
FLOUR														
Colour, KJ	-	0.0	0.6	-	0.3	-	0.2	-0.6	-0.8	-0.6	-0.6	-	-	-0.6
FARINOGRAM														
Water absorption, %	-	60.7	60.7	-	59.9	-	60.1	62.4	61.4	61.0	60.8	-	-	61.5
Dev. Time, min	-	1.9	1.8	-	2.0	-	2.0	4.7	4.6	4.5	4.2	-	-	4.5
Stability, mm	-	5.1	5.2	-	6.2	-	5.9	6.6	6.9	6.8	6.6	-	-	6.7
Mixing tolerance index, BU	-	54	49	-	48	-	49	53	54	55	56	-	-	54

2003/2004 Imported Wheat Quality Versus 2003/2004 RSA Crop Quality

Country of origin	Argentina							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Nr. of samples	-	10	1	-	27	-	38	25	19	22	14	-	-	80
ALVEOGRAM														
Strength, cm ²	-	33.7	32.6	-	37.5	-	36.3	43.5	40.7	40.0	38.8	-	-	41.1
Stability, mm	-	121	114	-	115	-	117	88	88	85	83	-	-	86
Distensibility, mm	-	45	48	-	56	-	53	116	106	109	106	-	-	110
P/L	-	2.76	2.35	-	2.20	-	2.36	0.77	0.88	0.85	0.90	-	-	0.84
EXTENSOGRAM														
Strength, cm ²	-	90	93	-	94	-	93	103	97	97	90	-	-	98
Max. height, BU	-	469	490	-	475	-	474	365	373	364	344	-	-	363
Extensibility, mm	-	131	133	-	183	-	167	190	176	178	173	-	-	180
MIXOGRAM														
Peak time, min	-	4.2	4.5	-	4.3	-	4.2	62.7	61.6	62.0	61.7	-	-	62.1
Absorption, %	-	60.0	59.6	-	60.3	-	60.2	2.3	2.4	2.5	2.5	-	-	2.4
100g BAKING TEST														
Baking water absorption, %	-	60.1	59.6	-	60.3	-	60.2	62.7	61.6	61.9	61.8	-	-	62.1
Loaf volume, cm ³	-	781	775	-	781	-	781	954	906	916	897	-	-	922
Evaluation	-	2	0	-	2	-	2	1	0	1	1	-	-	1

2003/2004 Imported Wheat Quality Versus 2003/2004 RSA Crop Quality

Country of origin	Australia							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Nr. of samples	44	5	5	-	10	-	64	140	93	81	34	97	27	472
WHEAT														
GRADING														
Protein (12% mb), %	12.83	12.40	12.61	-	13.24	-	12.84	13.39	12.37	12.66	12.23	13.27	12.68	12.91
Moisture, %	10.0	10.2	10.0	-	10.6	-	10.1	11.0	10.9	11.1	11.0	10.8	11.2	11.0
Falling number, sec	509	518	515	-	465	-	504	365	364	370	355	366	348	364
1000 Kernel mass (13% mb), g	34.6	31.3	32.6	-	31.6	-	33.7	34.3	34.1	34.2	33.7	31.1	32.9	33.5
Hlm (dirty), kg/hl	79.7	78.4	77.1	-	77.1	-	79.0	79.0	77.8	76.8	76.1	75.4	75.9	77.2
Screenings (<1,8mm), %	1.71	1.39	1.73	-	3.47	-	1.96	1.46	1.73	1.81	1.85	3.52	3.39	2.14
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, %	0.15	0.20	0.75	-	0.42	-	0.25	0.10	0.10	0.13	0.20	0.27	0.20	0.15
Other grain & unthreshed ears, %	0.29	0.54	0.82	-	0.62	-	0.40	0.21	0.28	0.31	0.36	0.71	0.66	0.38
Heat damaged kernels, %	0.00	0.00	0.00	-	0.02	-	0.01	0.00	0.01	0.01	0.00	0.01	0.44	0.03
Immature kernels, %	0.01	0.00	0.00	-	0.01	-	0.01	0.18	0.12	0.17	0.12	0.20	0.18	0.17
Insect damaged kernels, %	0.02	0.02	0.06	-	0.10	-	0.04	0.22	0.21	0.22	0.22	0.41	0.44	0.27
Heavily frost damaged kernels, %	0.05	0.00	0.00	-	0.00	-	0.04	0.00	0.01	0.00	0.00	0.01	0.02	0.00
Sprouted kernels, %	0.00	0.00	0.00	-	0.00	-	0.00	0.06	0.13	0.04	0.02	0.14	0.05	0.08
Total Damaged kernels, %	0.03	0.02	0.06	-	0.12	-	0.05	0.46	0.47	0.44	0.36	0.76	1.11	0.55
Combined deviations, %	2.21	2.15	3.37	-	4.63	-	2.67	2.23	2.58	2.69	2.77	5.26	5.36	3.22
Field fungi, %	0.04	0.29	0.27	-	0.56	-	0.16	0.23	0.30	0.36	0.32	0.41	0.50	0.33
Storage fungi, %	0.01	0.03	0.02	-	0.06	-	0.02	0.03	0.04	0.03	0.03	0.03	0.13	0.04
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 (Crotalaria sp, Datura sp..)	0	0	0	-	0	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	0	1	0	-	0	-	0	0	0	0	0	0	0	0
Live insects	0	0	0	-	0	-	0	0	0	0	0	0	0	0
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
Nr. of samples	44	5	5	-	10	-	64	25	19	22	14	-	-	80
BÜHLER EXTRACTION, %	71.1	70.4	70.4	-	70.5	-	70.9	75.0	74.7	74.1	73.3	-	-	74.4
FLOUR														
Colour, KJ	-1.8	-1.8	-1.9	-	-1.0	-	-1.7	-0.6	-0.8	-0.6	-0.6	-	-	-0.6
FARINOGRAM														
Water absorption, %	64.2	63.1	63.5	-	63.0	-	63.9	62.4	61.4	61.0	60.8	-	-	61.5
Dev. Time, min	4.3	3.9	4.3	-	4.2	-	4.2	4.7	4.6	4.5	4.2	-	-	4.5
Stability, mm	8.8	9.1	7.7	-	7.3	-	8.5	6.6	6.9	6.8	6.6	-	-	6.7
Mixing tolerance index, BU	37	35	43	-	50	-	39	53	54	55	56	-	-	54

2003/2004 Imported Wheat Quality Versus 2003/2004 RSA Crop Quality

Country of origin	Australia							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Nr. of samples	44	5	5	-	10	-	64	25	19	22	14	-	-	80
ALVEOGRAM														
Strength, cm ²	50.6	49.0	47.0	-	51.8	-	50.3	43.5	40.7	40.0	38.8	-	-	41.1
Stability, mm	130	121	121	-	118	-	126	88	88	85	83	-	-	86
Distensibility, mm	74	79	77	-	88	-	77	116	106	109	106	-	-	110
P/L	1.80	1.59	1.84	-	1.60	-	1.75	0.77	0.88	0.85	0.90	-	-	0.84
EXTENSOGRAM														
Strength, cm ²	105	114	107	-	120	-	109	103	97	97	90	-	-	98
Max. height, BU	447	473	440	-	477	-	453	365	373	364	344	-	-	363
Extensibility, mm	163	167	163	-	176	-	165	190	176	178	173	-	-	180
MIXOGRAM														
Peak time, min	2.9	3.0	2.8	-	3.3	-	2.9	62.7	61.6	62.0	61.7	-	-	62.1
Absorption, %	62.0	61.7	61.8	-	62.7	-	62.1	2.3	2.4	2.5	2.5	-	-	2.4
100g BAKING TEST														
Baking water absorption, %	62.2	61.7	62.6	-	62.8	-	62.3	62.7	61.6	61.9	61.8	-	-	62.1
Loaf volume, cm ³	872	880	884	-	896	-	877	954	906	916	897	-	-	922
Evaluation	1	1	1	-	2	-	1	1	0	1	1	-	-	1

2003/2004 Imported Wheat Quality Versus 2003/2004 RSA Crop Quality

Country of origin	Germany							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Nr. of samples	1	2	-	-	-	-	3	140	93	81	34	97	27	472
WHEAT														
GRADING														
Protein (12% mb), %	12.18	11.97	-	-	-	-	12.04	13.39	12.37	12.66	12.23	13.27	12.68	12.91
Moisture, %	10.8	10.7	-	-	-	-	10.7	11.0	10.9	11.1	11.0	10.8	11.2	11.0
Falling number, sec	334	359	-	-	-	-	351	365	364	370	355	366	348	364
1000 Kernel mass (13% mb), g	45.2	36.5	-	-	-	-	39.4	34.3	34.1	34.2	33.7	31.1	32.9	33.5
Hlm (dirty), kg/hl	78.1	76.8	-	-	-	-	77.2	79.0	77.8	76.8	76.1	75.4	75.9	77.2
Screenings (<1,8mm), %	2.18	2.59	-	-	-	-	2.45	1.46	1.73	1.81	1.85	3.52	3.39	2.14
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, %	0.22	0.18	-	-	-	-	0.19	0.10	0.10	0.13	0.20	0.27	0.20	0.15
Other grain & unthreshed ears, %	0.94	0.28	-	-	-	-	0.50	0.21	0.28	0.31	0.36	0.71	0.66	0.38
Heat damaged kernels, %	0.00	0.00	-	-	-	-	0.00	0.00	0.01	0.01	0.00	0.01	0.44	0.03
Immature kernels, %	0.00	0.00	-	-	-	-	0.00	0.18	0.12	0.17	0.12	0.20	0.18	0.17
Insect damaged kernels, %	0.12	0.12	-	-	-	-	0.12	0.22	0.21	0.22	0.22	0.41	0.44	0.27
Heavily frost damaged kernels, %	2.12	0.61	-	-	-	-	1.11	0.00	0.01	0.00	0.00	0.01	0.02	0.00
Sprouted kernels, %	0.00	0.16	-	-	-	-	0.11	0.06	0.13	0.04	0.02	0.14	0.05	0.08
Total Damaged kernels, %	0.12	0.28	-	-	-	-	0.23	0.46	0.47	0.44	0.36	0.76	1.11	0.55
Combined deviations, %	3.46	3.33	-	-	-	-	3.37	2.23	2.58	2.69	2.77	5.26	5.36	3.22
Field fungi, %	0.78	0.56	-	-	-	-	0.63	0.23	0.30	0.36	0.32	0.41	0.50	0.33
Storage fungi, %	0.32	0.24	-	-	-	-	0.27	0.03	0.04	0.03	0.03	0.03	0.13	0.04
Ergot, %	0.00	0.00	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotolaria sp, Datura sp..)	0	0	-	-	-	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	0	0	-	-	-	-	0	0	0	0	0	0	0	0
Live insects	0	0	-	-	-	-	0	0	0	0	0	0	0	0
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
Nr. of samples	1	2	-	-	-	-	3	25	19	22	14	-	-	80
BÜHLER EXTRACTION, %	75.3	73.2	-	-	-	-	73.9	75.0	74.7	74.1	73.3	-	-	74.4
FLOUR														
Colour, KJ	1.8	1.5	-	-	-	-	1.6	-0.6	-0.8	-0.6	-0.6	-	-	-0.6
FARINOGRAM														
Water absorption, %	64.5	60.9	-	-	-	-	62.1	62.4	61.4	61.0	60.8	-	-	61.5
Dev. Time, min	3.5	2.8	-	-	-	-	3.0	4.7	4.6	4.5	4.2	-	-	4.5
Stability, mm	4.4	6.9	-	-	-	-	6.0	6.6	6.9	6.8	6.6	-	-	6.7
Mixing tolerance index, BU	73	48	-	-	-	-	56	53	54	55	56	-	-	54

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Country of origin	Germany							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Nr. of samples	1	2	-	-	-	-	3	25	19	22	14	-	-	80
ALVEOGRAM														
Strength, cm ²	36.2	40.2	-	-	-	-	38.9	43.5	40.7	40.0	38.8	-	-	41.1
Stability, mm	120	106	-	-	-	-	111	88	88	85	83	-	-	86
Distensibility, mm	57	75	-	-	-	-	69	116	106	109	106	-	-	110
P/L	2.10	1.54	-	-	-	-	1.72	0.77	0.88	0.85	0.90	-	-	0.84
EXTENSOGRAM														
Strength, cm ²	60	117	-	-	-	-	89	103	97	97	90	-	-	98
Max. height, BU	260	480	-	-	-	-	370	365	373	364	344	-	-	363
Extensibility, mm	157	171	-	-	-	-	164	190	176	178	173	-	-	180
MIXOGRAM														
Peak time, min	2.7	3.3	-	-	-	-	3.1	62.7	61.6	62.0	61.7	-	-	62.1
Absorption, %	60.7	60.7	-	-	-	-	60.7	2.3	2.4	2.5	2.5	-	-	2.4
100g BAKING TEST														
Baking water absorption, %	60.7	60.7	-	-	-	-	60.7	62.7	61.6	61.9	61.8	-	-	62.1
Loaf volume, cm ³	765	810	-	-	-	-	795	954	906	916	897	-	-	922
Evaluation	3	1	-	-	-	-	2	1	0	1	1	-	-	1

2003/2004 Imported Wheat Quality Versus 2003/2004 RSA Crop Quality

Country of origin	United Kingdom							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Nr. of samples	-	-	-	-	-	4	4	140	93	81	34	97	27	472
WHEAT														
GRADING														
Protein (12% mb), %	-	-	-	-	-	10.46	10.46	13.39	12.37	12.66	12.23	13.27	12.68	12.91
Moisture, %	-	-	-	-	-	13.0	13.0	11.0	10.9	11.1	11.0	10.8	11.2	11.0
Falling number, sec	-	-	-	-	-	266	266	365	364	370	355	366	348	364
1000 Kernel mass (13% mb), g	-	-	-	-	-	46.2	46.2	34.3	34.1	34.2	33.7	31.1	32.9	33.5
Hlm (dirty), kg/hl	-	-	-	-	-	75.4	75.4	79.0	77.8	76.8	76.1	75.4	75.9	77.2
Screenings (<1,8mm), %	-	-	-	-	-	1.85	1.85	1.46	1.73	1.81	1.85	3.52	3.39	2.14
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, %	-	-	-	-	-	0.17	0.17	0.10	0.10	0.13	0.20	0.27	0.20	0.15
Other grain & unthreshed ears, %	-	-	-	-	-	0.59	0.59	0.21	0.28	0.31	0.36	0.71	0.66	0.38
Heat damaged kernels, %	-	-	-	-	-	0.25	0.25	0.00	0.01	0.01	0.00	0.01	0.44	0.03
Immature kernels, %	-	-	-	-	-	0.00	0.00	0.18	0.12	0.17	0.12	0.20	0.18	0.17
Insect damaged kernels, %	-	-	-	-	-	0.04	0.04	0.22	0.21	0.22	0.22	0.41	0.44	0.27
Heavily frost damaged kernels, %	-	-	-	-	-	1.85	1.85	0.00	0.01	0.00	0.00	0.01	0.02	0.00
Sprouted kernels, %	-	-	-	-	-	0.37	0.37	0.06	0.13	0.04	0.02	0.14	0.05	0.08
Total Damaged kernels, %	-	-	-	-	-	0.66	0.66	0.46	0.47	0.44	0.36	0.76	1.11	0.55
Combined deviations, %	-	-	-	-	-	3.26	3.26	2.23	2.58	2.69	2.77	5.26	5.36	3.22
Field fungi, %	-	-	-	-	-	1.51	1.51	0.23	0.30	0.36	0.32	0.41	0.50	0.33
Storage fungi, %	-	-	-	-	-	2.15	2.15	0.03	0.04	0.03	0.03	0.03	0.13	0.04
Ergot, %	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotolaria sp, Datura sp..)	-	-	-	-	-	0	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	-	-	-	-	-	0	0	0	0	0	0	0	0	0
Live insects	-	-	-	-	-	0	0	0	0	0	0	0	0	0
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
Nr. of samples	-	-	-	-	-	4	4	25	19	22	14	-	-	80
BÜHLER EXTRACTION, %	-	-	-	-	-	74.8	74.8	75.0	74.7	74.1	73.3	-	-	74.4
FLOUR														
Colour, KJ	-	-	-	-	-	0.7	0.7	-0.6	-0.8	-0.6	-0.6	-	-	-0.6
FARINOGRAM														
Water absorption, %	-	-	-	-	-	55.8	55.8	62.4	61.4	61.0	60.8	-	-	61.5
Dev. Time, min	-	-	-	-	-	1.8	1.8	4.7	4.6	4.5	4.2	-	-	4.5
Stability, mm	-	-	-	-	-	3.0	3.0	6.6	6.9	6.8	6.6	-	-	6.7
Mixing tolerance index, BU	-	-	-	-	-	102	102	53	54	55	56	-	-	54

2003/2004 Imported Wheat Quality Versus 2003/2004 RSA Crop Quality

Country of origin	United Kingdom							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Nr. of samples	-	-	-	-	-	4	4	25	19	22	14	-	-	80
ALVEOGRAM														
Strength, cm ²	-	-	-	-	-	16.8	16.8	43.5	40.7	40.0	38.8	-	-	41.1
Stability, mm	-	-	-	-	-	54	54	88	88	85	83	-	-	86
Distensibility, mm	-	-	-	-	-	75	75	116	106	109	106	-	-	110
P/L	-	-	-	-	-	0.85	0.85	0.77	0.88	0.85	0.90	-	-	0.84
EXTENSOGRAM														
Strength, cm ²	-	-	-	-	-	48	48	103	97	97	90	-	-	98
Max. height, BU	-	-	-	-	-	245	245	365	373	364	344	-	-	363
Extensibility, mm	-	-	-	-	-	129	129	190	176	178	173	-	-	180
MIXOGRAM														
Peak time, min	-	-	-	-	-	2.5	2.5	62.7	61.6	62.0	61.7	-	-	62.1
Absorption, %	-	-	-	-	-	59.0	59.0	2.3	2.4	2.5	2.5	-	-	2.4
100g BAKING TEST														
Baking water absorption, %	-	-	-	-	-	59.0	59.0	62.7	61.6	61.9	61.8	-	-	62.1
Loaf volume, cm ³	-	-	-	-	-	726	726	954	906	916	897	-	-	922
Evaluation	-	-	-	-	-	1	1	1	0	1	1	-	-	1

2003/2004 Imported Wheat Quality Versus 2003/2004 RSA Crop Quality

Country of origin	USA							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Nr. of samples	13	9	-	-	28	10	60	140	93	81	34	97	27	472
WHEAT														
GRADING														
Protein (12% mb), %	13.34	11.64	-	-	12.07	13.00	12.44	13.39	12.37	12.66	12.23	13.27	12.68	12.91
Moisture, %	11.6	12.0	-	-	11.4	11.4	11.6	11.0	10.9	11.1	11.0	10.8	11.2	11.0
Falling number, sec	421	410	-	-	463	438	442	365	364	370	355	366	348	364
1000 Kernel mass (13% mb), g	32.3	31.3	-	-	29.2	29.9	30.3	34.3	34.1	34.2	33.7	31.1	32.9	33.5
Hlm (dirty), kg/hl	78.8	78.1	-	-	77.8	77.5	78.0	79.0	77.8	76.8	76.1	75.4	75.9	77.2
Screenings (<1,8mm), %	2.55	2.78	-	-	3.93	4.41	3.54	1.46	1.73	1.81	1.85	3.52	3.39	2.14
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, %	0.17	0.19	-	-	0.23	0.22	0.21	0.10	0.10	0.13	0.20	0.27	0.20	0.15
Other grain & unthreshed ears, %	0.41	0.25	-	-	0.35	0.59	0.39	0.21	0.28	0.31	0.36	0.71	0.66	0.38
Heat damaged kernels, %	0.06	0.03	-	-	0.06	0.12	0.06	0.00	0.01	0.01	0.00	0.01	0.44	0.03
Immature kernels, %	0.08	0.03	-	-	0.02	0.05	0.04	0.18	0.12	0.17	0.12	0.20	0.18	0.17
Insect damaged kernels, %	0.44	0.23	-	-	0.53	0.65	0.49	0.22	0.21	0.22	0.22	0.41	0.44	0.27
Heavily frost damaged kernels, %	0.10	0.00	-	-	0.07	0.01	0.05	0.00	0.01	0.00	0.00	0.01	0.02	0.00
Sprouted kernels, %	0.22	0.09	-	-	0.09	0.10	0.12	0.06	0.13	0.04	0.02	0.14	0.05	0.08
Total Damaged kernels, %	0.80	0.37	-	-	0.71	0.92	0.71	0.46	0.47	0.44	0.36	0.76	1.11	0.55
Combined deviations, %	3.93	3.60	-	-	5.23	6.14	4.85	2.23	2.58	2.69	2.77	5.26	5.36	3.22
Field fungi, %	0.38	0.54	-	-	0.42	0.70	0.48	0.23	0.30	0.36	0.32	0.41	0.50	0.33
Storage fungi, %	0.11	0.13	-	-	0.08	0.13	0.10	0.03	0.04	0.03	0.03	0.03	0.13	0.04
Ergot, %	0.00	0.00	-	-	0.01	0.02	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	0	0	-	-	0	0	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	0	0	-	-	0	0	0	0	0	0	0	0	0	0
Live insects	0	0	-	-	0	0	0	0	0	0	0	0	0	0
Undesirable odour	No	No	-	-	No	No	No	No	No	No	No	No	No	No
	B1	B2	B3	B4	UT	B4	Average	B1	B2	B3	B4	UT	COW	Average
Nr. of samples	44	5	-	-	10	-	64	25	19	22	14	-	-	80
BÜHLER EXTRACTION, %	72.9	72.8	-	-	71.4	72.5	72.1	75.0	74.7	74.1	73.3	-	-	74.4
FLOUR														
Colour, KJ	0.7	1.8	-	-	1.0	1.4	1.1	-0.6	-0.8	-0.6	-0.6	-	-	-0.6
FARINOGRAM														
Water absorption, %	62.2	60.2	-	-	58.6	61.2	60.1	62.4	61.4	61.0	60.8	-	-	61.5
Dev. Time, min	3.7	2.0	-	-	2.4	3.9	2.9	4.7	4.6	4.5	4.2	-	-	4.5
Stability, mm	8.4	7.8	-	-	7.9	8.7	8.1	6.6	6.9	6.8	6.6	-	-	6.7
Mixing tolerance index, BU	48	44	-	-	42	49	45	53	54	55	56	-	-	54

2003/2004 Imported Wheat Quality Versus 2003/2004 RSA Crop Quality

Country of origin	USA							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Nr. of samples	13	9	-	-	28	10	60	25	19	22	14	-	-	80
ALVEOGRAM														
Strength, cm ²	44.6	41.8	-	-	42.6	47.1	43.6	43.5	40.7	40.0	38.8	-	-	41.1
Stability, mm	113	115	-	-	99	113	107	88	88	85	83	-	-	86
Distensibility, mm	76	65	-	-	81	79	77	116	106	109	106	-	-	110
P/L	1.62	1.85	-	-	1.26	1.56	1.47	0.77	0.88	0.85	0.90	-	-	0.84
EXTENSOGRAM														
Strength, cm ²	98	99	-	-	116	102	107	103	97	97	90	-	-	98
Max. height, BU	406	418	-	-	521	391	460	365	373	364	344	-	-	363
Extensibility, mm	162	148	-	-	155	170	157	190	176	178	173	-	-	180
MIXOGRAM														
Peak time, min	3.3	3.9	-	-	4.0	3.7	3.8	62.7	61.6	62.0	61.7	-	-	62.1
Absorption, %	62.3	60.5	-	-	60.9	57.3	60.5	2.3	2.4	2.5	2.5	-	-	2.4
100g BAKING TEST														
Baking water absorption, %	62.4	60.5	-	-	60.9	62.5	61.3	62.7	61.6	61.9	61.8	-	-	62.1
Loaf volume, cm ³	860	816	-	-	862	889	857	954	906	916	897	-	-	922
Evaluation	2	1	-	-	0	1	1	1	0	1	1	-	-	1