

2006/2007 IMPORTED WHEAT QUALITY - ARGENTINA (1 Oct 2006 to 30 Sep 2007)

2006/2007 Imported Wheat Quality Versus 2006/2007 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
No. of samples	5	3	-	-	19	-	27	135	130	104	42	64	5	480
WHEAT														
GRADING														
Protein (12% mb), %	13.06	11.48	-	-	12.10	-	12.21	12.73	11.48	10.73	9.84	10.93	11.00	11.45
Moisture, %	12.1	11.8	-	-	11.9	-	11.9	10.5	10.4	10.5	12.6	10.5	10.8	10.7
Falling number, sec	398	428	-	-	404	-	406	347	362	357	332	346	260	351
1000 Kernel mass (13% mb), g	32.3	35.6	-	-	33.7	-	33.6	36.4	37.8	37.9	37.9	36.4	35.7	37.2
Hlm (dirty), kg/hl	78.0	79.0	-	-	77.3	-	77.6	79.3	78.9	77.7	77.8	77.0	75.8	78.4
Screenings (<1,8mm), %	2.95	2.69	-	-	3.63	-	3.40	1.44	1.47	1.72	1.52	3.45	3.39	1.81
Gravel, stones, turf and glass, %	0.00	0.00	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.02	0.00	0.00
Foreign matter, %	0.03	0.07	-	-	0.10	-	0.09	0.07	0.08	0.09	0.10	0.10	0.08	0.08
Other grain & unthreshed ears, %	0.06	0.20	-	-	0.24	-	0.20	0.26	0.29	0.35	0.36	0.55	0.22	0.33
Heat damaged kernels, %	0.02	0.11	-	-	0.01	-	0.03	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.14	0.02	-	-	0.09	-	0.09	0.07	0.06	0.05	0.04	0.02	0.02	0.05
Insect damaged kernels, %	0.31	0.77	-	-	0.39	-	0.41	0.39	0.43	0.54	0.57	0.66	4.14	0.53
Heavily frost damaged kernels, %	0.00	0.03	-	-	0.01	-	0.01	0.03	0.02	0.03	0.00	0.01	0.30	0.03
Sprouted kernels, %	0.70	0.03	-	-	0.18	-	0.26	0.05	0.06	0.05	0.05	0.13	2.12	0.09
Total damaged kernels, %	0.76	0.92	-	-	0.67	-	0.71	0.50	0.55	0.64	0.66	0.82	6.28	0.66
Combined deviations, %	3.80	3.88	-	-	4.64	-	4.40	2.27	2.40	2.80	2.64	4.94	9.96	2.89
Field fungi, %	0.05	0.05	-	-	0.03	-	0.03	0.08	0.12	0.11	0.14	0.19	0.10	0.12
Storage fungi, %	0.02	0.00	-	-	0.03	-	0.02	0.01	0.01	0.03	0.04	0.02	0.02	0.02
Ergot, %	0.00	0.00	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	0	0	-	-	0	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	0	0	-	-	0	-	0	0	0	0	0	0	0	0
Live insects	No	No	-	-	No	-	No	No	No	No	No	No	No	No
Undesirable odour	No	No	-	-	No	-	No	No	No	No	No	No	No	No
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	5	3	-	-	19	-	27	26	25	21	11	15	2	100
BÜHLER EXTRACTION, %	73.0	73.6	-	-	73.7	-	73.6	75.2	75.4	75.6	74.7	74.6	72.3	75.1
FLOUR														
Colour, KJ	0.1	-0.1	-	-	0.3	-	0.2	-1.1	-1.3	-1.4	-1.5	-0.8	-1.0	-1.2
100g BAKING TEST														
Baking water absorption, %	60.9	60.3	-	-	60.7	-	60.7	61.7	60.3	59.6	58.7	59.8	60.5	60.3
Loaf volume, cm3	839	747	-	-	776	-	785	893	824	794	718	776	788	816
Evaluation	3	3	-	-	3	-	3	1	1	1	2	1	2	1
FARINOGRAM														
Water absorption, %	60.1	60.7	-	-	60.5	-	60.5	63.0	61.7	60.5	60.0	60.5	61.5	61.4
Development time, min	2.4	2.0	-	-	2.1	-	2.1	4.6	3.7	2.9	2.1	2.7	2.4	3.4
Stability, mm	14.5	6.7	-	-	9.8	-	10.4	7.2	6.3	5.7	4.5	5.6	6.2	6.1
Mixing tolerance index, BU	19	44	-	-	36	-	34	45	50	52	62	53	47	51

2006/2007 Imported Wheat Quality Versus 2006/2007 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
No. of samples	5	3	-	-	19	-	27	26	25	21	11	15	2	100
ALVEOGRAM														
Strength (S) , cm	53.8	44.3	-	-	46.6	-	47.7	42.3	37.5	33.7	32.0	33.9	38.0	36.8
Stability (P), mm	113	119	-	-	117	-	117	88	87	82	87	80	95	85
Distensibility (L), mm	86	64	-	-	69	-	72	110	100	95	80	99	93	99
P/L	1.33	1.95	-	-	1.77	-	1.71	0.82	0.93	0.92	1.25	0.90	1.20	0.93
EXTENSOGRAM														
Strength, cm	124	91	-	-	107	-	107	94	80	75	72	80	98	82
Max. height, BU	550	430	-	-	483	-	484	331	323	315	328	327	383	326
Extensibility, mm	156	144	-	-	151	-	151	195	173	164	152	168	175	174
MIXOGRAM														
Peak time, min	4.0	4.1	-	-	4.2	-	4.1	2.4	2.5	2.6	2.9	2.7	2.9	2.6
Absorption, %	62.3	60.3	-	-	61.0	-	61.1	62.1	60.6	59.8	59.0	60.0	60.2	60.5
MYCOTOXINS														
Aflatoxin, ppb [max.value]	1.20 [8.20]							0.00 [<5]						
Deoxynivalenol, ppm [max. value]	1.91 [3.20]							1.46 [2.40]						
Ochratoxin A, ppb [max. value]	0.17 [0.88]							0.17 [1.40]						
No. of samples	11							30						

2006/2007 IMPORTED WHEAT QUALITY - BERMUDA (1 Oct 2006 to 30 Sep 2007)

2006/2007 Imported Wheat Quality Versus 2006/2007 RSA Season

Country of origin	Bermuda							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	-	-	-	-	5	-	5	135	130	104	42	64	5	480
WHEAT														
GRADING														
Protein (12% mb), %	-	-	-	-	12.51	-	12.51	12.73	11.48	10.73	9.84	10.93	11.00	11.45
Moisture, %	-	-	-	-	11.8	-	11.8	10.5	10.4	10.5	12.6	10.5	10.8	10.7
Falling number, sec	-	-	-	-	395	-	395	347	362	357	332	346	260	351
1000 Kernel mass (13% mb), g	-	-	-	-	28.1	-	28.1	36.4	37.8	37.9	37.9	36.4	35.7	37.2
Hlm (dirty), kg/hl	-	-	-	-	77.0	-	77.0	79.3	78.9	77.7	77.8	77.0	75.8	78.4
Screenings (<1,8mm), %	-	-	-	-	3.27	-	3.27	1.44	1.47	1.72	1.52	3.45	3.39	1.81
Gravel, stones, turf and glass, %	-	-	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.02	0.00	0.00
Foreign matter, %	-	-	-	-	0.08	-	0.08	0.07	0.08	0.09	0.10	0.10	0.08	0.08
Other grain & unthreshed ears, %	-	-	-	-	0.21	-	0.21	0.26	0.29	0.35	0.36	0.55	0.22	0.33
Heat damaged kernels, %	-	-	-	-	0.02	-	0.02	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	-	-	-	0.02	-	0.02	0.07	0.06	0.05	0.04	0.02	0.02	0.05
Insect damaged kernels, %	-	-	-	-	0.43	-	0.43	0.39	0.43	0.54	0.57	0.66	4.14	0.53
Heavily frost damaged kernels, %	-	-	-	-	0.10	-	0.10	0.03	0.02	0.03	0.00	0.01	0.30	0.03
Sprouted kernels, %	-	-	-	-	0.21	-	0.21	0.05	0.06	0.05	0.05	0.13	2.12	0.09
Total damaged kernels, %	-	-	-	-	0.67	-	0.67	0.50	0.55	0.64	0.66	0.82	6.28	0.66
Combined deviations, %	-	-	-	-	4.23	-	4.23	2.27	2.40	2.80	2.64	4.94	9.96	2.89
Field fungi, %	-	-	-	-	0.11	-	0.11	0.08	0.12	0.11	0.14	0.19	0.10	0.12
Storage fungi, %	-	-	-	-	0.00	-	0.00	0.01	0.01	0.03	0.04	0.02	0.02	0.02
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
No. of samples	-	-	-	-	5	-	5	26	25	21	11	15	2	100
BÜHLER EXTRACTION, %	-	-	-	-	73.6	-	73.6	75.2	75.4	75.6	74.7	74.6	72.3	75.1
FLOUR														
Colour, KJ	-	-	-	-	0.7	-	0.7	-1.1	-1.3	-1.4	-1.5	-0.8	-1.0	-1.2
100g BAKING TEST														
Baking water absorption, %	-	-	-	-	59.4	-	59.4	61.7	60.3	59.6	58.7	59.8	60.5	60.3
Loaf volume, cm3	-	-	-	-	846	-	846	893	824	794	718	776	788	816
Evaluation	-	-	-	-	1	-	1	1	1	1	2	1	2	1
FARINOGRAM														
Water absorption, %	-	-	-	-	57.2	-	57.2	63.0	61.7	60.5	60.0	60.5	61.5	61.4
Development time, min	-	-	-	-	2.2	-	2.2	4.6	3.7	2.9	2.1	2.7	2.4	3.4
Stability, mm	-	-	-	-	9.0	-	9.0	7.2	6.3	5.7	4.5	5.6	6.2	6.1
Mixing tolerance index, BU	-	-	-	-	32	-	32	45	50	52	62	53	47	51

2006/2007 Imported Wheat Quality Versus 2006/2007 RSA Season

Country of origin	Bermuda							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	-	-	-	-	5	-	5	26	25	21	11	15	2	100
ALVEOGRAM														
Strength (S) , cm	-	-	-	-	43.0	-	43.0	42.3	37.5	33.7	32.0	33.9	38.0	36.8
Stability (P), mm	-	-	-	-	89	-	89	88	87	82	87	80	95	85
Distensibility (L), mm	-	-	-	-	92	-	92	110	100	95	80	99	93	99
P/L	-	-	-	-	0.98	-	0.98	0.82	0.93	0.92	1.25	0.90	1.20	0.93
EXTENSOGRAM														
Strength, cm	-	-	-	-	117	-	117	94	80	75	72	80	98	82
Max. height, BU	-	-	-	-	501	-	501	331	323	315	328	327	383	326
Extensibility, mm	-	-	-	-	163	-	163	195	173	164	152	168	175	174
MIXOGRAM														
Peak time, min	-	-	-	-	3.9	-	3.9	2.4	2.5	2.6	2.9	2.7	2.9	2.6
Absorption, %	-	-	-	-	61.4	-	61.4	62.1	60.6	59.8	59.0	60.0	60.2	60.5
MYCOTOXINS														
Aflatoxin, ppb [max.value]	0.00 [0.00]							0.00 [<5]						
Deoxynivalenol, ppm [max. value]	0.50 [0.50]							1.46 [2.40]						
Ochratoxin A, ppb [max. value]	<0.47 [<0.47]							0.17 [1.40]						
No. of samples	1							30						

2006/2007 IMPORTED WHEAT QUALITY - CANADA (1 Oct 2006 to 30 Sep 2007)

2006/2007 Imported Wheat Quality Versus 2006/2007 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
No. of samples	3	-	-	-	10	1	14	135	130	104	42	64	5	480
WHEAT														
GRADING														
Protein (12% mb), %	13.12	-	-	-	13.35	13.33	13.30	12.73	11.48	10.73	9.84	10.93	11.00	11.45
Moisture, %	12.2	-	-	-	12.1	11.8	12.1	10.5	10.4	10.5	12.6	10.5	10.8	10.7
Falling number, sec	422	-	-	-	391	465	403	347	362	357	332	346	260	351
1000 Kernel mass (13% mb), g	32.2	-	-	-	32.4	33.9	32.5	36.4	37.8	37.9	37.9	36.4	35.7	37.2
Hlm (dirty), kg/hl	79.4	-	-	-	79.8	76.4	79.5	79.3	78.9	77.7	77.8	77.0	75.8	78.4
Screenings (<1,8mm), %	2.68	-	-	-	3.48	2.20	3.22	1.44	1.47	1.72	1.52	3.45	3.39	1.81
Gravel, stones, turf and glass, %	0.00	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.02	0.00	0.00
Foreign matter, %	0.03	-	-	-	0.05	0.04	0.05	0.07	0.08	0.09	0.10	0.10	0.08	0.08
Other grain & unthreshed ears, %	0.23	-	-	-	0.23	0.46	0.24	0.26	0.29	0.35	0.36	0.55	0.22	0.33
Heat damaged kernels, %	0.00	-	-	-	0.01	0.00	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.00	-	-	-	0.02	0.02	0.02	0.07	0.06	0.05	0.04	0.02	0.02	0.05
Insect damaged kernels, %	0.16	-	-	-	0.09	0.00	0.10	0.39	0.43	0.54	0.57	0.66	4.14	0.53
Heavily frost damaged kernels, %	0.08	-	-	-	0.05	0.10	0.06	0.03	0.02	0.03	0.00	0.01	0.30	0.03
Sprouted kernels, %	0.26	-	-	-	0.13	0.04	0.15	0.05	0.06	0.05	0.05	0.13	2.12	0.09
Total damaged kernels, %	0.42	-	-	-	0.25	0.06	0.27	0.50	0.55	0.64	0.66	0.82	6.28	0.66
Combined deviations, %	3.36	-	-	-	3.97	2.76	3.75	2.27	2.40	2.80	2.64	4.94	9.96	2.89
Field fungi, %	0.12	-	-	-	0.02	0.00	0.04	0.08	0.12	0.11	0.14	0.19	0.10	0.12
Storage fungi, %	0.00	-	-	-	0.04	0.00	0.03	0.01	0.01	0.03	0.04	0.02	0.02	0.02
Ergot, %	0.00	-	-	-	0.00	0.04	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	0	-	-	-	0	0	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	0	-	-	-	0	0	0	0	0	0	0	0	0	0
Live insects	No	-	-	-	No	No	No	No	No	No	No	No	No	No
Undesirable odour	No	-	-	-	No	No	No	No	No	No	No	No	No	No
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	3	-	-	-	10	1	14	26	25	21	11	15	2	100
BÜHLER EXTRACTION, %	74.6	-	-	-	74.9	75.5	74.9	75.2	75.4	75.6	74.7	74.6	72.3	75.1
FLOUR														
Colour, KJ	-1.0	-	-	-	-1.1	-1.2	-1.1	-1.1	-1.3	-1.4	-1.5	-0.8	-1.0	-1.2
100g BAKING TEST														
Baking water absorption, %	61.7	-	-	-	62.7	62.7	62.5	61.7	60.3	59.6	58.7	59.8	60.5	60.3
Loaf volume, cm3	920	-	-	-	897	890	901	893	824	794	718	776	788	816
Evaluation	1	-	-	-	2	2	2	1	1	1	2	1	2	1
FARINOGRAM														
Water absorption, %	62.1	-	-	-	62.6	63.5	62.5	63.0	61.7	60.5	60.0	60.5	61.5	61.4
Development time, min	4.2	-	-	-	4.3	4.8	4.3	4.6	3.7	2.9	2.1	2.7	2.4	3.4
Stability, mm	8.7	-	-	-	9.3	8.9	9.1	7.2	6.3	5.7	4.5	5.6	6.2	6.1
Mixing tolerance index, BU	42	-	-	-	35	45	37	45	50	52	62	53	47	51

2006/2007 Imported Wheat Quality Versus 2006/2007 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
No. of samples	3	-	-	-	10	1	14	26	25	21	11	15	2	100
ALVEOGRAM														
Strength (S) , cm	51.7	-	-	-	53.2	51.2	52.7	42.3	37.5	33.7	32.0	33.9	38.0	36.8
Stability (P), mm	112	-	-	-	105	105	106	88	87	82	87	80	95	85
Distensibility (L), mm	88	-	-	-	101	100	98	110	100	95	80	99	93	99
P/L	1.31	-	-	-	1.10	1.04	1.14	0.82	0.93	0.92	1.25	0.90	1.20	0.93
EXTENSOGRAM														
Strength, cm	106	-	-	-	107	-	107	94	80	75	72	80	98	82
Max. height, BU	400	-	-	-	385	-	387	331	323	315	328	327	383	326
Extensibility, mm	191	-	-	-	194	-	194	195	173	164	152	168	175	174
MIXOGRAM														
Peak time, min	3.3	-	-	-	3.1	2.8	3.1	2.4	2.5	2.6	2.9	2.7	2.9	2.6
Absorption, %	62.4	-	-	-	62.9	62.7	62.7	62.1	60.6	59.8	59.0	60.0	60.2	60.5
MYCOTOXINS														
Aflatoxin, ppb [max.value]	0.00 [<5]							0.00 [<5]						
Deoxynivalenol, ppm [max. value]	1.10 [2.10]							1.46 [2.40]						
Ochratoxin A, ppb [max. value]	0.55 [1.22]							0.17 [1.40]						

2006/2007 IMPORTED WHEAT QUALITY - GERMANY (1 Oct 2006 to 30 Sep 2007)

2006/2007 Imported Wheat Quality Versus 2006/2007 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
No. of samples	1	5	-	-	4	-	10	135	130	104	42	64	5	480
WHEAT														
GRADING														
Protein (12% mb), %	12.16	11.72	-	-	12.47	-	12.07	12.73	11.48	10.73	9.84	10.93	11.00	11.45
Moisture, %	12.4	12.3	-	-	12.0	-	12.2	10.5	10.4	10.5	12.6	10.5	10.8	10.7
Falling number, sec	343	360	-	-	403	-	376	347	362	357	332	346	260	351
1000 Kernel mass (13% mb), g	42.4	42.7	-	-	42.4	-	42.6	36.4	37.8	37.9	37.9	36.4	35.7	37.2
Hlm (dirty), kg/hl	77.1	77.2	-	-	78.5	-	77.7	79.3	78.9	77.7	77.8	77.0	75.8	78.4
Screenings (<1,8mm), %	2.37	2.40	-	-	3.67	-	2.91	1.44	1.47	1.72	1.52	3.45	3.39	1.81
Gravel, stones, turf and glass, %	0.00	0.00	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.02	0.00	0.00
Foreign matter, %	0.08	0.11	-	-	0.09	-	0.10	0.07	0.08	0.09	0.10	0.10	0.08	0.08
Other grain & unthreshed ears, %	0.98	0.72	-	-	0.72	-	0.75	0.26	0.29	0.35	0.36	0.55	0.22	0.33
Heat damaged kernels, %	0.00	0.00	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.00	0.01	-	-	0.00	-	0.01	0.07	0.06	0.05	0.04	0.02	0.02	0.05
Insect damaged kernels, %	0.08	0.10	-	-	0.08	-	0.09	0.39	0.43	0.54	0.57	0.66	4.14	0.53
Heavily frost damaged kernels, %	0.16	0.30	-	-	0.08	-	0.20	0.03	0.02	0.03	0.00	0.01	0.30	0.03
Sprouted kernels, %	0.08	0.21	-	-	0.08	-	0.14	0.05	0.06	0.05	0.05	0.13	2.12	0.09
Total damaged kernels, %	0.16	0.32	-	-	0.16	-	0.24	0.50	0.55	0.64	0.66	0.82	6.28	0.66
Combined deviations, %	3.59	3.56	-	-	4.63	-	3.99	2.27	2.40	2.80	2.64	4.94	9.96	2.89
Field fungi, %	0.00	0.03	-	-	0.04	-	0.03	0.08	0.12	0.11	0.14	0.19	0.10	0.12
Storage fungi, %	0.00	0.02	-	-	0.02	-	0.02	0.01	0.01	0.03	0.04	0.02	0.02	0.02
Ergot, %	0.00	0.00	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotolaria sp, Datura sp..)	0	0	-	-	0	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	0	0	-	-	0	-	0	0	0	0	0	0	0	0
Live insects	No	No	-	-	No	-	No	No	No	No	No	No	No	No
Undesirable odour	No	No	-	-	No	-	No	No	No	No	No	No	No	No
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	1	5	-	-	4	-	10	26	25	21	11	15	2	100
BÜHLER EXTRACTION, %	76.0	75.1	-	-	74.9	-	75.1	75.2	75.4	75.6	74.7	74.6	72.3	75.1
FLOUR														
Colour, KJ	0.7	0.5	-	-	0.1	-	0.4	-1.1	-1.3	-1.4	-1.5	-0.8	-1.0	-1.2
100g BAKING TEST														
Baking water absorption, %	60.7	60.1	-	-	61.4	-	60.7	61.7	60.3	59.6	58.7	59.8	60.5	60.3
Loaf volume, cm3	830	822	-	-	863	-	839	893	824	794	718	776	788	816
Evaluation	1	1	-	-	1	-	1	1	1	1	2	1	2	1
FARINOGRAM														
Water absorption, %	58.2	59.9	-	-	61.3	-	60.3	63.0	61.7	60.5	60.0	60.5	61.5	61.4
Development time, min	2.5	2.0	-	-	2.6	-	2.3	4.6	3.7	2.9	2.1	2.7	2.4	3.4
Stability, mm	5.3	4.5	-	-	6.3	-	5.3	7.2	6.3	5.7	4.5	5.6	6.2	6.1
Mixing tolerance index, BU	54	52	-	-	46	-	50	45	50	52	62	53	47	51

2006/2007 Imported Wheat Quality Versus 2006/2007 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
No. of samples	1	5	-	-	4	-	10	26	25	21	11	15	2	100
ALVEOGRAM														
Strength (S) , cm	38.4	39.1	-	-	46.3	-	41.9	42.3	37.5	33.7	32.0	33.9	38.0	36.8
Stability (P), mm	92	106	-	-	108	-	106	88	87	82	87	80	95	85
Distensibility (L), mm	79	66	-	-	84	-	74	110	100	95	80	99	93	99
P/L	1.16	1.63	-	-	1.45	-	1.51	0.82	0.93	0.92	1.25	0.90	1.20	0.93
EXTENSOGRAM														
Strength, cm	-	87	-	-	72	-	83	94	80	75	72	80	98	82
Max. height, BU	-	397	-	-	324	-	379	331	323	315	328	327	383	326
Extensibility, mm	-	151	-	-	153	-	152	195	173	164	152	168	175	174
MIXOGRAM														
Peak time, min	3.5	4.0	-	-	3.3	-	3.7	2.4	2.5	2.6	2.9	2.7	2.9	2.6
Absorption, %	60.7	60.5	-	-	61.4	-	60.9	62.1	60.6	59.8	59.0	60.0	60.2	60.5
MYCOTOXINS														
Aflatoxin, ppb [max.value]	<5 [<5]							0.00 [<5]						
Deoxynivalenol, ppm [max. value]	1.11 [2.10]							1.46 [2.40]						
Ochratoxin A, ppb [max. value]	0.83 [1.00]							0.17 [1.40]						
No. of samples	3							30						

2006/2007 IMPORTED WHEAT QUALITY - USA (1 Oct 2006 to 30 Sep 2007)

2006/2007 Imported Wheat Quality Versus 2006/2007 RSA Season

Country of origin	USA							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Class and Grade bread wheat														
No. of samples	4	7	3	-	12	1	27	135	130	104	42	64	5	480
WHEAT														
GRADING														
Protein (12% mb), %	12.82	11.59	11.02	-	12.04	11.71	11.91	12.73	11.48	10.73	9.84	10.93	11.00	11.45
Moisture, %	11.7	12.0	11.7	-	11.7	11.3	11.8	10.5	10.4	10.5	12.6	10.5	10.8	10.7
Falling number, sec	441	375	343	-	416	327	398	347	362	357	332	346	260	351
1000 Kernel mass (13% mb), g	34.2	31.0	32.4	-	29.2	28.2	30.7	36.4	37.8	37.9	37.9	36.4	35.7	37.2
Hlm (dirty), kg/hl	79.6	77.4	76.9	-	75.8	68.3	76.6	79.3	78.9	77.7	77.8	77.0	75.8	78.4
Screenings (<1,8mm), %	2.36	2.24	2.52	-	5.03	7.26	3.72	1.44	1.47	1.72	1.52	3.45	3.39	1.81
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	0.02	0.00	0.00
Foreign matter, %	0.08	0.07	0.23	-	0.22	2.60	0.25	0.07	0.08	0.09	0.10	0.10	0.08	0.08
Other grain & unthreshed ears, %	0.30	0.41	0.39	-	0.71	1.20	0.55	0.26	0.29	0.35	0.36	0.55	0.22	0.33
Heat damaged kernels, %	0.00	0.00	0.00	-	0.02	0.00	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.02	0.01	0.00	-	0.04	0.00	0.02	0.07	0.06	0.05	0.04	0.02	0.02	0.05
Insect damaged kernels, %	0.14	0.24	0.31	-	0.30	0.80	0.28	0.39	0.43	0.54	0.57	0.66	4.14	0.53
Heavily frost damaged kernels, %	0.00	0.00	0.03	-	0.03	0.00	0.01	0.03	0.02	0.03	0.00	0.01	0.30	0.03
Sprouted kernels, %	0.20	0.11	0.21	-	0.05	0.16	0.11	0.05	0.06	0.05	0.05	0.13	2.12	0.09
Total damaged kernels, %	0.36	0.37	0.53	-	0.40	0.96	0.42	0.50	0.55	0.64	0.66	0.82	6.28	0.66
Combined deviations, %	3.09	3.09	3.67	-	6.36	12.02	4.94	2.27	2.40	2.80	2.64	4.94	9.96	2.89
Field fungi, %	0.06	0.07	0.11	-	0.07	0.00	0.07	0.08	0.12	0.11	0.14	0.19	0.10	0.12
Storage fungi, %	0.00	0.01	0.00	-	0.01	0.00	0.00	0.01	0.01	0.03	0.04	0.02	0.02	0.02
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
No. of samples	4	7	3	-	12	1	27	26	25	21	11	15	2	100
BÜHLER EXTRACTION, %	75.3	73.7	73.5	-	72.9	72.3	73.5	75.2	75.4	75.6	74.7	74.6	72.3	75.1
FLOUR														
Colour, KJ	-0.4	0.4	0.5	-	0.8	0.9	0.5	-1.1	-1.3	-1.4	-1.5	-0.8	-1.0	-1.2
100g BAKING TEST														
Baking water absorption, %	61.0	58.9	59.4	-	59.2	60.6	59.5	61.7	60.3	59.6	58.7	59.8	60.5	60.3
Loaf volume, cm3	896	786	733	-	795	875	804	893	824	794	718	776	788	816
Evaluation	1	1	1	-	2	0	1	1	1	1	2	1	2	1
FARINOGRAM														
Water absorption, %	60.5	56.3	54.6	-	57.6	57.5	57.4	63.0	61.7	60.5	60.0	60.5	61.5	61.4
Development time, min	2.9	2.0	1.8	-	2.2	1.5	2.2	4.6	3.7	2.9	2.1	2.7	2.4	3.4
Stability, mm	8.1	6.0	4.4	-	6.9	4.4	6.5	7.2	6.3	5.7	4.5	5.6	6.2	6.1
Mixing tolerance index, BU	39	53	78	-	52	57	53	45	50	52	62	53	47	51

2006/2007 Imported Wheat Quality Versus 2006/2007 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	4	7	3	-	12	1	27	26	25	21	11	15	2	100
ALVEOGRAM														
Strength (S) , cm	47.8	38.9	26.8	-	41.1	37.3	39.8	42.3	37.5	33.7	32.0	33.9	38.0	36.8
Stability (P), mm	98	84	59	-	89	97	86	88	87	82	87	80	95	85
Distensibility (L), mm	95	92	98	-	89	66	91	110	100	95	80	99	93	99
P/L	1.04	0.98	0.60	-	1.04	1.47	0.99	0.82	0.93	0.92	1.25	0.90	1.20	0.93
EXTENSOGRAM														
Strength, cm	119	102	102	-	118	-	111	94	80	75	72	80	98	82
Max. height, BU	490	442	435	-	515	-	479	331	323	315	328	327	383	326
Extensibility, mm	168	156	162	-	158	-	159	195	173	164	152	168	175	174
MIXOGRAM														
Peak time, min	3.7	4.5	3.5	-	4.2	4.7	4.1	2.4	2.5	2.6	2.9	2.7	2.9	2.6
Absorption, %	62.0	60.2	59.4	-	60.9	60.6	60.7	62.1	60.6	59.8	59.0	60.0	60.2	60.5
MYCOTOXINS														
Aflatoxin, ppb [max. value]	0.00 [<5]							0.00 [<5]						
Deoxynivalenol, ppm [max. value]	1.09 [2.00]							1.46 [2.40]						
Ochratoxin A, ppb [max. value]	5.31 [47.00]							0.17 [1.40]						
No. of samples	9							30						