

## 2005/2006 IMPORTED WHEAT QUALITY - ARGENTINA (1 Oct 2005 to 30 Sep 2006)

### 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| Country of origin                          | Argentina   |             |             |          |             |             |             | RSA Crop Average |             |             |             |             |             |             |
|--|-------------|-------------|-------------|----------|-------------|-------------|-------------|------------------|-------------|-------------|-------------|-------------|-------------|-------------|
|  | B1          | B2          | B3          | B4       | UT          | COW         | Average     | B1               | B2          | B3          | B4          | UT          | COW         | Average     |
| <b>Class and Grade bread wheat</b>         |             |             |             |          |             |             |             |                  |             |             |             |             |             |             |
| <b>No. of samples</b>                      | <b>4</b>    | <b>15</b>   | <b>19</b>   | <b>-</b> | <b>9</b>    | <b>1</b>    | <b>48</b>   | <b>178</b>       | <b>104</b>  | <b>85</b>   | <b>21</b>   | <b>69</b>   | <b>23</b>   | <b>480</b>  |
| <b>WHEAT</b>                               |             |             |             |          |             |             |             |                  |             |             |             |             |             |             |
| <b>GRADING</b>                             |             |             |             |          |             |             |             |                  |             |             |             |             |             |             |
| Protein (12% mb), %                        | 13.57       | 11.47       | 11.34       | -        | 11.26       | 11.72       | 11.56       | 13.37            | 12.04       | 11.34       | 10.44       | 12.30       | 13.07       | 12.43       |
| Moisture, %                                | 12.0        | 11.9        | 12.1        | -        | 12.0        | 13.1        | 12.0        | 11.2             | 11.2        | 11.0        | 10.9        | 10.9        | 11.2        | 11.1        |
| Falling number, sec                        | 388         | 389         | 377         | -        | 383         | 328         | 382         | 370              | 384         | 385         | 357         | 374         | 364         | 375         |
| 1000 Kernel mass (13% mb), g               | 36.1        | 38.1        | 36.3        | -        | 37.4        | 39.1        | 37.1        | 35.5             | 37.0        | 36.6        | 37.8        | 34.4        | 32.6        | 35.8        |
| Hlm (dirty), kg/hl                         | 78.0        | 77.5        | 76.5        | -        | 77.5        | 75.0        | 77.1        | 78.8             | 78.3        | 78.2        | 78.7        | 77.4        | 75.6        | 78.2        |
| Screenings (<1,8mm), %                     | 1.69        | 2.11        | 2.24        | -        | 3.66        | 2.39        | 2.42        | 1.41             | 1.55        | 1.52        | 1.38        | 2.87        | 1.89        | 1.69        |
| Gravel, stones, turf and glass, %          | 0.00        | 0.03        | 0.00        | -        | 0.00        | 0.00        | 0.01        | 0.00             | 0.00        | 0.00        | 0.00        | 0.00        | 0.11        | 0.01        |
| Foreign matter, %                          | 0.20        | 0.09        | 0.09        | -        | 0.36        | 0.10        | 0.15        | 0.09             | 0.11        | 0.12        | 0.11        | 0.12        | 0.27        | 0.12        |
| Other grain & unthreshed ears, %           | 0.42        | 0.14        | 0.18        | -        | 0.88        | 0.24        | 0.32        | 0.27             | 0.30        | 0.34        | 0.30        | 0.50        | 0.37        | 0.33        |
| Heat damaged kernels, %                    | 0.08        | 0.01        | 0.03        | -        | 0.01        | 0.00        | 0.02        | 0.00             | 0.00        | 0.00        | 0.00        | 0.00        | 0.02        | 0.00        |
| Immature kernels, %                        | 0.04        | 0.05        | 0.01        | -        | 0.03        | 0.00        | 0.03        | 0.16             | 0.09        | 0.07        | 0.05        | 0.07        | 0.16        | 0.11        |
| Insect damaged kernels, %                  | 0.08        | 0.19        | 0.05        | -        | 0.44        | 0.08        | 0.17        | 0.29             | 0.41        | 0.45        | 0.44        | 0.65        | 5.85        | 0.67        |
| Heavily frost damaged kernels, %           | 0.00        | 0.02        | 0.24        | -        | 0.02        | 0.00        | 0.10        | 0.00             | 0.03        | 0.00        | 0.00        | 0.00        | 0.04        | 0.01        |
| Sprouted kernels, %                        | 0.00        | 0.03        | 0.10        | -        | 0.03        | 0.00        | 0.05        | 0.03             | 0.06        | 0.02        | 0.02        | 0.17        | 0.56        | 0.08        |
| Total damaged kernels, %                   | 0.20        | 0.28        | 0.18        | -        | 0.51        | 0.08        | 0.27        | 0.48             | 0.56        | 0.57        | 0.51        | 0.90        | 6.89        | 0.88        |
| Combined deviations, %                     | 2.84        | 2.31        | 2.56        | -        | 4.91        | 2.81        | 2.96        | 2.26             | 2.50        | 2.54        | 2.30        | 4.39        | 7.96        | 2.95        |
| Field fungi, %                             | 0.16        | 0.05        | 0.04        | -        | 0.07        | 0.16        | 0.06        | 0.08             | 0.11        | 0.12        | 0.08        | 0.10        | 0.25        | 0.11        |
| Storage fungi, %                           | 0.02        | 0.04        | 0.04        | -        | 0.05        | 0.00        | 0.04        | 0.01             | 0.01        | 0.01        | 0.00        | 0.01        | 0.02        | 0.01        |
| Ergot, %                                   | 0.00        | 0.05        | 0.00        | -        | 0.00        | 0.00        | 0.02        | 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           | 0           |
| Noxious seeds (Argemone mexicana..)        | 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          |
| 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     |
| <b>No. of samples</b>                      | <b>4</b>    | <b>15</b>   | <b>19</b>   | <b>-</b> | <b>9</b>    | <b>1</b>    | <b>48</b>   | <b>30</b>        | <b>22</b>   | <b>19</b>   | <b>11</b>   | <b>14</b>   | <b>4</b>    | <b>100</b>  |
| <b>BÜHLER EXTRACTION, %</b>                | <b>74.0</b> | <b>75.0</b> | <b>73.8</b> | <b>-</b> | <b>71.7</b> | <b>73.8</b> | <b>73.8</b> | <b>75.4</b>      | <b>75.9</b> | <b>75.4</b> | <b>75.6</b> | <b>75.2</b> | <b>74.6</b> | <b>75.5</b> |
| <b>FLOUR</b>                               |             |             |             |          |             |             |             |                  |             |             |             |             |             |             |
| Colour, KJ                                 | -0.5        | 0.5         | 0.2         | -        | 0.1         | 1.0         | 0.2         | -1.8             | -1.9        | -1.9        | -1.8        | -1.4        | -0.3        | -1.8        |
| <b>100g BAKING TEST</b>                    |             |             |             |          |             |             |             |                  |             |             |             |             |             |             |
| Baking water absorption, %                 | 62.5        | 60.5        | 60.0        | -        | 59.9        | 60.3        | 60.4        | 62.3             | 61          | 60.9        | 60.9        | 61.2        | 63.3        | 61.5        |
| Loaf volume, cm3                           | 928         | 756         | 754         | -        | 718         | 785         | 763         | 951              | 912         | 874         | 820         | 895         | 970         | 906         |
| Evaluation                                 | 1           | 2           | 2           | -        | 3           | 2           | 2           | 0                | 0           | 0           | 1           | 0           | 1           | 0           |
| <b>FARINOGRAM</b>                          |             |             |             |          |             |             |             |                  |             |             |             |             |             |             |
| Water absorption, %                        | 64.2        | 62.8        | 60.8        | -        | 60.9        | 59.1        | 61.7        | 63.1             | 62.6        | 61.6        | 61.7        | 61.9        | 62.0        | 62.3        |
| Development time, min                      | 4.9         | 2.0         | 2.1         | -        | 1.9         | 1.8         | 2.3         | 6.0              | 4.9         | 4.2         | 4.1         | 4.7         | 5.8         | 5.0         |
| Stability, mm                              | 13.0        | 3.8         | 3.7         | -        | 4.5         | 2.9         | 4.7         | 10.7             | 9.0         | 8.5         | 7.5         | 9.1         | 10.7        | 9.3         |
| Mixing tolerance index, BU                 | 26          | 54          | 58          | -        | 59          | 62          | 54          | 33               | 37          | 36          | 43          | 35          | 32          | 36          |

## 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| 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    |
| <b>No. of samples</b>            | <b>4</b>    | <b>15</b> | <b>19</b> | <b>-</b> | <b>9</b> | <b>1</b> | <b>48</b> | <b>30</b>        | <b>22</b> | <b>19</b> | <b>11</b> | <b>14</b> | <b>4</b> | <b>100</b> |
| <b>ALVEOGRAM</b>                 |             |           |           |          |          |          |           |                  |           |           |           |           |          |            |
| Strength (S) , cm <sup>2</sup>   | 52.5        | 37.0      | 37.4      | -        | 36.2     | 38.2     | 38.3      | 44.5             | 39.9      | 36.9      | 37.6      | 39.6      | 46.7     | 40.7       |
| Stability (P), mm                | 119         | 128       | 118       | -        | 128      | 107      | 123       | 84               | 82        | 80        | 86        | 80        | 73       | 82         |
| Distensibility (L), mm           | 82          | 49        | 54        | -        | 46       | 61       | 54        | 117              | 106       | 102       | 93        | 111       | 133      | 109        |
| P/L                              | 1.63        | 2.78      | 2.40      | -        | 2.94     | 1.74     | 2.54      | 0.73             | 0.79      | 0.84      | 1.16      | 0.75      | 0.57     | 0.81       |
| <b>EXTENSOGRAM</b>               |             |           |           |          |          |          |           |                  |           |           |           |           |          |            |
| Strength, cm <sup>2</sup>        | 123         | 90        | 96        | -        | 91       | 99       | 95        | 117              | 105       | 98        | 96        | 110       | 137      | 108        |
| Max. height, BU                  | 428         | 418       | 435       | -        | 444      | 450      | 431       | 372              | 356       | 357       | 354       | 377       | 425      | 366        |
| Extensibility, mm                | 199         | 145       | 152       | -        | 141      | 154      | 152       | 213              | 199       | 186       | 175       | 198       | 218      | 199        |
| <b>MIXOGRAM</b>                  |             |           |           |          |          |          |           |                  |           |           |           |           |          |            |
| Peak time, min                   | 3.5         | 4.1       | 4.2       | -        | 4.4      | 4.3      | 4.1       | 2.4              | 2.5       | 2.5       | 2.6       | 2.5       | 2.5      | 2.5        |
| Absorption, %                    | 63.2        | 60.1      | 60.1      | -        | 60.0     | 60.3     | 60.3      | 62.5             | 61.4      | 60.8      | 60.8      | 61.5      | 63.9     | 61.7       |
| <b>MYCOTOXINS</b>                |             |           |           |          |          |          |           |                  |           |           |           |           |          |            |
| Aflatoxin, ppb [max. value]      | 0.79 [5.00] |           |           |          |          |          |           | 0.43 [7.00]      |           |           |           |           |          |            |
| Deoxynivalenol, ppm [max. value] | 0.73 [1.80] |           |           |          |          |          |           | 0.94 [1.50]      |           |           |           |           |          |            |
| Ochratoxin A, ppb [max. value]   | 0.34 [1.70] |           |           |          |          |          |           | 0.09 [0.67]      |           |           |           |           |          |            |
| <b>No. of samples</b>            | <b>19</b>   |           |           |          |          |          |           | <b>30</b>        |           |           |           |           |          |            |

## 2005/2006 IMPORTED WHEAT QUALITY - AUSTRALIA (1 Oct 2005 to 30 Sep 2006)

### 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| Country of origin                          | Australia |    |    |    |    |     |         | RSA Crop Average |       |       |       |       |       |         |
|--|-----------|----|----|----|----|-----|---------|------------------|-------|-------|-------|-------|-------|---------|
|  | B1        | B2 | B3 | B4 | UT | COW | Average | B1               | B2    | B3    | B4    | UT    | COW   | Average |
| <b>Class and Grade bread wheat</b>         |           |    |    |    |    |     |         |                  |       |       |       |       |       |         |
| <b>No. of samples</b>                      | 8         | -  | -  | -  | -  | -   | 8       | 178              | 104   | 85    | 21    | 69    | 23    | 480     |
| <b>WHEAT</b>                               |           |    |    |    |    |     |         |                  |       |       |       |       |       |         |
| <b>GRADING</b>                             |           |    |    |    |    |     |         |                  |       |       |       |       |       |         |
| Protein (12% mb), %                        | 12.79     | -  | -  | -  | -  | -   | 12.79   | 13.37            | 12.04 | 11.34 | 10.44 | 12.30 | 13.07 | 12.43   |
| Moisture, %                                | 10.1      | -  | -  | -  | -  | -   | 10.1    | 11.2             | 11.2  | 11.0  | 10.9  | 10.9  | 11.2  | 11.1    |
| Falling number, sec                        | 486       | -  | -  | -  | -  | -   | 486     | 370              | 384   | 385   | 357   | 374   | 364   | 375     |
| 1000 Kernel mass (13% mb), g               | 37.2      | -  | -  | -  | -  | -   | 37.2    | 35.5             | 37.0  | 36.6  | 37.8  | 34.4  | 32.6  | 35.8    |
| HIm (dirty), kg/hl                         | 80.9      | -  | -  | -  | -  | -   | 80.9    | 78.8             | 78.3  | 78.2  | 78.7  | 77.4  | 75.6  | 78.2    |
| Screenings (<1,8mm), %                     | 1.32      | -  | -  | -  | -  | -   | 1.32    | 1.41             | 1.55  | 1.52  | 1.38  | 2.87  | 1.89  | 1.69    |
| Gravel, stones, turf and glass, %          | 0.00      | -  | -  | -  | -  | -   | 0.00    | 0.00             | 0.00  | 0.00  | 0.00  | 0.00  | 0.11  | 0.01    |
| Foreign matter, %                          | 0.08      | -  | -  | -  | -  | -   | 0.08    | 0.09             | 0.11  | 0.12  | 0.11  | 0.12  | 0.27  | 0.12    |
| Other grain & unthreshed ears, %           | 0.10      | -  | -  | -  | -  | -   | 0.10    | 0.27             | 0.30  | 0.34  | 0.30  | 0.50  | 0.37  | 0.33    |
| Heat damaged kernels, %                    | 0.00      | -  | -  | -  | -  | -   | 0.00    | 0.00             | 0.00  | 0.00  | 0.00  | 0.00  | 0.02  | 0.00    |
| Immature kernels, %                        | 0.06      | -  | -  | -  | -  | -   | 0.06    | 0.16             | 0.09  | 0.07  | 0.05  | 0.07  | 0.16  | 0.11    |
| Insect damaged kernels, %                  | 0.00      | -  | -  | -  | -  | -   | 0.00    | 0.29             | 0.41  | 0.45  | 0.44  | 0.65  | 5.85  | 0.67    |
| Heavily frost damaged kernels, %           | 0.00      | -  | -  | -  | -  | -   | 0.00    | 0.00             | 0.03  | 0.00  | 0.00  | 0.00  | 0.04  | 0.01    |
| Sprouted kernels, %                        | 0.00      | -  | -  | -  | -  | -   | 0.00    | 0.03             | 0.06  | 0.02  | 0.02  | 0.17  | 0.56  | 0.08    |
| Total damaged kernels, %                   | 0.06      | -  | -  | -  | -  | -   | 0.06    | 0.48             | 0.56  | 0.57  | 0.51  | 0.90  | 6.89  | 0.88    |
| Combined deviations, %                     | 1.14      | -  | -  | -  | -  | -   | 1.14    | 2.26             | 2.50  | 2.54  | 2.30  | 4.39  | 7.96  | 2.95    |
| Field fungi, %                             | 0.04      | -  | -  | -  | -  | -   | 0.04    | 0.08             | 0.11  | 0.12  | 0.08  | 0.10  | 0.25  | 0.11    |
| Storage fungi, %                           | 0.02      | -  | -  | -  | -  | -   | 0.02    | 0.01             | 0.01  | 0.01  | 0.00  | 0.01  | 0.02  | 0.01    |
| Ergot, %                                   | 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       |
| Noxious seeds (Argemone mexicana..)        | 0         | -  | -  | -  | -  | -   | 0       | 0                | 0     | 0     | 0     | 0     | 0     | 0       |
| Live insects                               | No        | -  | -  | -  | -  | -   | No      | No               | No    | No    | No    | No    | No    | No      |
| 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 |
| <b>No. of samples</b>                      | 8         | -  | -  | -  | -  | -   | 8       | 30               | 22    | 19    | 11    | 14    | 4     | 100     |
| <b>BÜHLER EXTRACTION, %</b>                | 73.9      | -  | -  | -  | -  | -   | 73.9    | 75.4             | 75.9  | 75.4  | 75.6  | 75.2  | 74.6  | 75.5    |
| <b>FLOUR</b>                               |           |    |    |    |    |     |         |                  |       |       |       |       |       |         |
| Colour, KJ                                 | -2.4      | -  | -  | -  | -  | -   | -2.4    | -1.8             | -1.9  | -1.9  | -1.8  | -1.4  | -0.3  | -1.8    |
| <b>100g BAKING TEST</b>                    |           |    |    |    |    |     |         |                  |       |       |       |       |       |         |
| Baking water absorption, %                 | 61.9      | -  | -  | -  | -  | -   | 61.9    | 62.3             | 61    | 60.9  | 60.9  | 61.2  | 63.3  | 61.5    |
| Loaf volume, cm3                           | 871       | -  | -  | -  | -  | -   | 871     | 951              | 912   | 874   | 820   | 895   | 970   | 906     |
| Evaluation                                 | 1         | -  | -  | -  | -  | -   | 1       | 0                | 0     | 0     | 1     | 0     | 1     | 0       |
| <b>FARINOGRAM</b>                          |           |    |    |    |    |     |         |                  |       |       |       |       |       |         |
| Water absorption, %                        | 65.0      | -  | -  | -  | -  | -   | 65.0    | 63.1             | 62.6  | 61.6  | 61.7  | 61.9  | 62.0  | 62.3    |
| Development time, min                      | 5.7       | -  | -  | -  | -  | -   | 5.7     | 6.0              | 4.9   | 4.2   | 4.1   | 4.7   | 5.8   | 5.0     |
| Stability, mm                              | 10.2      | -  | -  | -  | -  | -   | 10.2    | 10.7             | 9.0   | 8.5   | 7.5   | 9.1   | 10.7  | 9.3     |
| Mixing tolerance index, BU                 | 28        | -  | -  | -  | -  | -   | 28      | 33               | 37    | 36    | 43    | 35    | 32    | 36      |

## 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| 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 |
| <b>No. of samples</b>            | 8           | -  | -  | -  | -  | -   | 8       | 30               | 22   | 19   | 11   | 14   | 4    | 100     |
| <b>ALVEOGRAM</b>                 |             |    |    |    |    |     |         |                  |      |      |      |      |      |         |
| Strength (S) , cm <sup>2</sup>   | 51.7        | -  | -  | -  | -  | -   | 51.7    | 44.5             | 39.9 | 36.9 | 37.6 | 39.6 | 46.7 | 40.7    |
| Stability (P), mm                | 122         | -  | -  | -  | -  | -   | 122     | 84               | 82   | 80   | 86   | 80   | 73   | 82      |
| Distensibility (L), mm           | 85          | -  | -  | -  | -  | -   | 85      | 117              | 106  | 102  | 93   | 111  | 133  | 109     |
| P/L                              | 1.48        | -  | -  | -  | -  | -   | 1.48    | 0.73             | 0.79 | 0.84 | 1.16 | 0.75 | 0.57 | 0.81    |
| <b>EXTENSOGRAM</b>               |             |    |    |    |    |     |         |                  |      |      |      |      |      |         |
| Strength, cm <sup>2</sup>        | 108         | -  | -  | -  | -  | -   | 108     | 117              | 105  | 98   | 96   | 110  | 137  | 108     |
| Max. height, BU                  | 394         | -  | -  | -  | -  | -   | 394     | 372              | 356  | 357  | 354  | 377  | 425  | 366     |
| Extensibility, mm                | 188         | -  | -  | -  | -  | -   | 188     | 213              | 199  | 186  | 175  | 198  | 218  | 199     |
| <b>MIXOGRAM</b>                  |             |    |    |    |    |     |         |                  |      |      |      |      |      |         |
| Peak time, min                   | 2.8         | -  | -  | -  | -  | -   | 2.8     | 2.4              | 2.5  | 2.5  | 2.6  | 2.5  | 2.5  | 2.5     |
| Absorption, %                    | 61.9        | -  | -  | -  | -  | -   | 61.9    | 62.5             | 61.4 | 60.8 | 60.8 | 61.5 | 63.9 | 61.7    |
| <b>MYCOTOXINS</b>                |             |    |    |    |    |     |         |                  |      |      |      |      |      |         |
| Aflatoxin, ppb [max. value]      | 3.00 [6.00] |    |    |    |    |     |         | 0.43 [7.00]      |      |      |      |      |      |         |
| Deoxynivalenol, ppm [max. value] | 0.32 [0.64] |    |    |    |    |     |         | 0.94 [1.50]      |      |      |      |      |      |         |
| Ochratoxin A, ppb [max. value]   | 0.73 [0.79] |    |    |    |    |     |         | 0.09 [0.67]      |      |      |      |      |      |         |
| <b>No. of samples</b>            | <b>2</b>    |    |    |    |    |     |         | <b>30</b>        |      |      |      |      |      |         |

## 2005/2006 IMPORTED WHEAT QUALITY - CANADA (1 Oct 2005 to 30 Sep 2006)

### 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| Country of origin                          | Canada      |             |          |          |          |          |             | RSA Crop Average |             |             |             |             |             |             |
|--|-------------|-------------|----------|----------|----------|----------|-------------|------------------|-------------|-------------|-------------|-------------|-------------|-------------|
|  | B1          | B2          | B3       | B4       | UT       | COW      | Average     | B1               | B2          | B3          | B4          | UT          | COW         | Average     |
| <b>Class and Grade bread wheat</b>         |             |             |          |          |          |          |             |                  |             |             |             |             |             |             |
| <b>No. of samples</b>                      | <b>4</b>    | <b>1</b>    | <b>-</b> | <b>-</b> | <b>-</b> | <b>-</b> | <b>5</b>    | <b>178</b>       | <b>104</b>  | <b>85</b>   | <b>21</b>   | <b>69</b>   | <b>23</b>   | <b>480</b>  |
| <b>WHEAT</b>                               |             |             |          |          |          |          |             |                  |             |             |             |             |             |             |
| <b>GRADING</b>                             |             |             |          |          |          |          |             |                  |             |             |             |             |             |             |
| Protein (12% mb), %                        | 13.16       | 11.98       | -        | -        | -        | -        | 12.92       | 13.37            | 12.04       | 11.34       | 10.44       | 12.30       | 13.07       | 12.43       |
| Moisture, %                                | 12.7        | 11.8        | -        | -        | -        | -        | 12.5        | 11.2             | 11.2        | 11.0        | 10.9        | 10.9        | 11.2        | 11.1        |
| Falling number, sec                        | 388         | 382         | -        | -        | -        | -        | 387         | 370              | 384         | 385         | 357         | 374         | 364         | 375         |
| 1000 Kernel mass (13% mb), g               | 31.3        | 34.6        | -        | -        | -        | -        | 32.0        | 35.5             | 37.0        | 36.6        | 37.8        | 34.4        | 32.6        | 35.8        |
| Hlm (dirty), kg/hl                         | 79.5        | 77.3        | -        | -        | -        | -        | 79.1        | 78.8             | 78.3        | 78.2        | 78.7        | 77.4        | 75.6        | 78.2        |
| Screenings (<1,8mm), %                     | 2.73        | 1.86        | -        | -        | -        | -        | 2.56        | 1.41             | 1.55        | 1.52        | 1.38        | 2.87        | 1.89        | 1.69        |
| Gravel, stones, turf and glass, %          | 0.00        | 0.00        | -        | -        | -        | -        | 0.00        | 0.00             | 0.00        | 0.00        | 0.00        | 0.00        | 0.11        | 0.01        |
| Foreign matter, %                          | 0.10        | 0.30        | -        | -        | -        | -        | 0.14        | 0.09             | 0.11        | 0.12        | 0.11        | 0.12        | 0.27        | 0.12        |
| Other grain & unthreshed ears, %           | 0.36        | 0.20        | -        | -        | -        | -        | 0.32        | 0.27             | 0.30        | 0.34        | 0.30        | 0.50        | 0.37        | 0.33        |
| Heat damaged kernels, %                    | 0.04        | 0.00        | -        | -        | -        | -        | 0.03        | 0.00             | 0.00        | 0.00        | 0.00        | 0.00        | 0.02        | 0.00        |
| Immature kernels, %                        | 0.00        | 0.00        | -        | -        | -        | -        | 0.00        | 0.16             | 0.09        | 0.07        | 0.05        | 0.07        | 0.16        | 0.11        |
| Insect damaged kernels, %                  | 0.14        | 0.10        | -        | -        | -        | -        | 0.13        | 0.29             | 0.41        | 0.45        | 0.44        | 0.65        | 5.85        | 0.67        |
| Heavily frost damaged kernels, %           | 0.22        | 0.00        | -        | -        | -        | -        | 0.18        | 0.00             | 0.03        | 0.00        | 0.00        | 0.00        | 0.04        | 0.01        |
| Sprouted kernels, %                        | 0.14        | 0.06        | -        | -        | -        | -        | 0.12        | 0.03             | 0.06        | 0.02        | 0.02        | 0.17        | 0.56        | 0.08        |
| Total damaged kernels, %                   | 0.32        | 0.16        | -        | -        | -        | -        | 0.29        | 0.48             | 0.56        | 0.57        | 0.51        | 0.90        | 6.89        | 0.88        |
| Combined deviations, %                     | 3.51        | 2.52        | -        | -        | -        | -        | 3.31        | 2.26             | 2.50        | 2.54        | 2.30        | 4.39        | 7.96        | 2.95        |
| Field fungi, %                             | 0.04        | 0.10        | -        | -        | -        | -        | 0.05        | 0.08             | 0.11        | 0.12        | 0.08        | 0.10        | 0.25        | 0.11        |
| Storage fungi, %                           | 0.12        | 0.00        | -        | -        | -        | -        | 0.10        | 0.01             | 0.01        | 0.01        | 0.00        | 0.01        | 0.02        | 0.01        |
| Ergot, %                                   | 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           |
| Noxious seeds (Argemone mexicana..)        | 0           | 0           | -        | -        | -        | -        | 0           | 0                | 0           | 0           | 0           | 0           | 0           | 0           |
| Live insects                               | No          | No          | -        | -        | -        | -        | No          | No               | No          | No          | No          | No          | No          | No          |
| 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     |
| <b>No. of samples</b>                      | <b>4</b>    | <b>1</b>    | <b>-</b> | <b>-</b> | <b>-</b> | <b>-</b> | <b>5</b>    | <b>30</b>        | <b>22</b>   | <b>19</b>   | <b>11</b>   | <b>14</b>   | <b>4</b>    | <b>100</b>  |
| <b>BÜHLER EXTRACTION, %</b>                | <b>74.1</b> | <b>73.6</b> | <b>-</b> | <b>-</b> | <b>-</b> | <b>-</b> | <b>74.0</b> | <b>75.4</b>      | <b>75.9</b> | <b>75.4</b> | <b>75.6</b> | <b>75.2</b> | <b>74.6</b> | <b>75.5</b> |
| <b>FLOUR</b>                               |             |             |          |          |          |          |             |                  |             |             |             |             |             |             |
| Colour, KJ                                 | -1.5        | 0.4         | -        | -        | -        | -        | -1.1        | -1.8             | -1.9        | -1.9        | -1.8        | -1.4        | -0.3        | -1.8        |
| <b>100g BAKING TEST</b>                    |             |             |          |          |          |          |             |                  |             |             |             |             |             |             |
| Baking water absorption, %                 | 62.7        | 60.9        | -        | -        | -        | -        | 62.3        | 62.3             | 61          | 60.9        | 60.9        | 61.2        | 63.3        | 61.5        |
| Loaf volume, cm3                           | 895         | 795         | -        | -        | -        | -        | 875         | 951              | 912         | 874         | 820         | 895         | 970         | 906         |
| Evaluation                                 | 2           | 2           | -        | -        | -        | -        | 2           | 0                | 0           | 0           | 1           | 0           | 1           | 0           |
| <b>FARINOGRAM</b>                          |             |             |          |          |          |          |             |                  |             |             |             |             |             |             |
| Water absorption, %                        | 62.9        | 62.2        | -        | -        | -        | -        | 62.8        | 63.1             | 62.6        | 61.6        | 61.7        | 61.9        | 62.0        | 62.3        |
| Development time, min                      | 4.8         | 2.0         | -        | -        | -        | -        | 4.2         | 6.0              | 4.9         | 4.2         | 4.1         | 4.7         | 5.8         | 5.0         |
| Stability, mm                              | 11.1        | 12.7        | -        | -        | -        | -        | 11.4        | 10.7             | 9.0         | 8.5         | 7.5         | 9.1         | 10.7        | 9.3         |
| Mixing tolerance index, BU                 | 26          | 42          | -        | -        | -        | -        | 29          | 33               | 37          | 36          | 43          | 35          | 32          | 36          |

## 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| Country of origin                | Canada      |          |          |          |          |          |          | RSA Crop Average |           |           |           |           |          |            |
|----------------------------------|-------------|----------|----------|----------|----------|----------|----------|------------------|-----------|-----------|-----------|-----------|----------|------------|
| Class and Grade bread wheat      | B1          | B2       | B3       | B4       | UT       | COW      | Average  | B1               | B2        | B3        | B4        | UT        | COW      | Average    |
| <b>No. of samples</b>            | <b>4</b>    | <b>1</b> | <b>-</b> | <b>-</b> | <b>-</b> | <b>-</b> | <b>5</b> | <b>30</b>        | <b>22</b> | <b>19</b> | <b>11</b> | <b>14</b> | <b>4</b> | <b>100</b> |
| <b>ALVEOGRAM</b>                 |             |          |          |          |          |          |          |                  |           |           |           |           |          |            |
| Strength (S) , cm <sup>2</sup>   | 51.5        | 48.9     | -        | -        | -        | -        | 51.0     | 44.5             | 39.9      | 36.9      | 37.6      | 39.6      | 46.7     | 40.7       |
| Stability (P), mm                | 113         | 132      | -        | -        | -        | -        | 117      | 84               | 82        | 80        | 86        | 80        | 73       | 82         |
| Distensibility (L), mm           | 84          | 62       | -        | -        | -        | -        | 79       | 117              | 106       | 102       | 93        | 111       | 133      | 109        |
| P/L                              | 1.38        | 2.13     | -        | -        | -        | -        | 1.53     | 0.73             | 0.79      | 0.84      | 1.16      | 0.75      | 0.57     | 0.81       |
| <b>EXTENSOGRAM</b>               |             |          |          |          |          |          |          |                  |           |           |           |           |          |            |
| Strength, cm <sup>2</sup>        | 112         | 103      | -        | -        | -        | -        | 110      | 117              | 105       | 98        | 96        | 110       | 137      | 108        |
| Max. height, BU                  | 398         | 475      | -        | -        | -        | -        | 418      | 372              | 356       | 357       | 354       | 377       | 425      | 366        |
| Extensibility, mm                | 196         | 151      | -        | -        | -        | -        | 185      | 213              | 199       | 186       | 175       | 198       | 218      | 199        |
| <b>MIXOGRAM</b>                  |             |          |          |          |          |          |          |                  |           |           |           |           |          |            |
| Peak time, min                   | 3.3         | 4.4      | -        | -        | -        | -        | 3.5      | 2.4              | 2.5       | 2.5       | 2.6       | 2.5       | 2.5      | 2.5        |
| Absorption, %                    | 62.7        | 60.9     | -        | -        | -        | -        | 62.3     | 62.5             | 61.4      | 60.8      | 60.8      | 61.5      | 63.9     | 61.7       |
| <b>MYCOTOXINS</b>                |             |          |          |          |          |          |          |                  |           |           |           |           |          |            |
| Aflatoxin, ppb [max. value]      | 1.67 [5.00] |          |          |          |          |          |          | 0.43 [7.00]      |           |           |           |           |          |            |
| Deoxynivalenol, ppm [max. value] | 0.45 [0.79] |          |          |          |          |          |          | 0.94 [1.50]      |           |           |           |           |          |            |
| Ochratoxin A, ppb [max. value]   | 0.73 [1.70] |          |          |          |          |          |          | 0.09 [0.67]      |           |           |           |           |          |            |
| <b>No. of samples</b>            | <b>3</b>    |          |          |          |          |          |          | <b>30</b>        |           |           |           |           |          |            |

## 2005/2006 IMPORTED WHEAT QUALITY - FRANCE (1 Oct 2005 to 30 Sep 2006)

### 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| Country of origin                          | France |       |    |    |       |     |         | RSA Crop Average |       |       |       |       |       |         |
|--|--------|-------|----|----|-------|-----|---------|------------------|-------|-------|-------|-------|-------|---------|
|  | B1     | B2    | B3 | B4 | UT    | COW | Average | B1               | B2    | B3    | B4    | UT    | COW   | Average |
| <b>Class and Grade bread wheat</b>         |        |       |    |    |       |     |         |                  |       |       |       |       |       |         |
| <b>No. of samples</b>                      | -      | 1     | -  | -  | 1     | -   | 2       | 178              | 104   | 85    | 21    | 69    | 23    | 480     |
| <b>WHEAT</b>                               |        |       |    |    |       |     |         |                  |       |       |       |       |       |         |
| <b>GRADING</b>                             |        |       |    |    |       |     |         |                  |       |       |       |       |       |         |
| Protein (12% mb), %                        | -      | 11.03 | -  | -  | 11.21 | -   | 11.12   | 13.37            | 12.04 | 11.34 | 10.44 | 12.30 | 13.07 | 12.43   |
| Moisture, %                                | -      | 12.3  | -  | -  | 11.7  | -   | 12.0    | 11.2             | 11.2  | 11.0  | 10.9  | 10.9  | 11.2  | 11.1    |
| Falling number, sec                        | -      | 409   | -  | -  | 475   | -   | 442     | 370              | 384   | 385   | 357   | 374   | 364   | 375     |
| 1000 Kernel mass (13% mb), g               | -      | 40.8  | -  | -  | 38.4  | -   | 39.6    | 35.5             | 37.0  | 36.6  | 37.8  | 34.4  | 32.6  | 35.8    |
| Hlm (dirty), kg/hl                         | -      | 76.6  | -  | -  | 77.5  | -   | 77.1    | 78.8             | 78.3  | 78.2  | 78.7  | 77.4  | 75.6  | 78.2    |
| Screenings (<1,8mm), %                     | -      | 2.72  | -  | -  | 3.27  | -   | 3.00    | 1.41             | 1.55  | 1.52  | 1.38  | 2.87  | 1.89  | 1.69    |
| Gravel, stones, turf and glass, %          | -      | 0.00  | -  | -  | 0.00  | -   | 0.00    | 0.00             | 0.00  | 0.00  | 0.00  | 0.00  | 0.11  | 0.01    |
| Foreign matter, %                          | -      | 0.06  | -  | -  | 0.04  | -   | 0.05    | 0.09             | 0.11  | 0.12  | 0.11  | 0.12  | 0.27  | 0.12    |
| Other grain & unthreshed ears, %           | -      | 0.34  | -  | -  | 0.08  | -   | 0.21    | 0.27             | 0.30  | 0.34  | 0.30  | 0.50  | 0.37  | 0.33    |
| Heat damaged kernels, %                    | -      | 0.08  | -  | -  | 0.00  | -   | 0.04    | 0.00             | 0.00  | 0.00  | 0.00  | 0.00  | 0.02  | 0.00    |
| Immature kernels, %                        | -      | 0.00  | -  | -  | 0.00  | -   | 0.00    | 0.16             | 0.09  | 0.07  | 0.05  | 0.07  | 0.16  | 0.11    |
| Insect damaged kernels, %                  | -      | 0.46  | -  | -  | 0.24  | -   | 0.35    | 0.29             | 0.41  | 0.45  | 0.44  | 0.65  | 5.85  | 0.67    |
| Heavily frost damaged kernels, %           | -      | 0.00  | -  | -  | 0.08  | -   | 0.04    | 0.00             | 0.03  | 0.00  | 0.00  | 0.00  | 0.04  | 0.01    |
| Sprouted kernels, %                        | -      | 0.00  | -  | -  | 0.00  | -   | 0.00    | 0.03             | 0.06  | 0.02  | 0.02  | 0.17  | 0.56  | 0.08    |
| Total damaged kernels, %                   | -      | 0.54  | -  | -  | 0.24  | -   | 0.39    | 0.48             | 0.56  | 0.57  | 0.51  | 0.90  | 6.89  | 0.88    |
| Combined deviations, %                     | -      | 3.66  | -  | -  | 3.63  | -   | 3.65    | 2.26             | 2.50  | 2.54  | 2.30  | 4.39  | 7.96  | 2.95    |
| Field fungi, %                             | -      | 0.08  | -  | -  | 0.08  | -   | 0.08    | 0.08             | 0.11  | 0.12  | 0.08  | 0.10  | 0.25  | 0.11    |
| Storage fungi, %                           | -      | 0.08  | -  | -  | 0.00  | -   | 0.04    | 0.01             | 0.01  | 0.01  | 0.00  | 0.01  | 0.02  | 0.01    |
| Ergot, %                                   | -      | 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       |
| Noxious seeds (Argemone mexicana..)        | -      | 0     | -  | -  | 0     | -   | 0       | 0                | 0     | 0     | 0     | 0     | 0     | 0       |
| Live insects                               | -      | No    | -  | -  | No    | -   | No      | No               | No    | No    | No    | No    | No    | No      |
| 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 |
| <b>No. of samples</b>                      | -      | 1     | -  | -  | 1     | -   | 2       | 30               | 22    | 19    | 11    | 14    | 4     | 100     |
| <b>BÜHLER EXTRACTION, %</b>                | -      | 75.1  | -  | -  | 74.3  | -   | 74.7    | 75.4             | 75.9  | 75.4  | 75.6  | 75.2  | 74.6  | 75.5    |
| <b>FLOUR</b>                               |        |       |    |    |       |     |         |                  |       |       |       |       |       |         |
| Colour, KJ                                 | -      | -0.2  | -  | -  | -0.1  | -   | -0.2    | -1.8             | -1.9  | -1.9  | -1.8  | -1.4  | -0.3  | -1.8    |
| <b>100g BAKING TEST</b>                    |        |       |    |    |       |     |         |                  |       |       |       |       |       |         |
| Baking water absorption, %                 | -      | 56.5  | -  | -  | 57.8  | -   | 57.2    | 62.3             | 61    | 60.9  | 60.9  | 61.2  | 63.3  | 61.5    |
| Loaf volume, cm3                           | -      | 760   | -  | -  | 760   | -   | 760     | 951              | 912   | 874   | 820   | 895   | 970   | 906     |
| Evaluation                                 | -      | 1     | -  | -  | 1     | -   | 1       | 0                | 0     | 0     | 1     | 0     | 1     | 0       |
| <b>FARINOGRAM</b>                          |        |       |    |    |       |     |         |                  |       |       |       |       |       |         |
| Water absorption, %                        | -      | 58.0  | -  | -  | 60.6  | -   | 59.3    | 63.1             | 62.6  | 61.6  | 61.7  | 61.9  | 62.0  | 62.3    |
| Development time, min                      | -      | 1.7   | -  | -  | 1.7   | -   | 1.7     | 6.0              | 4.9   | 4.2   | 4.1   | 4.7   | 5.8   | 5.0     |
| Stability, mm                              | -      | 4.6   | -  | -  | 4.0   | -   | 4.3     | 10.7             | 9.0   | 8.5   | 7.5   | 9.1   | 10.7  | 9.3     |
| Mixing tolerance index, BU                 | -      | 50    | -  | -  | 55    | -   | 53      | 33               | 37    | 36    | 43    | 35    | 32    | 36      |

## 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| Country of origin                | France      |      |    |    |      |     |         | RSA Crop Average |      |      |      |      |      |         |
|----------------------------------|-------------|------|----|----|------|-----|---------|------------------|------|------|------|------|------|---------|
| Class and Grade bread wheat      | B1          | B2   | B3 | B4 | UT   | COW | Average | B1               | B2   | B3   | B4   | UT   | COW  | Average |
| <b>No. of samples</b>            | -           | 1    | -  | -  | 1    | -   | 2       | 30               | 22   | 19   | 11   | 14   | 4    | 100     |
| <b>ALVEOGRAM</b>                 |             |      |    |    |      |     |         |                  |      |      |      |      |      |         |
| Strength (S) , cm <sup>2</sup>   | -           | 39.4 | -  | -  | 43.0 | -   | 41.2    | 44.5             | 39.9 | 36.9 | 37.6 | 39.6 | 46.7 | 40.7    |
| Stability (P), mm                | -           | 105  | -  | -  | 121  | -   | 113     | 84               | 82   | 80   | 86   | 80   | 73   | 82      |
| Distensibility (L), mm           | -           | 66   | -  | -  | 62   | -   | 64      | 117              | 106  | 102  | 93   | 111  | 133  | 109     |
| P/L                              | -           | 1.60 | -  | -  | 1.95 | -   | 1.78    | 0.73             | 0.79 | 0.84 | 1.16 | 0.75 | 0.57 | 0.81    |
| <b>EXTENSOGRAM</b>               |             |      |    |    |      |     |         |                  |      |      |      |      |      |         |
| Strength, cm <sup>2</sup>        | -           | 113  | -  | -  | 104  | -   | 109     | 117              | 105  | 98   | 96   | 110  | 137  | 108     |
| Max. height, BU                  | -           | 475  | -  | -  | 445  | -   | 460     | 372              | 356  | 357  | 354  | 377  | 425  | 366     |
| Extensibility, mm                | -           | 162  | -  | -  | 159  | -   | 161     | 213              | 199  | 186  | 175  | 198  | 218  | 199     |
| <b>MIXOGRAM</b>                  |             |      |    |    |      |     |         |                  |      |      |      |      |      |         |
| Peak time, min                   | -           | 4.4  | -  | -  | 3.8  | -   | 4.1     | 2.4              | 2.5  | 2.5  | 2.6  | 2.5  | 2.5  | 2.5     |
| Absorption, %                    | -           | 59.5 | -  | -  | 59.8 | -   | 59.7    | 62.5             | 61.4 | 60.8 | 60.8 | 61.5 | 63.9 | 61.7    |
| <b>MYCOTOXINS</b>                |             |      |    |    |      |     |         |                  |      |      |      |      |      |         |
| Aflatoxin, ppb [max. value]      | < 5 [<5]    |      |    |    |      |     |         | 0.43 [7.00]      |      |      |      |      |      |         |
| Deoxynivalenol, ppm [max. value] | 0.98 [0.98] |      |    |    |      |     |         | 0.94 [1.50]      |      |      |      |      |      |         |
| Ochratoxin A, ppb [max. value]   | 2.10 [2.10] |      |    |    |      |     |         | 0.09 [0.67]      |      |      |      |      |      |         |
| <b>No. of samples</b>            | <b>1</b>    |      |    |    |      |     |         | <b>30</b>        |      |      |      |      |      |         |



## 2005/2006 IMPORTED WHEAT QUALITY - GERMANY (1 Oct 2005 to 30 Sep 2006)

### 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| Country of origin                          | Germany |       |       |       |       |     |         | RSA Crop Average |       |       |       |       |       |         |
|--|---------|-------|-------|-------|-------|-----|---------|------------------|-------|-------|-------|-------|-------|---------|
|  | B1      | B2    | B3    | B4    | UT    | COW | Average | B1               | B2    | B3    | B4    | UT    | COW   | Average |
| <b>Class and Grade bread wheat</b>         |         |       |       |       |       |     |         |                  |       |       |       |       |       |         |
| <b>No. of samples</b>                      | 7       | 18    | 11    | 3     | 14    | -   | 53      | 178              | 104   | 85    | 21    | 69    | 23    | 480     |
| <b>WHEAT</b>                               |         |       |       |       |       |     |         |                  |       |       |       |       |       |         |
| <b>GRADING</b>                             |         |       |       |       |       |     |         |                  |       |       |       |       |       |         |
| Protein (12% mb), %                        | 13.50   | 11.63 | 11.74 | 12.06 | 11.88 | -   | 11.99   | 13.37            | 12.04 | 11.34 | 10.44 | 12.30 | 13.07 | 12.43   |
| Moisture, %                                | 12.3    | 12.4  | 12.1  | 12.5  | 12.6  | -   | 12.4    | 11.2             | 11.2  | 11.0  | 10.9  | 10.9  | 11.2  | 11.1    |
| Falling number, sec                        | 345     | 349   | 312   | 341   | 298   | -   | 327     | 370              | 384   | 385   | 357   | 374   | 364   | 375     |
| 1000 Kernel mass (13% mb), g               | 32.6    | 41.9  | 38.9  | 40.6  | 40.7  | -   | 39.6    | 35.5             | 37.0  | 36.6  | 37.8  | 34.4  | 32.6  | 35.8    |
| Hlm (dirty), kg/hl                         | 79.4    | 77.5  | 75.6  | 73.8  | 74.9  | -   | 76.5    | 78.8             | 78.3  | 78.2  | 78.7  | 77.4  | 75.6  | 78.2    |
| Screenings (<1,8mm), %                     | 2.39    | 2.28  | 2.23  | 2.41  | 3.15  | -   | 2.52    | 1.41             | 1.55  | 1.52  | 1.38  | 2.87  | 1.89  | 1.69    |
| 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  | 0.11  | 0.01    |
| Foreign matter, %                          | 0.23    | 0.11  | 0.22  | 0.37  | 0.43  | -   | 0.25    | 0.09             | 0.11  | 0.12  | 0.11  | 0.12  | 0.27  | 0.12    |
| Other grain & unthreshed ears, %           | 0.31    | 0.19  | 0.29  | 0.67  | 0.32  | -   | 0.29    | 0.27             | 0.30  | 0.34  | 0.30  | 0.50  | 0.37  | 0.33    |
| Heat damaged kernels, %                    | 0.00    | 0.00  | 0.00  | 0.01  | 0.00  | -   | 0.00    | 0.00             | 0.00  | 0.00  | 0.00  | 0.00  | 0.02  | 0.00    |
| Immature kernels, %                        | 0.10    | 0.06  | 0.09  | 0.04  | 0.03  | -   | 0.06    | 0.16             | 0.09  | 0.07  | 0.05  | 0.07  | 0.16  | 0.11    |
| Insect damaged kernels, %                  | 0.22    | 0.15  | 0.17  | 0.00  | 0.18  | -   | 0.16    | 0.29             | 0.41  | 0.45  | 0.44  | 0.65  | 5.85  | 0.67    |
| Heavily frost damaged kernels, %           | 0.00    | 0.09  | 0.09  | 0.01  | 0.16  | -   | 0.09    | 0.00             | 0.03  | 0.00  | 0.00  | 0.00  | 0.04  | 0.01    |
| Sprouted kernels, %                        | 0.17    | 0.08  | 0.09  | 0.03  | 0.16  | -   | 0.11    | 0.03             | 0.06  | 0.02  | 0.02  | 0.17  | 0.56  | 0.08    |
| Total damaged kernels, %                   | 0.55    | 0.26  | 0.34  | 0.08  | 0.37  | -   | 0.33    | 0.48             | 0.56  | 0.57  | 0.51  | 0.90  | 6.89  | 0.88    |
| Combined deviations, %                     | 3.41    | 2.84  | 3.08  | 2.81  | 4.34  | -   | 3.36    | 2.26             | 2.50  | 2.54  | 2.30  | 4.39  | 7.96  | 2.95    |
| Field fungi, %                             | 0.07    | 0.04  | 0.05  | 0.08  | 0.13  | -   | 0.07    | 0.08             | 0.11  | 0.12  | 0.08  | 0.10  | 0.25  | 0.11    |
| Storage fungi, %                           | 0.02    | 0.02  | 0.02  | 0.01  | 0.03  | -   | 0.02    | 0.01             | 0.01  | 0.01  | 0.00  | 0.01  | 0.02  | 0.01    |
| 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    |
| Noxious seeds (Crotalaria sp, Datura sp..) | 0       | 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     | 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 |
| <b>No. of samples</b>                      | 7       | 18    | 11    | 3     | 14    | -   | 53      | 30               | 22    | 19    | 11    | 14    | 4     | 100     |
| <b>BÜHLER EXTRACTION, %</b>                | 73.9    | 74.3  | 73.3  | 73.5  | 73.3  | -   | 73.7    | 75.4             | 75.9  | 75.4  | 75.6  | 75.2  | 74.6  | 75.5    |
| <b>FLOUR</b>                               |         |       |       |       |       |     |         |                  |       |       |       |       |       |         |
| Colour, KJ                                 | -0.5    | 0.6   | 0.4   | 0.2   | 0.7   | -   | 0.4     | -1.8             | -1.9  | -1.9  | -1.8  | -1.4  | -0.3  | -1.8    |
| <b>100g BAKING TEST</b>                    |         |       |       |       |       |     |         |                  |       |       |       |       |       |         |
| Baking water absorption, %                 | 62.5    | 60.0  | 59.9  | 60.6  | 59.8  | -   | 60.3    | 62.3             | 61    | 60.9  | 60.9  | 61.2  | 63.3  | 61.5    |
| Loaf volume, cm3                           | 935     | 764   | 792   | 827   | 797   | -   | 805     | 951              | 912   | 874   | 820   | 895   | 970   | 906     |
| Evaluation                                 | 1       | 2     | 1     | 1     | 1     | -   | 1       | 0                | 0     | 0     | 1     | 0     | 1     | 0       |
| <b>FARINOGRAM</b>                          |         |       |       |       |       |     |         |                  |       |       |       |       |       |         |
| Water absorption, %                        | 61.1    | 61.0  | 59.6  | 59.8  | 60.2  | -   | 60.4    | 63.1             | 62.6  | 61.6  | 61.7  | 61.9  | 62.0  | 62.3    |
| Development time, min                      | 4.2     | 1.9   | 2.0   | 2.1   | 2.0   | -   | 2.2     | 6.0              | 4.9   | 4.2   | 4.1   | 4.7   | 5.8   | 5.0     |
| Stability, mm                              | 10.7    | 4.0   | 4.0   | 5.8   | 5.0   | -   | 5.3     | 10.7             | 9.0   | 8.5   | 7.5   | 9.1   | 10.7  | 9.3     |
| Mixing tolerance index, BU                 | 31      | 56    | 57    | 48    | 54    | -   | 52      | 33               | 37    | 36    | 43    | 35    | 32    | 36      |

## 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| 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 |
| <b>No. of samples</b>            | 7           | 18   | 11   | 3    | 14   | -   | 53      | 30               | 22   | 19   | 11   | 14   | 4    | 100     |
| <b>ALVEOGRAM</b>                 |             |      |      |      |      |     |         |                  |      |      |      |      |      |         |
| Strength (S) , cm <sup>2</sup>   | 48.0        | 37.5 | 37.3 | 35.7 | 38.0 | -   | 38.9    | 44.5             | 39.9 | 36.9 | 37.6 | 39.6 | 46.7 | 40.7    |
| Stability (P), mm                | 96          | 117  | 102  | 96   | 107  | -   | 107     | 84               | 82   | 80   | 86   | 80   | 73   | 82      |
| Distensibility (L), mm           | 93          | 55   | 67   | 71   | 65   | -   | 66      | 117              | 106  | 102  | 93   | 111  | 133  | 109     |
| P/L                              | 1.06        | 2.26 | 1.63 | 1.44 | 1.76 | -   | 1.79    | 0.73             | 0.79 | 0.84 | 1.16 | 0.75 | 0.57 | 0.81    |
| <b>EXTENSOGRAM</b>               |             |      |      |      |      |     |         |                  |      |      |      |      |      |         |
| Strength, cm <sup>2</sup>        | 122         | 90   | 92   | 108  | 90   | -   | 96      | 117              | 105  | 98   | 96   | 110  | 137  | 108     |
| Max. height, BU                  | 452         | 419  | 409  | 432  | 404  | -   | 418     | 372              | 356  | 357  | 354  | 377  | 425  | 366     |
| Extensibility, mm                | 189         | 147  | 155  | 168  | 155  | -   | 158     | 213              | 199  | 186  | 175  | 198  | 218  | 199     |
| <b>MIXOGRAM</b>                  |             |      |      |      |      |     |         |                  |      |      |      |      |      |         |
| Peak time, min                   | 3.6         | 4.0  | 4.2  | 4.4  | 4.1  | -   | 4.1     | 2.4              | 2.5  | 2.5  | 2.6  | 2.5  | 2.5  | 2.5     |
| Absorption, %                    | 62.6        | 60.2 | 60.3 | 60.5 | 60.3 | -   | 60.6    | 62.5             | 61.4 | 60.8 | 60.8 | 61.5 | 63.9 | 61.7    |
| <b>MYCOTOXINS</b>                |             |      |      |      |      |     |         |                  |      |      |      |      |      |         |
| Aflatoxin, ppb [max. value]      | 0.31 [5.00] |      |      |      |      |     |         | 0.43 [7.00]      |      |      |      |      |      |         |
| Deoxynivalenol, ppm [max. value] | 0.83 [1.70] |      |      |      |      |     |         | 0.94 [1.50]      |      |      |      |      |      |         |
| Ochratoxin A, ppb [max. value]   | 0.33 [1.40] |      |      |      |      |     |         | 0.09 [0.67]      |      |      |      |      |      |         |
| <b>No. of samples</b>            | <b>15</b>   |      |      |      |      |     |         | <b>30</b>        |      |      |      |      |      |         |

## 2005/2006 IMPORTED WHEAT QUALITY - UKRAINE (1 Oct 2005 to 30 Sep 2006)

### 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| Country of origin                          | Ukraine |       |       |      |       |     |         | RSA Crop Average |       |       |       |       |       |         |
|--|---------|-------|-------|------|-------|-----|---------|------------------|-------|-------|-------|-------|-------|---------|
|  | B1      | B2    | B3    | B4   | UT    | COW | Average | B1               | B2    | B3    | B4    | UT    | COW   | Average |
| <b>Class and Grade bread wheat</b>         |         |       |       |      |       |     |         |                  |       |       |       |       |       |         |
| <b>No. of samples</b>                      | -       | 5     | 4     | 1    | 6     | -   | 16      | 178              | 104   | 85    | 21    | 69    | 23    | 480     |
| <b>WHEAT</b>                               |         |       |       |      |       |     |         |                  |       |       |       |       |       |         |
| <b>GRADING</b>                             |         |       |       |      |       |     |         |                  |       |       |       |       |       |         |
| Protein (12% mb), %                        | -       | 11.49 | 10.59 | 9.68 | 10.99 | -   | 10.97   | 13.37            | 12.04 | 11.34 | 10.44 | 12.30 | 13.07 | 12.43   |
| Moisture, %                                | -       | 12.4  | 12.0  | 12.0 | 11.9  | -   | 12.1    | 11.2             | 11.2  | 11.0  | 10.9  | 10.9  | 11.2  | 11.1    |
| Falling number, sec                        | -       | 321   | 295   | 413  | 369   | -   | 338     | 370              | 384   | 385   | 357   | 374   | 364   | 375     |
| 1000 Kernel mass (13% mb), g               | -       | 39.6  | 37.0  | 35.7 | 36.3  | -   | 37.5    | 35.5             | 37.0  | 36.6  | 37.8  | 34.4  | 32.6  | 35.8    |
| Hlm (dirty), kg/hl                         | -       | 78.2  | 76.5  | 76.8 | 76.5  | -   | 77.0    | 78.8             | 78.3  | 78.2  | 78.7  | 77.4  | 75.6  | 78.2    |
| Screenings (<1,8mm), %                     | -       | 2.29  | 1.60  | 1.30 | 3.09  | -   | 2.35    | 1.41             | 1.55  | 1.52  | 1.38  | 2.87  | 1.89  | 1.69    |
| 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  | 0.11  | 0.01    |
| Foreign matter, %                          | -       | 0.13  | 0.36  | 0.31 | 0.44  | -   | 0.31    | 0.09             | 0.11  | 0.12  | 0.11  | 0.12  | 0.27  | 0.12    |
| Other grain & unthreshed ears, %           | -       | 0.34  | 0.14  | 0.00 | 1.18  | -   | 0.58    | 0.27             | 0.30  | 0.34  | 0.30  | 0.50  | 0.37  | 0.33    |
| Heat damaged kernels, %                    | -       | 0.00  | 0.02  | 0.00 | 0.17  | -   | 0.07    | 0.00             | 0.00  | 0.00  | 0.00  | 0.00  | 0.02  | 0.00    |
| Immature kernels, %                        | -       | 0.02  | 0.05  | 0.00 | 0.03  | -   | 0.03    | 0.16             | 0.09  | 0.07  | 0.05  | 0.07  | 0.16  | 0.11    |
| Insect damaged kernels, %                  | -       | 0.16  | 0.06  | 0.01 | 0.28  | -   | 0.17    | 0.29             | 0.41  | 0.45  | 0.44  | 0.65  | 5.85  | 0.67    |
| Heavily frost damaged kernels, %           | -       | 0.00  | 0.00  | 1.62 | 0.40  | -   | 0.25    | 0.00             | 0.03  | 0.00  | 0.00  | 0.00  | 0.04  | 0.01    |
| Sprouted kernels, %                        | -       | 0.13  | 0.08  | 0.00 | 0.26  | -   | 0.16    | 0.03             | 0.06  | 0.02  | 0.02  | 0.17  | 0.56  | 0.08    |
| Total damaged kernels, %                   | -       | 0.32  | 0.21  | 0.00 | 0.74  | -   | 0.43    | 0.48             | 0.56  | 0.57  | 0.51  | 0.90  | 6.89  | 0.88    |
| Combined deviations, %                     | -       | 3.07  | 2.28  | 0.01 | 5.05  | -   | 3.43    | 2.26             | 2.50  | 2.54  | 2.30  | 4.39  | 7.96  | 2.95    |
| Field fungi, %                             | -       | 0.03  | 0.02  | 0.00 | 0.00  | -   | 0.02    | 0.08             | 0.11  | 0.12  | 0.08  | 0.10  | 0.25  | 0.11    |
| Storage fungi, %                           | -       | 0.03  | 0.02  | 0.02 | 0.00  | -   | 0.02    | 0.01             | 0.01  | 0.01  | 0.00  | 0.01  | 0.02  | 0.01    |
| 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     | 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 |
| <b>No. of samples</b>                      | -       | 5     | 4     | 1    | 6     | -   | 16      | 30               | 22    | 19    | 11    | 14    | 4     | 100     |
| <b>BÜHLER EXTRACTION, %</b>                | -       | 73.3  | 73.0  | 72.9 | 73.8  | -   | 73.4    | 75.4             | 75.9  | 75.4  | 75.6  | 75.2  | 74.6  | 75.5    |
| <b>FLOUR</b>                               |         |       |       |      |       |     |         |                  |       |       |       |       |       |         |
| Colour, KJ                                 | -       | -0.4  | -0.3  | -0.7 | 0.1   | -   | -0.2    | -1.8             | -1.9  | -1.9  | -1.8  | -1.4  | -0.3  | -1.8    |
| <b>100g BAKING TEST</b>                    |         |       |       |      |       |     |         |                  |       |       |       |       |       |         |
| Baking water absorption, %                 | -       | 60.0  | 59.2  | 56.2 | 59.7  | -   | 59.5    | 62.3             | 61    | 60.9  | 60.9  | 61.2  | 63.3  | 61.5    |
| Loaf volume, cm3                           | -       | 787   | 770   | 700  | 741   | -   | 760     | 951              | 912   | 874   | 820   | 895   | 970   | 906     |
| Evaluation                                 | -       | 1     | 0     | 0    | 2     | -   | 1       | 0                | 0     | 0     | 1     | 0     | 1     | 0       |
| <b>FARINOGRAM</b>                          |         |       |       |      |       |     |         |                  |       |       |       |       |       |         |
| Water absorption, %                        | -       | 59.0  | 58.4  | 52.6 | 59.1  | -   | 58.5    | 63.1             | 62.6  | 61.6  | 61.7  | 61.9  | 62.0  | 62.3    |
| Development time, min                      | -       | 1.9   | 2.0   | 1.2  | 1.8   | -   | 1.9     | 6.0              | 4.9   | 4.2   | 4.1   | 4.7   | 5.8   | 5.0     |
| Stability, mm                              | -       | 4.8   | 3.2   | 1.8  | 4.7   | -   | 4.2     | 10.7             | 9.0   | 8.5   | 7.5   | 9.1   | 10.7  | 9.3     |
| Mixing tolerance index, BU                 | -       | 55    | 63    | 81   | 55    | -   | 59      | 33               | 37    | 36    | 43    | 35    | 32    | 36      |

## 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| Country of origin                | Ukraine      |      |      |      |      |     |         | RSA Crop Average |      |      |      |      |      |         |
|----------------------------------|--------------|------|------|------|------|-----|---------|------------------|------|------|------|------|------|---------|
| Class and Grade bread wheat      | B1           | B2   | B3   | B4   | UT   | COW | Average | B1               | B2   | B3   | B4   | UT   | COW  | Average |
| <b>No. of samples</b>            | -            | 5    | 4    | 1    | 6    | -   | 16      | 30               | 22   | 19   | 11   | 14   | 4    | 100     |
| <b>ALVEOGRAM</b>                 |              |      |      |      |      |     |         |                  |      |      |      |      |      |         |
| Strength (S) , cm <sup>2</sup>   | -            | 35.5 | 33.4 | 17.9 | 36.5 | -   | 34.3    | 44.5             | 39.9 | 36.9 | 37.6 | 39.6 | 46.7 | 40.7    |
| Stability (P), mm                | -            | 102  | 98   | 41   | 100  | -   | 96      | 84               | 82   | 80   | 86   | 80   | 73   | 82      |
| Distensibility (L), mm           | -            | 58   | 57   | 97   | 54   | -   | 59      | 117              | 106  | 102  | 93   | 111  | 133  | 109     |
| P/L                              | -            | 1.78 | 1.74 | 0.43 | 1.86 | -   | 1.72    | 0.73             | 0.79 | 0.84 | 1.16 | 0.75 | 0.57 | 0.81    |
| <b>EXTENSOGRAM</b>               |              |      |      |      |      |     |         |                  |      |      |      |      |      |         |
| Strength, cm <sup>2</sup>        | -            | 112  | 103  | 68   | 85   | -   | 97      | 117              | 105  | 98   | 96   | 110  | 137  | 108     |
| Max. height, BU                  | -            | 507  | 450  | 355  | 393  | -   | 441     | 372              | 356  | 357  | 354  | 377  | 425  | 366     |
| Extensibility, mm                | -            | 152  | 157  | 127  | 144  | -   | 149     | 213              | 199  | 186  | 175  | 198  | 218  | 199     |
| <b>MIXOGRAM</b>                  |              |      |      |      |      |     |         |                  |      |      |      |      |      |         |
| Peak time, min                   | -            | 4.3  | 4.9  | 4.6  | 4.5  | -   | 4.5     | 2.4              | 2.5  | 2.5  | 2.6  | 2.5  | 2.5  | 2.5     |
| Absorption, %                    | -            | 60.0 | 59.2 | 58.2 | 59.7 | -   | 59.6    | 62.5             | 61.4 | 60.8 | 60.8 | 61.5 | 63.9 | 61.7    |
| <b>MYCOTOXINS</b>                |              |      |      |      |      |     |         |                  |      |      |      |      |      |         |
| Aflatoxin, ppb [max. value]      | 2.50 [10.00] |      |      |      |      |     |         | 0.43 [7.00]      |      |      |      |      |      |         |
| Deoxynivalenol, ppm [max. value] | 0.81 [1.60]  |      |      |      |      |     |         | 0.94 [1.50]      |      |      |      |      |      |         |
| Ochratoxin A, ppb [max. value]   | 0.56 [1.30]  |      |      |      |      |     |         | 0.09 [0.67]      |      |      |      |      |      |         |
| <b>No. of samples</b>            | <b>4</b>     |      |      |      |      |     |         | <b>30</b>        |      |      |      |      |      |         |

## 2005/2006 IMPORTED WHEAT QUALITY - USA (1 Oct 2005 to 30 Sep 2006)

### 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| Country of origin                          | USA         |             |             |             |             |          |             | RSA Crop Average |             |             |             |             |             |             |
|--|-------------|-------------|-------------|-------------|-------------|----------|-------------|------------------|-------------|-------------|-------------|-------------|-------------|-------------|
|  | B1          | B2          | B3          | B4          | UT          | COW      | Average     | B1               | B2          | B3          | B4          | UT          | COW         | Average     |
| <b>Class and Grade bread wheat</b>         |             |             |             |             |             |          |             |                  |             |             |             |             |             |             |
| <b>No. of samples</b>                      | <b>2</b>    | <b>4</b>    | <b>8</b>    | <b>1</b>    | <b>8</b>    | <b>-</b> | <b>23</b>   | <b>178</b>       | <b>104</b>  | <b>85</b>   | <b>21</b>   | <b>69</b>   | <b>23</b>   | <b>480</b>  |
| <b>WHEAT</b>                               |             |             |             |             |             |          |             |                  |             |             |             |             |             |             |
| <b>GRADING</b>                             |             |             |             |             |             |          |             |                  |             |             |             |             |             |             |
| Protein (12% mb), %                        | 13.48       | 12.13       | 11.77       | 11.64       | 11.74       | -        | 11.96       | 13.37            | 12.04       | 11.34       | 10.44       | 12.30       | 13.07       | 12.43       |
| Moisture, %                                | 10.9        | 12.1        | 12.2        | 12.3        | 11.9        | -        | 12.0        | 11.2             | 11.2        | 11.0        | 10.9        | 10.9        | 11.2        | 11.1        |
| Falling number, sec                        | 336         | 384         | 350         | 326         | 362         | -        | 358         | 370              | 384         | 385         | 357         | 374         | 364         | 375         |
| 1000 Kernel mass (13% mb), g               | 30.2        | 39.1        | 41.0        | 40.6        | 39.6        | -        | 39.2        | 35.5             | 37.0        | 36.6        | 37.8        | 34.4        | 32.6        | 35.8        |
| HIm (dirty), kg/hl                         | 80.2        | 77.1        | 76.6        | 73.9        | 76.1        | -        | 76.7        | 78.8             | 78.3        | 78.2        | 78.7        | 77.4        | 75.6        | 78.2        |
| Screenings (<1,8mm), %                     | 1.85        | 2.34        | 1.87        | 2.26        | 2.88        | -        | 2.32        | 1.41             | 1.55        | 1.52        | 1.38        | 2.87        | 1.89        | 1.69        |
| 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        | 0.11        | 0.01        |
| Foreign matter, %                          | 0.80        | 0.27        | 0.41        | 0.96        | 0.77        | -        | 0.57        | 0.09             | 0.11        | 0.12        | 0.11        | 0.12        | 0.27        | 0.12        |
| Other grain & unthreshed ears, %           | 0.01        | 0.08        | 0.35        | 0.80        | 0.85        | -        | 0.47        | 0.27             | 0.30        | 0.34        | 0.30        | 0.50        | 0.37        | 0.33        |
| Heat damaged kernels, %                    | 0.01        | 0.04        | 0.00        | 0.00        | 0.00        | -        | 0.01        | 0.00             | 0.00        | 0.00        | 0.00        | 0.00        | 0.02        | 0.00        |
| Immature kernels, %                        | 0.00        | 0.08        | 0.01        | 0.00        | 0.00        | -        | 0.02        | 0.16             | 0.09        | 0.07        | 0.05        | 0.07        | 0.16        | 0.11        |
| Insect damaged kernels, %                  | 0.00        | 0.18        | 0.15        | 0.00        | 0.35        | -        | 0.20        | 0.29             | 0.41        | 0.45        | 0.44        | 0.65        | 5.85        | 0.67        |
| Heavily frost damaged kernels, %           | 0.00        | 0.85        | 0.58        | 0.00        | 0.00        | -        | 0.35        | 0.00             | 0.03        | 0.00        | 0.00        | 0.00        | 0.04        | 0.01        |
| Sprouted kernels, %                        | 0.00        | 0.10        | 0.11        | 0.00        | 0.03        | -        | 0.07        | 0.03             | 0.06        | 0.02        | 0.02        | 0.17        | 0.56        | 0.08        |
| Total damaged kernels, %                   | 0.01        | 0.40        | 0.27        | 0.00        | 0.38        | -        | 0.29        | 0.48             | 0.56        | 0.57        | 0.51        | 0.90        | 6.89        | 0.88        |
| Combined deviations, %                     | 2.66        | 3.09        | 2.89        | 4.02        | 4.88        | -        | 3.64        | 2.26             | 2.50        | 2.54        | 2.30        | 4.39        | 7.96        | 2.95        |
| Field fungi, %                             | 0.01        | 0.02        | 0.06        | 0.36        | 0.17        | -        | 0.10        | 0.08             | 0.11        | 0.12        | 0.08        | 0.10        | 0.25        | 0.11        |
| Storage fungi, %                           | 0.10        | 0.00        | 0.01        | 0.08        | 0.05        | -        | 0.03        | 0.01             | 0.01        | 0.01        | 0.00        | 0.01        | 0.02        | 0.01        |
| Ergot, %                                   | 0.00        | 0.15        | 0.09        | 0.00        | 0.00        | -        | 0.06        | 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           | 0           |
| Noxious seeds (Argemone mexicana..)        | 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          |
| 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     |
| <b>No. of samples</b>                      | <b>2</b>    | <b>4</b>    | <b>8</b>    | <b>1</b>    | <b>8</b>    | <b>-</b> | <b>23</b>   | <b>30</b>        | <b>22</b>   | <b>19</b>   | <b>11</b>   | <b>14</b>   | <b>4</b>    | <b>100</b>  |
| <b>BÜHLER EXTRACTION, %</b>                | <b>72.5</b> | <b>71.9</b> | <b>72.0</b> | <b>73.4</b> | <b>73.4</b> | <b>-</b> | <b>72.6</b> | <b>75.4</b>      | <b>75.9</b> | <b>75.4</b> | <b>75.6</b> | <b>75.2</b> | <b>74.6</b> | <b>75.5</b> |
| <b>FLOUR</b>                               |             |             |             |             |             |          |             |                  |             |             |             |             |             |             |
| Colour, KJ                                 | -1.2        | -0.2        | -0.3        | 0.4         | -0.2        | -        | -0.3        | -1.8             | -1.9        | -1.9        | -1.8        | -1.4        | -0.3        | -1.8        |
| <b>100g BAKING TEST</b>                    |             |             |             |             |             |          |             |                  |             |             |             |             |             |             |
| Baking water absorption, %                 | 61.6        | 61.4        | 60.2        | 60.2        | 60.1        | -        | 60.5        | 62.3             | 61          | 60.9        | 60.9        | 61.2        | 63.3        | 61.5        |
| Loaf volume, cm3                           | 930         | 769         | 777         | 825         | 822         | -        | 807         | 951              | 912         | 874         | 820         | 895         | 970         | 906         |
| Evaluation                                 | 0           | 3           | 2           | 0           | 1           | -        | 2           | 0                | 0           | 0           | 1           | 0           | 1           | 0           |
| <b>FARINOGRAM</b>                          |             |             |             |             |             |          |             |                  |             |             |             |             |             |             |
| Water absorption, %                        | 61.0        | 63.1        | 61.5        | 59.2        | 58.7        | -        | 60.7        | 63.1             | 62.6        | 61.6        | 61.7        | 61.9        | 62.0        | 62.3        |
| Development time, min                      | 3.4         | 2.2         | 2.4         | 1.9         | 2.1         | -        | 2.3         | 6.0              | 4.9         | 4.2         | 4.1         | 4.7         | 5.8         | 5.0         |
| Stability, mm                              | 10.7        | 4.7         | 3.9         | 3.4         | 4.6         | -        | 4.8         | 10.7             | 9.0         | 8.5         | 7.5         | 9.1         | 10.7        | 9.3         |
| Mixing tolerance index, BU                 | 22          | 54          | 61          | 56          | 56          | -        | 54          | 33               | 37          | 36          | 43          | 35          | 32          | 36          |

## 2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

| 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 |
| No. of samples                   | 2            | 4    | 8    | 1    | 8    | -   | 23      | 30               | 22   | 19   | 11   | 14   | 4    | 100     |
| <b>ALVEOGRAM</b>                 |              |      |      |      |      |     |         |                  |      |      |      |      |      |         |
| Strength (S) , cm <sup>2</sup>   | 51.3         | 38.6 | 33.7 | 36.1 | 37.4 | -   | 37.4    | 44.5             | 39.9 | 36.9 | 37.6 | 39.6 | 46.7 | 40.7    |
| Stability (P), mm                | 95           | 118  | 109  | 94   | 99   | -   | 105     | 84               | 82   | 80   | 86   | 80   | 73   | 82      |
| Distensibility (L), mm           | 118          | 58   | 55   | 78   | 66   | -   | 66      | 117              | 106  | 102  | 93   | 111  | 133  | 109     |
| P/L                              | 0.81         | 2.06 | 2.06 | 1.21 | 1.52 | -   | 1.72    | 0.73             | 0.79 | 0.84 | 1.16 | 0.75 | 0.57 | 0.81    |
| <b>EXTENSOGRAM</b>               |              |      |      |      |      |     |         |                  |      |      |      |      |      |         |
| Strength, cm <sup>2</sup>        | 133          | 95   | 89   | 103  | 115  | -   | 104     | 117              | 105  | 98   | 96   | 110  | 137  | 108     |
| Max. height, BU                  | 455          | 399  | 388  | 435  | 468  | -   | 425     | 372              | 356  | 357  | 354  | 377  | 425  | 366     |
| Extensibility, mm                | 198          | 160  | 157  | 161  | 169  | -   | 165     | 213              | 199  | 186  | 175  | 198  | 218  | 199     |
| <b>MIXOGRAM</b>                  |              |      |      |      |      |     |         |                  |      |      |      |      |      |         |
| Peak time, min                   | 3.3          | 3.8  | 3.9  | 4.3  | 4.5  | -   | 4.1     | 2.4              | 2.5  | 2.5  | 2.6  | 2.5  | 2.5  | 2.5     |
| Absorption, %                    | 62.1         | 61.1 | 60.6 | 60.2 | 60.3 | -   | 60.7    | 62.5             | 61.4 | 60.8 | 60.8 | 61.5 | 63.9 | 61.7    |
| <b>MYCOTOXINS</b>                |              |      |      |      |      |     |         |                  |      |      |      |      |      |         |
| Aflatoxin, ppb [max. value]      | 0.00 [<5]    |      |      |      |      |     |         | 0.43 [7.00]      |      |      |      |      |      |         |
| Deoxynivalenol, ppm [max. value] | 0.50 [1.20]  |      |      |      |      |     |         | 0.94 [1.50]      |      |      |      |      |      |         |
| Ochratoxin A, ppb [max. value]   | 5.66 [41.00] |      |      |      |      |     |         | 0.09 [0.67]      |      |      |      |      |      |         |
| No. of samples                   | 8            |      |      |      |      |     |         | 30               |      |      |      |      |      |         |