

Crop quality for 2006/2007 season

The protein average dropped to 11.5 % (12 % mb) (12.4 % in the previous season). The protein distribution graph of all the wheat produced was normal with most samples having protein contents between 10 % to 11.9 % (12 % mb).

The average hectolitre mass was 78.4 kg/hl (normal average). An average thousand kernel mass of 37.2 g was obtained.

The average screenings (1.8 mm sieve) was 1.81 %.

The average falling number was 351 seconds, there were six samples that gave falling number values of less than 220 seconds and eleven samples had falling number values of between 220 and 250 seconds. Falling number values less than 220 seconds is an indication of undesirable high enzyme activity that could have negative effects on the baking process.

The mixogram peak time on flour from the Quadromat mill averaged 2.8 minutes and is below the ten year average of 2.9 minutes. The mixogram peak time of the flour from the Bühler mill averaged 2.6 minutes.

The average Bühler extraction was 75.1 %, with an average Kent Jones colour of -1.2 KJ.

The farinogram had an average water absorption of 61.4 % (62.3 % the previous year) and an average development time of 3.4 minutes (5.0 minutes last season). The average alveogram strength was 36.8 cm² and the average P/L value 0.93 (40.7 cm² and 0.81 the previous season). The average extensogram strength was 82 cm² (108 cm² previous season).

The loaves baked using the 100 g straight-dough optimized bread making method, which refers to the relationship between the protein content and the bread volume, was evaluated from excellent to poor. The baking test with Free State (summer rainfall area) wheat flour scored the lowest with an average ranking of good, followed by the wheat flour from the Western Cape (winter rainfall areas) scoring an average ranking of very good with mostly the bread flour from the irrigation areas scoring an average ranking of excellent. This is the first survey that showed a wide variance in the bread volumes.

Quality of imported wheat for 2005/2006 season (previous season)

During the 2005/2006 season, 1 054 768 tons of wheat were imported to RSA. The biggest quantity was imported from Argentina, namely 392 930 tons, followed by Germany with 354 718 tons, then USA with 88 651 tons and Ukraine with 85 979 tons. Smaller quantities were imported from Canada (62 643 tons), Australia (59 927 tons) and France (9 920 tons). (SAGIS web site)

For grading as well as dough and baking quality of the imported wheat, please see pages 50 to 63.