

**SOUTH AFRICAN
WINTER RAINFALL WHEAT
Western Cape Province**

PRODUCTION REGION	(1) Namaqualand					(2) Swartland Western Region				
	Bitterfontein Graafwater Landplaas Vanrhynsdorp Vredendal									
Intake silos						Bergvvier Darling Koperfontein Vredenburg				
WHEAT										
Protein (12% mb), %	ave 11.5	min 9.4	max 13.4	stdev 1.8	ave 10.6	min 9.2	max 13.6	stdev 0.9		
Falling number, sec	397	363	421	20.7	374	303	407	23.1		
1000 Kernel mass (13% mb), g	42.1	37.7	48.9	4.8	36.5	29.0	41.0	2.4		
Hectolitre mass (dirty), kg/hl	77.4	75.6	79.2	1.2	75.0	70.1	77.8	1.8		
Screenings (<1.8mm), %	1.7	1.0	2.6	0.5	3.2	2.0	20.2	3.7		
Total damaged kernels, %	0.5	0.4	0.7	0.1	0.2	0.0	0.6	0.1		
Number of samples	6				23					
CULTIVARS										
cultivars with highest % occurrence	SST 015 SST 027 SST 035 SST 88 SST 57	43.2 16.2 12.7 12.0 8.8		SST 027 SST 88 SST 015 SST 57 SST 035	44.5 27.4 15.2 9.8 2.0					
Number of samples	6				23					
MIXOGRAM (Quadromat)										
Peak time, min	ave 2.7	min 2.2	max 3.3	stdev 0.5	ave 3.2	min 2.5	max 3.7	stdev 0.3		
Tail height (6min), mm	48	44	51	3.2	44	40	47	2.1		
Number of samples	6				23					
BÜHLER EXTRACTION, %										
74.7	B1 73.8	B2 73.3	B3 73.3	UT COW	B1 73.6	B2 74.7	B3 73.3	UT COW 73.4		
FLOUR										
Protein (12% mb), %	12.7	10.9	8.5		10.5	9.6	8.8	9.1		
Colour, KJ	-2.5	-2.2	-2.9		-0.9	-2.3	-2.6	-2.8		
FARINOGRAM										
Water absorption (14% mb), %	62.6	60.6	57.7		59.4	58.1	57.1	57.2		
Development time, min	5.2	3.8	1.5		2.8	2.2	1.8	1.8		
Stability, min	12.2	7.5	4.5		6.8	6.3	4.3	4.7		
Mixing tolerance index, BU	30	43	56		41	42	58	57		
EXTENSOGRAM (45 min pull)										
Area, cm ²	110	85	83		68	82	72	79		
Maximum height, BU	375	330	395		315	385	360	370		
Extensibility, mm	206	180	143		145	144	136	146		
ALVEOGRAM										
Strength (S), cm ²	48.8	43.7	33.3		34.6	37.6	31.0	31.8		
Stability (P), mm	82	91	82		84	82	77	79		
Distensibility (L), mm	136	110	84		93	100	87	82		
Configuration ratio (P/L)	0.60	0.83	0.98		0.89	0.83	0.88	0.96		
MIXOGRAM										
Peak time, min	2.2	2.8	2.9		2.8	3.2	3.5	3.0		
100g BAKING TEST										
Loaf volume, cm ³	890	830	735		725	780	705	745		
Evaluation	2	1	0		4	0	1	0		

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAM

1

2



FARINOGRAM

1

2



EXTENSOGRAM

1

2



ALVEOGRAM

1

2



SOUTH AFRICAN
WINTER RAINFALL WHEAT
Western Cape Province

PRODUCTION REGION	(3) Swartland Central Region					(4) Swartland Eastern Region						
	Eendekuil Klipheuwel Koringberg Malmesbury Moorreesburg Moravia Piketberg Pools Ruststasie											
Intake silos						Ceres Gouda Halfmanshof Leliedam Porterville Riebeeck-Wes						
WHEAT												
Protein (12% mb), %	ave 10.4	min 8.7	max 12.6	stdev 0.9	ave 10.5	min 8.7	max 14.3					
Falling number, sec	373	316	421	22.5	366	322	410					
1000 Kernel mass (13% mb), g	38.5	33.0	42.6	2.0	38.1	33.2	44.3					
Hectolitre mass (dirty), kg/hl	77.8	74.3	81.0	1.6	78.1	74.5	81.8					
Screenings (<1.8mm), %	1.0	0.1	3.4	1.0	1.4	0.2	3.4					
Total damaged kernels, %	0.4	0.0	3.7	0.5	0.3	0.0	1.0					
Number of samples	78				35							
CULTIVARS												
cultivars with highest % occurrence	SST 027 40.5				SST 027 41.5							
	SST 88 23.4				SST 88 22.5							
	SST 015 22.8				SST 015 18.5							
	SST 57 8.6				SST 57 12.8							
	SST 65 1.5				SST 035 2.3							
Number of samples	78				35							
MIXOGRAM (Quadromat)												
Peak time, min	ave 3.0	min 2.1	max 4.2	stdev 0.4	ave 3.0	min 2.3	max 3.8					
Tail height (6min), mm	46	38	53	2.9	45	40	52					
Number of samples	78				35							
BÜHLER EXTRACTION, %	B1 74.4	B2 74.4	B3 74.5	B4 74.0	UT 74.5	COW	B1 74.2	B2 74.4	B3 74.2	B4 74.6	UT 74.5	COW
FLOUR												
Protein (12% mb), %	12.1	10.8	9.6	8.6	8.4		11.8	10.7	9.4	8.3	7.7	
Colour, KJ	-2.5	-2.8	-2.7	-3.0	-3.1		-2.3	-2.9	-2.9	-3.0	-2.8	
FARINOGRAM												
Water absorption (14% mb), %	61.1	58.7	58.9	58.5	56.4		59.4	58.4	57.8	57.6	57.3	
Development time, min	4.5	4.0	1.8	1.8	1.9		5.2	4.2	2.3	1.8	1.3	
Stability, min	9.4	8.7	5.4	5.3	5.5		10.5	8.3	6.8	4.9	3.0	
Mixing tolerance index, BU	29	33	50	50	52		29	37	36	56	68	
EXTENSOGRAM (45 min pull)												
Area, cm ²	105	96	79	71	91		105	112	100	77	77	
Maximum height, BU	380	400	460	365	420		405	425	410	400	410	
Extensibility, mm	193	166	155	135	151		182	184	166	138	128	
ALVEOGRAM												
Strength (S), cm ²	36.5	43.7	36.1	32.7	28.7		45.6	39.9	33.5	29.7	30.6	
Stability (P), mm	87	79	86	88	74		85	75	77	82	87	
Distensibility (L), mm	122	123	91	79	83		120	127	99	73	69	
Configuration ratio (P/L)	0.71	0.65	0.94	1.11	0.89		0.71	0.59	0.78	1.12	1.25	
MIXOGRAM												
Peak time, min	2.5	2.8	2.8	2.8	3.3		2.8	2.8	2.8	2.9	3.0	
100g BAKING TEST												
Loaf volume, cm ³	850	860	755	700	695		800	840	735	675	655	
Evaluation	2	0	1	1	0		3	0	1	1	0	

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAM

3

4



FARINOGRAM

3

4



EXTENSOGRAM

3

4



ALVEOGRAM

3

4



**SOUTH AFRICAN
WINTER RAINFALL WHEAT
Western Cape Province**

PRODUCTION REGION	(5) Rüens Western Region				(6) Rüens Eastern Region							
	Bredasdorp	Caledon	Klipdale	Krike	Albertinia	Ashton	Camfer	Heidelberg				
Intake silos	Napier	Protem	Rietpoel	Villiersdorp	Karringmelksrivier	Kleinberg	Protom	Riversdal				
								Swellendam				
WHEAT												
Protein (12% mb), %	ave 11.0	min 9.6	max 12.8	stdev 1.0	ave 10.5	min 8.8	max 12.2	stdev 0.9				
Falling number, sec	370	344	390	13.0	362	291	413	23.3				
1000 Kernel mass (13% mb), g	40.9	38.4	43.5	1.4	40.9	35.8	46.5	2.5				
Hectolitre mass (dirty), kg/hl	78.7	77.7	80.4	0.8	78.5	75.8	79.9	1.2				
Screenings (<1.8mm), %	1.8	0.7	2.1	0.4	1.8	0.5	3.5	0.8				
Total damaged kernels, %	0.1	0.0	0.4	0.2	0.3	0.0	0.8	0.2				
Number of samples	15				34							
CULTIVARS												
cultivars	SST 027	33.4			SST 027	31.3						
with highest % occurrence	SST 88	25.3			SST 88	30.9						
	SST 015	24.1			SST 015	27.0						
	SST 57	12.9			SST 57	6.9						
	PAN 3408	2.0			SST 035	2.0						
Number of samples	15				34							
MIXOGRAM (Quadromat)												
Peak time, min	ave 2.5	min 2.3	max 2.8	stdev 0.2	ave 2.8	min 2.4	max 3.5	stdev 0.2				
Tail height (6min), mm	48	42	55	3.4	47	43	51	2.1				
Number of samples	15				34							
BÜHLER EXTRACTION, %	B1	B2	B3	B4	UT	COW	B1	B2	B3	B4	UT	COW
75.3	75.0	75.4	74.8				74.1	74.9	75.0	75.4	74.9	
FLOUR												
Protein (12% mb), %	12.4	10.7	9.8	8.6			11.7	10.8	9.8	8.8	8.6	
Colour, KJ	-2.4	-2.5	-2.6	-2.4			-2.5	-2.3	-2.5	-2.2	-2.4	
FARINOGRAM												
Water absorption (14% mb), %	62.2	60.1	59.3	58.5			61.4	60.1	59.3	58.1	58.0	
Development time, min	4.8	2.2	2.8	2.2			2.4	3.5	2.7	1.7	2.2	
Stability, min	8.3	7.1	6.3	5.0			8.0	7.4	6.9	5.7	5.9	
Mixing tolerance index, BU	33	32	48	58			29	38	35	46	45	
EXTENSOGRAM (45 min pull)												
Area, cm ²	123	93	93	65			98	90	85	70	81	
Maximum height, BU	395	350	365	320			360	360	385	360	360	
Extensibility, mm	210	185	172	139			193	171	150	135	153	
ALVEOGRAM												
Strength (S), cm ²	46.2	36.1	33.9	30.3			42.7	39.4	35.3	32.0	31.3	
Stability (P), mm	90	75	79	83			90	85	85	82	80	
Distensibility (L), mm	122	117	101	79			108	109	94	85	86	
Configuration ratio (P/L)	0.73	0.64	0.78	1.05			0.83	0.79	0.91	0.97	0.92	
MIXOGRAM												
Peak time, min	2.2	2.4	2.4	2.8			2.3	2.8	2.6	2.8	2.7	
100g BAKING TEST												
Loaf volume, cm ³	910	800	775	710			875	810	730	725	725	
Evaluation	1	1	0	0			1	1	2	0	0	

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAPH

5

6



FARINOGRAM

5

6



EXTENSOGRAM

5

6



ALVEOGRAM

5

6



**SOUTH AFRICAN
IRRIGATION WHEAT
Vaal and Orange river area**

PRODUCTION REGION	(10) Griqualand - West				(11) Vaalharts									
Intake silos	Britstown				Barkly-Wes									
	Douglas				Hartswater									
	Havenga Brug				Jan Kemp									
	Marydale				Magogong									
	Modderrivier				Taung									
	Oranjerivierstasie													
	Prieska													
	Rietrivier													
	Upington													
WHEAT														
Protein (12% mb), %	ave	min	max	stdev	ave	min	max	stdev						
	11.0	9.6	12.4	0.8	11.3	10.2	12.1	0.6						
Falling number, sec	413	371	497	31.5	388	344	423	25.8						
1000 Kernel mass (13% mb), g	39.8	32.2	42.7	2.5	36.7	34.5	39.5	1.5						
Hectolitre mass (dirty), kg/hl	79.4	77.2	81.5	1.0	78.2	75.6	79.5	1.5						
Screenings (<1.8mm), %	1.3	0.2	7.3	1.6	3.0	2.3	4.2	0.6						
Total damaged kernels, %	0.4	0.1	0.8	0.2	0.8	0.1	3.1	0.9						
Number of samples	17				9									
CULTIVARS														
cultivars with highest % occurrence	CRN 826	32.2			CRN 826	83.1								
	SST 806	26.4			SST 806	7.2								
	PAN 3434	14.2			Duzi	3.1								
	Duzi	8.8			Krokodil	1.9								
	SST 876	8.1			SST 876	1.4								
Number of samples	17				9									
MIXOGRAM (Quadromat)														
Peak time, min	ave	min	max	stdev	ave	min	max	stdev						
	2.5	2.0	2.8	0.2	2.4	2.2	2.7	0.2						
Tail height (6min), mm	46	39	52	3.0	50	45	55	3.4						
Number of samples	17				9									
BÜHLER EXTRACTION, %	B1	B2	B3	B4	UT	COW	B1	B2						
	76.0	76.9	76.9	77.9			77.0							
FLOUR														
Protein (12% mb), %	12.0	11.1	10.1	8.9			10.9							
Colour, KJ	-2.2	-2.5	-3.0	-3.0			-2.3							
FARINOGRAM														
Water absorption (14% mb), %	62.2	61.5	58.8	57.8			61.1							
Development time, min	4.7	3.5	3.8	3.7			3.9							
Stability, min	6.9	6.3	6.0	4.9			5.9							
Mixing tolerance index, BU	49	44	55	65			49							
EXTENSOGRAM (45 min pull)														
Area, cm ²	69	96	76	67			79							
Maximum height, BU	260	335	325	310			315							
Extensibility, mm	185	190	166	148			172							
ALVEOGRAM														
Strength (S), cm ²	41.7	37.5	32.0	28.1			35.8							
Stability (P), mm	83	81	68	67			78							
Distensibility (L), mm	117	106	117	109			112							
Configuration ratio (P/L)	0.71	0.77	0.58	0.62			0.70							
MIXOGRAM														
Peak time, min	2.3	2.3	2.6	2.4			2.3							
100g BAKING TEST														
Loaf volume, cm ³	880	855	855	815			890							
Evaluation	1	0	0	0			0							
								0						

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAM

10

11

FARINOGRAM

10

11

EXTENSOGRAM

10

11

ALVEOGRAM

10

11

**SOUTH AFRICAN
MAINLY IRRIGATION
North-West Province**

PRODUCTION REGION	(12) North-West Western Region	(14) North-West Southern Region
Intake silos	Bloubank Buhmannsdrif Kameel Kraaipan Madibogo Mafikeng Mareetsane Piet Plessis Springbokpan Vergeleë Vryburg Vryhof	Amalia Barberspan Delareyville Excelsior Geysdorp Hallat's Hope Migdal Nooitgedacht Schweizer-Reneke Taaibospan
WHEAT		
Protein (12% mb), %	ave 11.8 min 11.4 max 12.4 stdev 0.6	ave 12.1 min 11.1 max 12.5 stdev 0.5
Falling number, sec	363	381
1000 Kernel mass (13% mb), g	34.4	37.3
Hectolitre mass (dirty), kg/hl	74.9	74.7
Screenings (<1.8mm), %	5.4	1.1
Total damaged kernels, %	0.5	0.4
Number of samples	3	6
CULTIVARS		
cultivars	CRN 826	SST 822
with highest % occurrence	30.7	28.8
	13.7	12.7
	3.3	Duzi
		Kariega
Number of samples	3	6
MIXOGRAM (Quadromat)		
Peak time, min	ave 2.8 min 2.8 max 2.9 stdev 0.1	ave 3.0 min 2.7 max 3.2 stdev 0.2
Tail height (6min), mm	49	51
Number of samples	3	6
BÜHLER EXTRACTION, %		
FLOUR	B1 B2 B3 B4 UT COW	B1 B2 B3 B4 UT COW
Protein (12% mb), %		76.2
Colour, KJ		76.4
	11.7	76.1
	-0.7	75.9
FARINOGRAM		
Water absorption (14% mb), %		61.4
Development time, min		2.7
Stability, min		6.1
Mixing tolerance index, BU		38
		34
		44
		42
EXTENSOGRAM (45 min pull)		
Area, cm ²		90
Maximum height, BU		325
Extensibility, mm		194
		177
		195
		196
ALVEOGRAM		
Strength (S), cm ²		39.1
Stability (P), mm		70
Distensibility (L), mm		139
Configuration ratio (P/L)		0.50
		0.59
		0.49
		0.60
MIXOGRAM		
Peak time, min		2.5
		2.6
		2.7
		2.8
100g BAKING TEST		
Loaf volume, cm ³		880
Evaluation		1
		0
		0
		0

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAM

12

14

FARINOGRAM

12

14

EXTENSOGRAM

12

14

ALVEOGRAM

12

14

**SOUTH AFRICAN
MAINLY IRRIGATION
North-West Province**

PRODUCTION REGION	(15) North-West South-Eastern Region					(17) North-West Central Northern Region (Ottosdal)				
	Bloemhof Christiana Hertzogville Hoopstad Kingswood									
Intake silos						Bospoort Hartbeesfontein Kleinhardt Melliodora Ottosdal Rostrataville Vermaas Werda				
WHEAT										
Protein (12% mb), %	ave 11.8	min 10.6	max 13.5	stdev 1.0	ave 11.8	min 11.6	max 12.1	stdev 0.3		
Falling number, sec	400	299	437	41.3	399	378	412	18.4		
1000 Kernel mass (13% mb), g	37.2	25.6	41.3	5.0	37.0	36.9	37.0	0.1		
Hectolitre mass (dirty), kg/hl	77.6	75.2	79.5	1.7	77.1	75.5	79.3	2.0		
Screenings (<1.8mm), %	1.1	0.2	5.1	1.5	1.6	1.0	2.2	0.6		
Total damaged kernels, %	0.6	0.1	1.1	0.4	0.4	0.1	0.6	0.2		
<i>Number of samples</i>	10				3					
CULTIVARS										
cultivars	CRN 826	43.9		CRN 826	45.3					
with highest % occurrence	SST 806	24.3		SST 822	34.7					
	PAN 3118	14.7		SST 876	12.7					
	SST 835	5.5		SST 806	5.7					
	SST 935	4.4		PAN 3434	1.7					
<i>Number of samples</i>	10				3					
MIXOGRAM (Quadromat)										
Peak time, min	ave 3.0	min 2.4	max 3.5	stdev 0.3	ave 2.9	min 2.8	max 3.0	stdev 0.1		
Tail height (6min), mm	51	47	59	4.0	50	50	51	0.6		
<i>Number of samples</i>	10				3					
BÜHLER EXTRACTION, %										
75.1	B1 77.3	B2 77.5	B3 74.2	UT COW	B1 76.8	B2 76.8	B3 76.8	UT COW		
FLOWR										
Protein (12% mb), %	13.0	11.1	10.5		11.7		11.9			
Colour, KJ	-2.0	-2.0	-2.4		-1.1		-1.8			
FARINOGRAM										
Water absorption (14% mb), %	65.1	61.0	59.8		60.0		61.0			
Development time, min	6.8	4.8	4.2		4.8		4.7			
Stability, min	16.2	7.5	6.2		10.5		8.7			
Mixing tolerance index, BU	19	45	54		35		36			
EXTENSOGRAM (45 min pull)										
Area, cm ²	125	96	100		128		125			
Maximum height, BU	425	365	315		485		410			
Extensibility, mm	206	184	222		181		212			
ALVEOGRAM										
Strength (S), cm ²	66.7	43.7	34.4		55.7		50.2			
Stability (P), mm	121	86	68		97		79			
Distensibility (L), mm	105	116	123		124		156			
Configuration ratio (P/L)	1.14	0.75	0.55		0.79		0.51			
MIXOGRAM										
Peak time, min	2.9	2.7	2.8		3.0		2.5			
100g BAKING TEST										
Loaf volume, cm ³	925	905	920		905		880			
Evaluation	2	0	0		0		1			

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAPH

15

17



FARINOGRAM

15

17



EXTENSOGRAM

15

17



ALVEOGRAM

15

17



SOUTH AFRICAN
MAINLY IRRIGATION
North-West Province

PRODUCTION REGION	(18) North-West Central Region (Ventersdorp)				(19) North-West Central Region (Lichtenburg)								
	Bodenstein	Buckingham	Coligny	Enseispruit	Makokskraal	Potchefstroom	Ventersdorp	Grootpan	Halfpad	Hibernia	Lichtenburg	Lottiehalte	Lusthof
Intake silos													
WHEAT													
Protein (12% mb), %	ave 11.1	min 10.4	max 11.9	stdev 0.7	ave 11.4	min 10.5	max 12.1	stdev 0.7					
Falling number, sec	365	349	411	23.2	385	348	413	23.5					
1000 Kernel mass (13% mb), g	38.4	37.5	39.1	0.5	40.1	32.1	44.2	3.4					
Hectolitre mass (dirty), kg/hl	77.3	76.7	78.3	0.6	77.6	74.2	79.3	1.7					
Screenings (<1.8mm), %	0.6	0.5	0.7	0.1	1.3	0.3	3.1	0.8					
Total damaged kernels, %	0.7	0.5	1.1	0.2	0.5	0.3	1.1	0.2					
Number of samples	6				10								
CULTIVARS													
cultivars	SST 806		53.7		SST 806		35.0						
with highest % occurrence	CRN 826		40.8		CRN 826		33.9						
	Olivants		3.7		SST 876		17.2						
	SST 876		1.8		SST 822		6.4						
					SST 835		5.5						
Number of samples	6				10								
MIXOGRAM (Quadromat)													
Peak time, min	ave 2.8	min 2.7	max 3.0	stdev 0.1	ave 2.7	min 2.3	max 3.0	stdev 0.2					
Tail height (6min), mm	50	47	52	1.7	49	46	51	1.6					
Number of samples	6				10								
BÜHLER EXTRACTION, %													
B1	B2	B3	B4	UT	COW	B1	B2	B3	B4	UT	COW		
78.0	77.8					77.3	78.3					76.8	
FLOUR													
Protein (12% mb), %	11.4	9.8				11.9	10.8					10.7	
Colour, KJ	-1.4	-1.8				-1.8	-1.9					-1.5	
FARINOGRAM													
Water absorption (14% mb), %	62.8	60.0				62.9	61.0					60.5	
Development time, min	5.0	3.5				4.9	5.0					4.3	
Stability, min	6.5	6.5				5.7	6.4					7.0	
Mixing tolerance index, BU	59	46				61	62					48	
EXTENSOGRAM (45 min pull)													
Area, cm ²	99	88				103	100					88	
Maximum height, BU	335	350				330	345					335	
Extensibility, mm	204	175				218	202					185	
ALVEOGRAM													
Strength (S), cm ²	45.6	34.6				44.6	39.1					38.2	
Stability (P), mm	85	76				81	77					75	
Distensibility (L), mm	129	109				134	124					125	
Configuration ratio (P/L)	0.65	0.69				0.61	0.62					0.60	
MIXOGRAM													
Peak time, min	2.5	2.7				2.3	2.3					2.8	
100g BAKING TEST													
Loaf volume, cm ³	940	855				950	850					850	
Evaluation	0	0				0	0					0	

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAPH

18

19

FARINOGRAM

18

19

EXTENSOGRAM

18

19

ALVEOGRAM

18

19

SOUTH AFRICAN

MAINLY IRRIGATION

North-West Province

PRODUCTION REGION

(20)
North-West
Eastern Region

Intake silos

Battery
Boons
Brits
Derby
Koster
Rustenburg
Swartruggens
Syferbuilt

SUMMER RAINFALL WHEAT

(AND IRRIGATION)

Free State Province (Central)

(21)
Free State
North-Western Region (Viljoenskroon)

Attie
Groenebloem
Heuningspruit
Koppies
Rooiwal
Vierfontein
Viljoenskroon
Vrededorf
Weiveld

WHEAT

	ave	min	max	stdev	ave	min	max	stdev
Protein (12% mb), %	11.2	9.8	12.6	0.7	12.0	11.2	13.0	0.7
Falling number, sec	360	310	400	27.2	354	278	462	67.4
1000 Kernel mass (13% mb), g	41.4	37.6	45.1	1.9	36.9	33.0	38.3	1.8
Hectolitre mass (dirty), kg/hl	77.4	69.9	79.1	2.5	78.4	74.8	80.0	1.9
Screenings (<1.8mm), %	1.3	0.1	2.6	0.6	2.3	1.3	4.6	1.1
Total damaged kernels, %	1.8	0.5	5.2	1.4	1.0	0.5	1.2	0.2
Number of samples	13				8			

CULTIVARS

cultivars	CRN 826	25.4	Elands	35.6
with highest % occurrence	SST 806	21.4	CRN 826	19.9
	Kariega	13.2	SST 806	17.9
	SST 876	11.2	PAN 3118	14.6
	SST 835	9.9	Betta-DN	5.4
Number of samples	13			8

MIXOGRAM (Quadromat)

	ave	min	max	stdev	ave	min	max	stdev
Peak time, min	2.7	2.3	3.3	0.3	3.6	3.2	4.4	0.5
Tail height (6min), mm	49	45	55	3.3	55	51	60	2.8
Number of samples	13				8			

BÜHLER EXTRACTION, %

FLOUR

Protein (12% mb), %	12.2	11.1	10.5		10.3	12.6	11.1	
Colour, KJ	-1.2	-1.4	-1.3		-1.7	-1.0	-1.6	

FARINOGRAM

Water absorption (14% mb), %	65.0	62.0	59.8		58.9	60.8	58.8	
Development time, min	5.2	2.5	3.2		3.8	5.9	2.0	
Stability, min	9.4	6.2	7.7		6.1	12.7	10.8	
Mixing tolerance index, BU	33	41	36		55	25	10	

EXTENSOGRAM (45 min pull)

Area, cm ²	127	90	108		95	138	139	
Maximum height, BU	405	300	375		335	485	535	
Extensibility, mm	217	210	199		197	194	186	

ALVEOGRAM

Strength (S), cm ²	54.9	39.1	41.9		32.7	56.3	49.5	
Stability (P), mm	109	78	79		59	99	91	
Distensibility (L), mm	106	121	122		140	110	112	
Configuration ratio (P/L)	1.03	0.64	0.65		0.42	0.90	0.81	

MIXOGRAM

Peak time, min	2.5	2.6	2.9		2.5	3.7	3.7	
----------------	-----	-----	-----	--	-----	-----	-----	--

100g BAKING TEST

Loaf volume, cm ³	830	900	870		830	900	865	
Evaluation	3	0	0		0	2	0	

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAM

20

21

FARINOGRAM

20

21

EXTENSOGRAM

20

21

ALVEOGRAM

20

21

**SOUTH AFRICAN
SUMMER RAINFALL WHEAT (AND IRRIGATION)
Free State Province (Central)**

PRODUCTION REGION	(26) Free State South-Eastern Region (Senekal)				(27) Free State Northern Region									
	Intake silos	Arlington	Kaallaagte	Libertas	Marquard	Meets	Monte Video	Senekal	Steynsrus	Gottenburg	Heilbron	Hoogte	Mooigeleë	Petrus Steyn
WHEAT														
Protein (12% mb), %	ave	min	max	stdev	ave	min	max	stdev						
	11.1	9.4	13.1	1.0	11.1	9.2	13.7	1.2						
Falling number, sec	312	227	392	34.2	298	209	378	59.8						
1000 Kernel mass (13% mb), g	38.4	34.2	42.1	2.4	39.8	36.6	42.1	1.6						
Hectolitre mass (dirty), kg/hl	79.2	75.9	81.3	1.4	80.2	78.0	82.2	1.4						
Screenings (<1.8mm), %	1.5	0.6	3.2	0.7	0.7	0.2	1.1	0.3						
Total damaged kernels, %	0.4	0.0	1.0	0.3	0.7	0.1	3.0	0.8						
Number of samples	26				10									
CULTIVARS														
cultivars with highest % occurrence	Elands	32.1			Elands	47.8								
	Gariep	31.0			PAN 3377	12.0								
	PAN 3377	10.8			CRN 826	10.2								
	PAN 3118	5.3			SST 806	6.7								
	Betta-DN	5.0			SST 356	5.4								
Number of samples	26				10									
MIXOGRAM (Quadromat)														
Peak time, min	ave	min	max	stdev	ave	min	max	stdev						
	3.6	2.8	5.0	0.5	3.2	2.4	3.8	0.5						
Tail height (6min), mm	54	46	62	4.2	53	47	65	5.0						
Number of samples	26				10									
BÜHLER EXTRACTION, %														
FLOUR	B1	B2	B3	B4	UT	COW	B1	B2	B3	B4	UT	COW		
	75.0	75.0	75.4	75.0	74.7				74.9	74.5	74.1			
FARINOGRAM														
Water absorption (14% mb), %	12.8	11.5	10.1	9.1	9.1				10.8	9.9	8.9			
Development time, min	3.8	3.5	2.2	1.8	1.4				4.5	2.3	1.9			
Stability, min	13.1	8.9	6.1	3.4	3.0				7.5	6.2	3.7			
Mixing tolerance index, BU	18	26	46	71	66				44	43	66			
EXTENSOGRAM (45 min pull)														
Area, cm ²	142	124	95	85	96				94	82	85			
Maximum height, BU	520	475	455	405	395				390	365	405			
Extensibility, mm	191	187	150	146	151				166	156	145			
ALVEOGRAM														
Strength (S), cm ²	57.3	52.1	43.6	36.5	34.6				48.2	43.0	37.6			
Stability (P), mm	114	108	118	129	97				109	113	119			
Distensibility (L), mm	92	94	65	46	66				93	73	56			
Configuration ratio (P/L)	1.23	1.15	1.82	2.78	1.46				1.17	1.53	2.13			
MIXOGRAM														
Peak time, min	3.5	2.8	3.3	2.9	2.7				2.5	3.2	2.3			
100g BAKING TEST														
Loaf volume, cm ³	885	825	785	550	725				800	715	645			
Evaluation	3	2	1	6	1				2	3	4			

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAPH

26

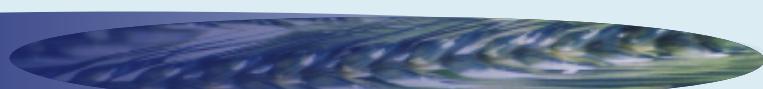
27



FARINOGRAM

26

27



EXTENSOGRAM

26

27



ALVEOGRAM

26

27



**SOUTH AFRICAN
SUMMER RAINFALL WHEAT (AND IRRIGATION)
Free State Province (North-Western)**

PRODUCTION REGION	(22) Free-State North-Western Region (Bothaville)				(23) Free-State North-Western Region (Bultfontein)							
	Allanridge	Bothaville	Mirage	Odendaalsrus	Schoonspruit	Schuttesdraai	Bultfontein	Losdoorns	Protespan	Tierfontein	Wesselsbron	Willemrust
Intake silos												
WHEAT												
Protein (12% mb), %	ave	min	max	stdev	ave	min	max	stdev				
	12.1	11.0	12.6	0.7	11.5	9.0	13.9	1.1				
Falling number, sec	383	294	431	64.2	367	151	445	65.3				
1000 Kernel mass (13% mb), g	36.6	33.3	38.8	1.8	35.7	22.0	39.4	3.6				
Hectolitre mass (dirty), kg/hl	77.8	76.0	79.6	1.3	77.7	66.9	81.6	3.0				
Screenings (<1.8mm), %	1.6	0.6	2.3	0.6	2.1	0.9	8.3	1.4				
Total damaged kernels, %	1.7	0.5	4.3	1.4	0.5	0.1	2.4	0.5				
Number of samples	6				25							
CULTIVARS												
cultivars with highest % occurrence	CRN 826				CRN 826				40.3			
	PAN 3377				PAN 3118				26.9			
	SST 806				PAN 3120				7.4			
	PAN 3118				SST 334				3.7			
	SST 835				SST 806				3.5			
Number of samples	6				25							
MIXOGRAM (Quadromat)												
Peak time, min	ave	min	max	stdev	ave	min	max	stdev				
	2.7	2.2	3.5	0.6	3.0	2.3	3.8	0.5				
Tail height (6min), mm	54	48	59	4.6	53	46	68	5.2				
Number of samples	6				25							
BÜHLER EXTRACTION, %	B1	B2	B3	B4	UT	COW	B1	B2	B3	B4	UT	COW
	75.9	75.5					75.3	75.6	76.3	73.0	74.7	71.5
FLOUR												
Protein (12% mb), %	12.2	11.2					11.9	11.2	10.6	8.8	10.9	12.6
Colour, KJ	-1.7	-1.7					-1.9	-1.9	-2.3	-2.4	-2.2	0.0
FARINOGRAM												
Water absorption (14% mb), %	61.6	60.9					63.0	61.1	59.1	62.4	60.7	62.0
Development time, min	5.5	4.7					6.0	4.8	4.0	1.7	3.0	5.2
Stability, min	9.0	7.2					9.4	8.7	6.9	3.5	7.8	9.2
Mixing tolerance index, BU	40	43					37	37	42	62	33	42
EXTENSOGRAM (45 min pull)												
Area, cm ²	119	110					95	98	93	69	92	132
Maximum height, BU	400	375					365	410	355	355	390	445
Extensibility, mm	204	200					187	167	179	132	165	204
ALVEOGRAM												
Strength (S), cm ²	54.1	44.6					56.6	48.6	39.1	34.6	45.1	58.7
Stability (P), mm	90	87					104	91	73	135	96	100
Distensibility (L), mm	134	117					114	115	134	41	99	118
Configuration ratio (P/L)	0.67	0.74					0.91	0.79	0.54	3.26	0.98	0.85
MIXOGRAM												
Peak time, min	2.8	2.5					2.8	2.5	2.5	4.0	2.8	3.3
100g BAKING TEST												
Loaf volume, cm ³	950	880					950	910	850	660	765	835
Evaluation	0	0					0	0	0	3	3	4

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAM

22

23

FARINOGRAM

22

23

EXTENSOGRAM

22

23

ALVEOGRAM

22

23

**SOUTH AFRICAN
SUMMER RAINFALL WHEAT (AND IRRIGATION)
Free State Province (Eastern)**

PRODUCTION REGION	(25) Free State South-Eastern Region (Bethlehem)				(28) Free State Eastern Region							
	Bethlehem	Clocolan	De Wetshoek	Ficksburg	Marelief	Frankfort	Harrismith	Memel				
Intake silos	Fouriesburg	Marseilles	Modderpoort	Slabberts	Tweespruit	Westminster	Warden	Windfield				
	Zastron											
WHEAT												
Protein (12% mb), %	ave 10.6	min 8.8	max 13.3	stdev 1.0	ave 10.8	min 9.2	max 12.4	stdev 0.8				
Falling number, sec	325	228	444	38.9	337	278	446	40.7				
1000 Kernel mass (13% mb), g	39.8	34.7	45.3	2.7	40.9	36.5	44.8	2.0				
Hectolitre mass (dirty), kg/hl	78.1	64.4	81.3	3.5	80.5	76.7	82.7	1.3				
Screenings (<1.8mm), %	1.8	0.5	4.2	1.1	0.8	0.1	4.8	0.9				
Total damaged kernels, %	0.4	0.1	1.3	0.2	0.4	0.0	1.1	0.3				
Number of samples	32				32							
CULTIVARS												
cultivars with highest % occurrence	Elands	40.9			Elands	51.5						
	Gariep	10.6			SST 835	7.4						
	Matlabas	7.7			Betta-DN	6.6						
	Betta-DN	7.0			PAN 3377	6.4						
	SST 399	6.3			CRN 826	4.9						
Number of samples	32				32							
MIXOGRAM (Quadromat)												
Peak time, min	ave 3.5	min 1.7	max 4.8	stdev 0.6	ave 3.3	min 2.3	max 5.0	stdev 0.5				
Tail height (6min), mm	52	45	60	3.7	54	46	63	3.9				
Number of samples	32				32							
BÜHLER EXTRACTION, %	B1	B2	B3	B4	UT	COW	B1	B2	B3	B4	UT	COW
75.6	75.0	75.0	74.7	75.0	75.2		75.5	76.0	75.0	74.5		
FLOUR												
Protein (12% mb), %	12.6	11.3	10.4	9.2	9.7	12.1	12.1	11.1	10.1	9.0		
Colour, KJ	-2.1	-1.7	-1.8	-2.1	-0.7	-0.3	-1.4	-1.5	-1.6	-2.0		
FARINOGRAM												
Water absorption (14% mb), %	65.7	63.2	62.7	62.6	62.2	61.6	66.2	63.4	61.7	61.4		
Development time, min	4.5	2.7	2.2	2.0	2.3	4.7	4.7	2.0	1.4	1.8		
Stability, min	7.1	8.8	7.7	4.2	6.2	9.3	9.3	9.9	6.1	3.0		
Mixing tolerance index, BU	41	38	35	59	42	35	30	13	44	70		
EXTENSOGRAM (45 min pull)												
Area, cm ²	74	114	116	100	88	113	109	100	90	81		
Maximum height, BU	300	465	470	450	385	430	390	415	410	405		
Extensibility, mm	175	173	173	154	157	183	195	169	152	137		
ALVEOGRAM												
Strength (S), cm ²	44.5	53.7	51.7	41.7	40.7	53.2	64.2	57.2	42.8	36.5		
Stability (P), mm	106	120	133	140	114	101	132	120	117	125		
Distensibility (L), mm	85	87	70	50	70	106	98	94	66	48		
Configuration ratio (P/L)	1.25	1.37	1.91	2.80	1.64	0.96	1.34	1.27	1.78	2.59		
MIXOGRAM												
Peak time, min	2.2	2.7	3.3	3.7	3.0	2.9	2.7	3.3	3.7	3.7		
100g BAKING TEST												
Loaf volume, cm ³	750	850	780	700	790	875	850	840	685	625		
Evaluation	6	1	2	2	0	2	2	1	4	5		

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAPH

25

28



FARINOGRAM

25

28



EXTENSOGRAM

25

28



ALVEOGRAM

25

28



SOUTH AFRICAN

SUMMER RAINFALL WHEAT (AND IRRIGATION) Free State Province (South-Western)

OTHER SUMMER RAINFALL WHEAT AND IRRIGATION Mpumalanga

PRODUCTION REGION	(24) Free State Central Region				(29) Mpumalanga Southern Region																		
Intake silos	Bloemfontein	Brandfort	De Brug	Geneva	Henneman	Koffiefontein	Kroonstad	Petrusburg	Theunissen	Van Tonder	Welgeleë	Winburg	Balfour	Greylingstad	Grootvlei	Harvard	Holmdene	Leeuspruit	Platrand	Standerton	Val		
WHEAT																							
Protein (12% mb), %	ave 11.6	min 9.4	max 12.6	stdev 0.6	ave 12.6	min 12.5	max 12.8	stdev 0.2															
Falling number, sec	344	247	459	54.8	388	349	412	34.1															
1000 Kernel mass (13% mb), g	36.3	33.1	39.5	1.8	38.0	37.1	38.6	0.8															
Hectolitre mass (dirty), kg/hl	77.7	74.0	81.4	2.0	78.1	77.8	78.7	0.5															
Screenings (<1.8mm), %	2.2	0.8	5.7	1.3	0.7	0.6	0.8	0.1															
Total damaged kernels, %	2.6	0.2	8.8	3.0	0.6	0.5	0.7	0.1															
Number of samples	26				3																		
CULTIVARS																							
cultivars with highest % occurrence	CRN 826	25.2			SST 806	47.7																	
	PAN 3118	18.0			CRN 826	40.7																	
	Gariep	14.6			SST 876	9.7																	
	PAN 3377	9.4			Olifants	2.0																	
	Elands	7.5																					
Number of samples	26				3																		
MIXOGRAM (Quadromat)																							
Peak time, min	ave 2.9	min 2.3	max 3.7	stdev 0.4	ave 2.3	min 2.2	max 2.5	stdev 0.2															
Tail height (6min), mm	53	41	63	4.8	50	48	51	1.5															
Number of samples	26				3																		
BÜHLER EXTRACTION, %	B1	B2	B3	B4	UT	COW	B1	B2	B3	B4	UT	COW											
	74.9	75.7	74.2		75.3	75.4	76.6																
FLOUR																							
Protein (12% mb), %	11.9	11.3	10.4		11.5	11.7	12.6																
Colour, KJ	-1.6	-1.9	-1.9		-1.8	-1.5	-2.0																
FARINOGRAM																							
Water absorption (14% mb), %	61.6	61.7	60.4		61.3	60.9	61.7																
Development time, min	5.5	4.2	2.2		5.0	4.7	5.2																
Stability, min	11.2	7.9	6.0		9.7	7.7	6.1																
Mixing tolerance index, BU	28	45	47		33	41	56																
EXTENSOGRAM (45 min pull)																							
Area, cm ²	134	106	97		113	103	90																
Maximum height, BU	480	390	440		430	370	305																
Extensibility, mm	194	191	159		179	194	202																
ALVEOGRAM																							
Strength (S), cm ²	56.4	47.2	45.9		52.8	45.4	38.2																
Stability (P), mm	97	94	103		98	81	69																
Distensibility (L), mm	119	107	83		113	127	149																
Configuration ratio (P/L)	0.82	0.88	1.25		0.87	0.64	0.47																
MIXOGRAM																							
Peak time, min	2.8	2.8	3.3		2.8	2.3	2.3																
100g BAKING TEST																							
Loaf volume, cm ³	855	850	740		825	900	965																
Evaluation	2	1	3		2	0	0																

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAM

24

29

FARINOGRAM

24

29

EXTENSOGRAM

24

29

ALVEOGRAM

24

29

SOUTH AFRICAN
OTHER SUMMER RAINFALL WHEAT AND IRRIGATION
Mpumalanga

PRODUCTION REGION	(30) Mpumalanga Eastern Region	(32) Mpumalanga Western Region							
Intake silos	Amersfoort Badplaas Carolina Davel Ermelo Estancia Lothair Maizefield Mkondo Morgenzon Overvaal Panbult	Argent Dryden Endicott Elof Hawerklip Kendal Ogies							
WHEAT									
Protein (12% mb), %	ave 11.3	min 11.1	max 11.4	stdev 0.1	ave 12.3	min 11.7	max 12.6	stdev 0.5	
Falling number, sec	428	372	473	37.1	344	333	352	9.7	
1000 Kernel mass (13% mb), g	41.9	41.2	43.0	0.8	38.1	35.2	39.9	2.5	
Hectolitre mass (dirty), kg/hl	78.2	77.4	79.0	0.8	77.8	75.6	79.1	1.9	
Screenings (<1.8mm), %	2.7	1.5	5.5	1.6	1.2	0.7	2.1	0.8	
Total damaged kernels, %	0.4	0.1	1.0	0.4	0.4	0.2	0.7	0.2	
Number of samples	5		3						
CULTIVARS									
cultivars with highest % occurrence	Kariega	22.8		SST 806		46.0			
	CRN 826	21.2		CRN 826		36.0			
	SST 806	20.6		SST 876		14.3			
	SST 876	16.6		SST 835		3.7			
	Duzi	11.4							
Number of samples	5		3						
MIXOGRAM (Quadromat)									
Peak time, min	ave 2.3	min 2.3	max 2.4	stdev 0.0	ave 2.8	min 2.7	max 3.0	stdev 0.2	
Tail height (6min), mm	48	47	50	1.3	51	50	53	1.5	
Number of samples	5		3						
BÜHLER EXTRACTION, %			B1	B2	B3	B4	UT	COW	
FLOUR	78.0		77.8		76.4				
	11.0		12.9		11.1				
Protein (12% mb), %	-2.3		-0.8		-2.1				
FARINOGRAM									
Water absorption (14% mb), %	61.9		63.3		60.8				
Development time, min	3.4		5.9		4.0				
Stability, min	5.8		8.2		8.2				
Mixing tolerance index, BU	51		43		38				
EXTENSOGRAM (45 min pull)									
Area, cm ²	75		122		117				
Maximum height, BU	285		355		390				
Extensibility, mm	184		240		210				
ALVEOGRAM									
Strength (S), cm ²	37.5		48.6		43.4				
Stability (P), mm	76		80		82				
Distensibility (L), mm	123		148		126				
Configuration ratio (P/L)	0.62		0.54		0.65				
MIXOGRAM									
Peak time, min	2.3		2.5		2.6				
100g BAKING TEST									
Loaf volume, cm ³	890		1000		865				
Evaluation	0		0		0				

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAPH

30

32



FARINOGRAM

30

32



EXTENSOGRAM

30

32



ALVEOGRAM

30

32



SOUTH AFRICAN
OTHER SUMMER RAINFALL WHEAT AND IRRIGATION
Gauteng and Limpopo Provinces

PRODUCTION REGION	(34) Gauteng	(35) Limpopo										
Intake silos	Bloekomspruit Bronkhorstspruit Glenroy Goeie Hoek Kaalfontein Middelvlei Nigel Oberholzer Raathsvlei	Alma Crecy Immerpan Lehau Naboomspruit Northam Nutfield Nylstroom Pienaarsrivier Pietersburg Potgietersrus Roedtan Settlers Tzaneen Vaalwater Warmbad										
WHEAT												
Protein (12% mb), %	ave 11.5	min 9.8	max 13.4	stdev 1.1	ave 11.4	min 9.3	max 13.0	stdev 1.2				
Falling number, sec	378	323	411	28.4	402	339	479	40.3				
1000 Kernel mass (13% mb), g	39.3	34.4	49.4	4.2	37.6	32.1	43.5	3.5				
Hectolitre mass (dirty), kg/hl	78.0	76.7	79.1	0.8	77.4	73.4	79.4	2.0				
Screenings (<1.8mm), %	1.6	0.5	3.0	0.8	1.9	0.5	4.5	1.2				
Total damaged kernels, %	0.6	0.1	1.4	0.4	0.6	0.0	2.2	0.8				
<i>Number of samples</i>	11				10							
CULTIVARS												
cultivars	CRN 826	36.4			CRN 826	32.3						
with highest % occurrence	SST 806	25.3			Duzi	21.0						
	Kariega	11.2			SST 806	18.6						
	Duzi	10.5			SST 835	7.4						
	SST 876	8.0			SST 876	4.9						
<i>Number of samples</i>	11				10							
MIXOGRAM (Quadromat)												
Peak time, min	ave 2.6	min 2.3	max 3.3	stdev 0.3	ave 2.7	min 1.8	max 3.5	stdev 0.5				
Tail height (6min), mm	47	43	59	4.6	47	43	51	2.6				
<i>Number of samples</i>	11				10							
BÜHLER EXTRACTION, %												
	B1	B2	B3	B4	UT	COW	B1	B2	B3	B4	UT	COW
76.0	76.7	77.3	76.2				76.4	76.6		77.7	76.4	
FLOUR												
Protein (12% mb), %	12.4	11.0	9.8	8.6			12.3	11.1		9.1	11.1	
Colour, KJ	-1.2	-2.0	-1.7	-1.7			-0.1	-1.5		-2.1	-1.6	
FARINOGRAM												
Water absorption (14% mb), %	61.6	60.4	60.2	57.0			61.9	61.7		56.6	60.6	
Development time, min	4.5	4.0	2.3	2.2			4.7	4.3		1.9	3.4	
Stability, min	6.7	5.8	6.0	4.6			6.7	6.7		6.4	6.7	
Mixing tolerance index, BU	52	56	46	57			46	48		41	41	
EXTENSOGRAM (45 min pull)												
Area, cm ²	96	87	79	68			85	84		79	104	
Maximum height, BU	345	295	330	310			315	330		355	345	
Extensibility, mm	195	192	170	146			191	180		153	213	
ALVEOGRAM												
Strength (S), cm ²	41.4	34.1	39.9	24.0			42.2	37.0		34.1	35.8	
Stability (P), mm	74	72	86	64			80	78		64	74	
Distensibility (L), mm	142	120	103	87			127	113		130	117	
Configuration ratio (P/L)	0.52	0.60	0.84	0.74			0.63	0.70		0.49	0.63	
MIXOGRAM												
Peak time, min	2.4	2.3	2.8	2.5			2.3	2.5		3.0	2.5	
100g BAKING TEST												
Loaf volume, cm ³	920	865	820	805			950	860		800	850	
Evaluation	1	0	0	0			0	0		0	1	

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

MIXOGRAM

34

35



FARINOGRAM

34

35



EXTENSOGRAM

34

35



ALVEOGRAM

34

35



SOUTH AFRICAN
OTHER SUMMER RAINFALL WHEAT AND IRRIGATION
KwaZulu-Natal Province

PRODUCTION REGION	(36) KwaZulu-Natal				
Intake silos	Bergville Bloedriver Dannhauser Dundee Mizpah New Amalfi Paulpietersburg Vryheid Winterton				
WHEAT					
Protein (12% mb), %	ave 12.8	min 11.8	max 13.5	stdev 0.6	
Falling number, sec	292	101	390	96.6	
1000 Kernel mass (13% mb), g	38.9	36.1	41.9	1.5	
Hectolitre mass (dirty), kg/hl	78.6	75.7	81.4	1.6	
Screenings (<1.8mm), %	1.6	0.9	2.6	0.6	
Total damaged kernels, %	2.4	0.4	11.1	2.7	
Number of samples	15				
CULTIVARS					
cultivars	SST 806 42.9				
with highest % occurrence	CRN 826 28.1				
	SST 835 16.7				
	SST 825 3.5				
	Kariega 3.3				
Number of samples	15				
MIXOGRAM (Quadromat)					
Peak time, min	ave 2.9	min 2.5	max 3.8	stdev 0.5	
Tail height (6min), mm	51	48	55	2.5	
Number of samples	15				
BÜHLER EXTRACTION, %					
	B1 77.5	B2 76.9	B3 	B4 	UT 76.2
					COW 75.5
FLOUR					
Protein (12% mb), %	12.2	11.4		12.3	12.8
Colour, KJ	-1.1	-1.7		-0.4	0.3
FARINOGRAM					
Water absorption (14% mb), %	62.6	61.7		61.1	62.0
Development time, min	5.3	5.2		4.8	3.4
Stability, min	8.2	8.3		8.2	7.8
Mixing tolerance index, BU	46	45		42	39
EXTENSOGRAM (45 min pull)					
Area, cm ²	121	110		137	152
Maximum height, BU	415	390		415	435
Extensibility, mm	202	200		219	237
ALVEOGRAM					
Strength (S), cm ²	45.9	38.1		48.5	53.2
Stability (P), mm	90	79		77	79
Distensibility (L), mm	115	114		141	145
Configuration ratio (P/L)	0.78	0.69		0.55	0.55
MIXOGRAM					
Peak time, min	2.7	2.6		3.0	3.2
100g BAKING TEST					
Loaf volume, cm ³	935	875		945	945
Evaluation	0	0		0	1

RHEOLOGICAL GRAPHS PER PRODUCTION REGION

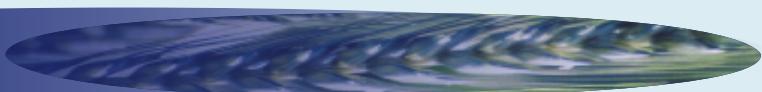
MIXOGRAPH

36



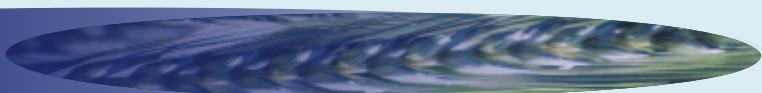
FARINOGRAM

36



EXTENSOGRAM

36



ALVEOGRAM

36

