

## 2009/2010 IMPORTED WHEAT QUALITY - AUSTRALIA (1 Oct 2009 to 30 Sep 2010)

### 2009/2010 Imported Wheat Quality Versus 2009/2010 RSA Wheat Quality

Country of origin	Australia							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	5	-	-	-	-	-	5	159	138	79	30	16	58	480
<b>WHEAT GRADING</b>														
Protein (12% mb), %	12.23	-	-	-	-	-	12.23	12.84	11.50	10.62	9.64	11.29	11.51	11.68
Moisture, %	10.0	-	-	-	-	-	10.0	11.5	11.3	11.3	10.8	11.0	11.0	11.3
Falling number, sec	510	-	-	-	-	-	510	382	375	359	339	240	365	367
1000 Kernel mass (13% mb), g	35.2	-	-	-	-	-	35.2	38.7	39.5	40.4	40.2	36.6	38.1	39.2
Hlm (dirty), kg/hl	79.9	-	-	-	-	-	79.9	80.8	80.0	79.5	79.7	75.2	79.0	79.9
Screenings (<1,8mm), %	1.87	-	-	-	-	-	1.87	1.36	1.30	1.47	1.44	3.36	3.03	1.63
Gravel, stones, turf and glass, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.01	0.00	0.00	0.00	0.00
Foreign matter, %	0.01	-	-	-	-	-	0.01	0.05	0.05	0.09	0.09	0.12	0.11	0.07
Other grain & unthreshed ears, %	0.14	-	-	-	-	-	0.14	0.25	0.26	0.30	0.35	0.64	0.65	0.33
Heat damaged kernels, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.05	0.00	0.00
Immature kernels, %	0.00	-	-	-	-	-	0.00	0.07	0.05	0.04	0.03	0.01	0.06	0.05
Insect damaged kernels, %	0.00	-	-	-	-	-	0.00	0.19	0.26	0.29	0.27	1.10	0.52	0.30
Heavily frost damaged kernels, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.13	0.00	0.01
Sprouted kernels, %	0.02	-	-	-	-	-	0.02	0.09	0.11	0.16	0.14	2.73	0.36	0.23
Total damaged kernels, %	0.02	-	-	-	-	-	0.02	0.36	0.43	0.50	0.44	3.96	0.96	0.60
Combined deviations, %	2.04	-	-	-	-	-	2.04	2.02	2.04	2.34	2.32	8.07	4.76	2.63
Field fungi, %	0.23	-	-	-	-	-	0.23	0.19	0.19	0.21	0.15	0.54	0.16	0.20
Storage fungi, %	0.00	-	-	-	-	-	0.00	0.01	0.01	0.01	0.00	0.03	0.01	0.01
Ergot, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds ( <i>Crotalaria spp.</i> , <i>Datura spp.</i> )	0	-	-	-	-	-	0	0	0	0	0	0	0	0
Noxious seeds ( <i>Argemone mexicana</i> )	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>	5	-	-	-	-	-	5	26	28	20	10	5	11	100
<b>BÜHLER EXTRACTION, %</b>	72.2	-	-	-	-	-	72.2	74.8	75.1	74.8	73.8	74.1	74.9	74.7
<b>FLOUR</b>														
Colour, KJ	-2.6	-	-	-	-	-	-2.6	-2.2	-2.3	-2.3	-2.3	-1.7	-2.2	-2.2
Protein (12% mb), %	11.2	-	-	-	-	-	11.2	11.7	10.6	9.6	8.6	10.4	10.6	10.5
Wet Gluten (14% mb), %	29.6	-	-	-	-	-	29.6	32.1	29.0	25.9	22.2	28.3	29.1	28.6
Dry Gluten (14% mb), %	10.3	-	-	-	-	-	10.3	11.3	10.1	9.0	7.9	9.6	10.2	10.0
<b>100g BAKING TEST</b>														
Baking water absorption, %	61.1	-	-	-	-	-	61.1	61.5	60.3	59.3	58.2	59.5	60.4	60.2
Loaf volume, cm <sup>3</sup>	780	-	-	-	-	-	780	902	853	803	727	868	847	843
Evaluation	3	-	-	-	-	-	3	1	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption, %	61.0	-	-	-	-	-	61.0	62.3	61.3	60.5	59.3	58.3	60.6	61.0
Development time, min	2.7	-	-	-	-	-	2.7	4.8	3.4	2.9	2.0	2.7	3.7	3.5
Stability, mm	8.6	-	-	-	-	-	8.6	8.4	6.8	5.7	3.8	4.9	6.9	6.6
Mixing tolerance index, BU	25	-	-	-	-	-	25	39	44	52	71	71	48	49

## 2009/2010 Imported Wheat Quality Versus 2009/2010 RSA Wheat Quality

Country of origin	Australia							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	5	-	-	-	-	-	5	26	28	20	10	5	11	100
<b>ALVEOGRAM</b>														
Strength (S) , cm <sup>2</sup>	40.6	-	-	-	-	-	40.6	42.4	36.5	32.7	25.0	26.8	35.4	35.5
Stability (P), mm	113	-	-	-	-	-	113	93	90	90	87	61	83	89
Distensibility (L), mm	63	-	-	-	-	-	63	97	86	75	58	101	90	85
P/L	1.80	-	-	-	-	-	1.80	1.03	1.13	1.31	1.80	0.61	0.97	1.17
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	101	-	-	-	-	-	101	96	85	74	61	71	87	83
Max. height, BU	457	-	-	-	-	-	457	355	344	327	304	295	345	337
Extensibility, mm	153	-	-	-	-	-	153	187	174	158	139	171	173	170
<b>MIXOGRAM</b>														
Peak time, min	3.4	-	-	-	-	-	3.4	2.6	2.6	2.7	2.8	2.8	2.5	2.6
Absorption, %	61.1	-	-	-	-	-	61.1	61.8	60.4	59.4	58.5	60.3	60.6	60.4
<b>MYCOTOXINS</b>														
Aflatoxin, ppb [max.value]	<2 [<2]							1.00 [4.00]						
Deoxynivalenol, ppm [max. value]	0.00 [0.00]							0.05 [0.48]						
Ochratoxin A, ppb [max. value]	0.00 [0.00]							0.17 [1.00]						
<b>No. of samples</b>	<b>1</b>							<b>30</b>						

## 2009/2010 IMPORTED WHEAT QUALITY - BRAZIL (1 Oct 2009 to 30 Sep 2010)

### 2009/2010 Imported Wheat Quality Versus 2009/2010 RSA Wheat Quality

Country of origin	Brazil							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>	-	-	-	-	-	10	10	159	138	79	30	16	58	480
<b>WHEAT GRADING</b>														
Protein (12% mb), %	-	-	-	-	-	12.28	12.28	12.84	11.50	10.62	9.64	11.29	11.51	11.68
Moisture, %	-	-	-	-	-	12.2	12.2	11.5	11.3	11.3	10.8	11.0	11.0	11.3
Falling number, sec	-	-	-	-	-	274	274	382	375	359	339	240	365	367
1000 Kernel mass (13% mb), g	-	-	-	-	-	31.7	31.7	38.7	39.5	40.4	40.2	36.6	38.1	39.2
Hlm (dirty), kg/hl	-	-	-	-	-	76.9	76.9	80.8	80.0	79.5	79.7	75.2	79.0	79.9
Screenings (<1,8mm), %	-	-	-	-	-	3.05	3.05	1.36	1.30	1.47	1.44	3.36	3.03	1.63
Gravel, stones, turf and glass, %	-	-	-	-	-	0.00	0.00	0.00	0.00	0.01	0.00	0.00	0.00	0.00
Foreign matter, %	-	-	-	-	-	0.29	0.29	0.05	0.05	0.09	0.09	0.12	0.11	0.07
Other grain & unthreshed ears, %	-	-	-	-	-	0.15	0.15	0.25	0.26	0.30	0.35	0.64	0.65	0.33
Heat damaged kernels, %	-	-	-	-	-	0.38	0.38	0.00	0.00	0.00	0.00	0.05	0.00	0.00
Immature kernels, %	-	-	-	-	-	0.01	0.01	0.07	0.05	0.04	0.03	0.01	0.06	0.05
Insect damaged kernels, %	-	-	-	-	-	0.32	0.32	0.19	0.26	0.29	0.27	1.10	0.52	0.30
Heavily frost damaged kernels, %	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.13	0.00	0.01
Sprouted kernels, %	-	-	-	-	-	2.99	2.99	0.09	0.11	0.16	0.14	2.73	0.36	0.23
Total damaged kernels, %	-	-	-	-	-	3.70	3.70	0.36	0.43	0.50	0.44	3.96	0.96	0.60
Combined deviations, %	-	-	-	-	-	7.19	7.19	2.02	2.04	2.34	2.32	8.07	4.76	2.63
Field fungi, %	-	-	-	-	-	0.98	0.98	0.19	0.19	0.21	0.15	0.54	0.16	0.20
Storage fungi, %	-	-	-	-	-	0.11	0.11	0.01	0.01	0.01	0.00	0.03	0.01	0.01
Ergot, %	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds ( <i>Crotalaria spp.</i> , <i>Datura spp.</i> )	-	-	-	-	-	0	0	0	0	0	0	0	0	0
Noxious seeds ( <i>Argemone mexicana</i> )	-	-	-	-	-	0	0	0	0	0	0	0	0	0
Live insects	-	-	-	-	-	Yes	Yes	No	No	No	No	No	No	No
Undesirable odour	-	-	-	-	-	Yes	Yes	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>	-	-	-	-	-	10	10	26	28	20	10	5	11	100
<b>BÜHLER EXTRACTION, %</b>	-	-	-	-	-	69.8	69.8	74.8	75.1	74.8	73.8	74.1	74.9	74.7
<b>FLOUR</b>														
Colour, KJ	-	-	-	-	-	0.5	0.5	-2.2	-2.3	-2.3	-2.3	-1.7	-2.2	-2.2
Protein (12% mb), %	-	-	-	-	-	10.6	10.6	11.7	10.6	9.6	8.6	10.4	10.6	10.5
Wet Gluten (14% mb), %	-	-	-	-	-	28.5	28.5	32.1	29.0	25.9	22.2	28.3	29.1	28.6
Dry Gluten (14% mb), %	-	-	-	-	-	9.5	9.5	11.3	10.1	9.0	7.9	9.6	10.2	10.0
<b>100g BAKING TEST</b>														
Baking water absorption, %	-	-	-	-	-	60.6	60.6	61.5	60.3	59.3	58.2	59.5	60.4	60.2
Loaf volume, cm <sup>3</sup>	-	-	-	-	-	723	723	902	853	803	727	868	847	843
Evaluation	-	-	-	-	-	4	4	1	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption, %	-	-	-	-	-	64.0	64.0	62.3	61.3	60.5	59.3	58.3	60.6	61.0
Development time, min	-	-	-	-	-	1.8	1.8	4.8	3.4	2.9	2.0	2.7	3.7	3.5
Stability, mm	-	-	-	-	-	2.7	2.7	8.4	6.8	5.7	3.8	4.9	6.9	6.6
Mixing tolerance index, BU	-	-	-	-	-	80	80	39	44	52	71	71	48	49

## 2009/2010 Imported Wheat Quality Versus 2009/2010 RSA Wheat Quality

Country of origin	Brazil							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>	-	-	-	-	-	10	10	26	28	20	10	5	11	100
<b>ALVEOGRAM</b>														
Strength (S) , cm <sup>2</sup>	-	-	-	-	-	26.2	26.2	42.4	36.5	32.7	25.0	26.8	35.4	35.5
Stability (P), mm	-	-	-	-	-	95	95	93	90	90	87	61	83	89
Distensibility (L), mm	-	-	-	-	-	50	50	97	86	75	58	101	90	85
P/L	-	-	-	-	-	1.95	1.95	1.03	1.13	1.31	1.80	0.61	0.97	1.17
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	-	-	-	-	-	50	50	96	85	74	61	71	87	83
Max. height, BU	-	-	-	-	-	253	253	355	344	327	304	295	345	337
Extensibility, mm	-	-	-	-	-	141	141	187	174	158	139	171	173	170
<b>MIXOGRAM</b>														
Peak time, min	-	-	-	-	-	2.7	2.7	2.6	2.6	2.7	2.8	2.8	2.5	2.6
Absorption, %	-	-	-	-	-	60.5	60.5	61.8	60.4	59.4	58.5	60.3	60.6	60.4
<b>MYCOTOXINS</b>														
Aflatoxin, ppb [max. value]	<2 [<2]							1.00 [4.00]						
Deoxynivalenol, ppm [max. value]	2.90 [3.90]							0.05 [0.48]						
Ochratoxin A, ppb [max. value]	0.00 [0.00]							0.17 [1.00]						
<b>No. of samples</b>	<b>2</b>							<b>30</b>						

## 2009/2010 IMPORTED WHEAT QUALITY - CANADA (1 Oct 2009 to 30 Sep 2010)

### 2009/2010 Imported Wheat Quality Versus 2009/2010 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>	5	-	-	-	-	-	5	159	138	79	30	16	58	480
<b>WHEAT GRADING</b>														
Protein (12% mb), %	14.09	-	-	-	-	-	14.09	12.84	11.50	10.62	9.64	11.29	11.51	11.68
Moisture, %	12.2	-	-	-	-	-	12.2	11.5	11.3	11.3	10.8	11.0	11.0	11.3
Falling number, sec	365	-	-	-	-	-	365	382	375	359	339	240	365	367
1000 Kernel mass (13% mb), g	34.6	-	-	-	-	-	34.6	38.7	39.5	40.4	40.2	36.6	38.1	39.2
Hlm (dirty), kg/hl	82.4	-	-	-	-	-	82.4	80.8	80.0	79.5	79.7	75.2	79.0	79.9
Screenings (<1,8mm), %	2.11	-	-	-	-	-	2.11	1.36	1.30	1.47	1.44	3.36	3.03	1.63
Gravel, stones, turf and glass, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.01	0.00	0.00	0.00	0.00
Foreign matter, %	0.01	-	-	-	-	-	0.01	0.05	0.05	0.09	0.09	0.12	0.11	0.07
Other grain & unthreshed ears, %	0.15	-	-	-	-	-	0.15	0.25	0.26	0.30	0.35	0.64	0.65	0.33
Heat damaged kernels, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.05	0.00	0.00
Immature kernels, %	0.00	-	-	-	-	-	0.00	0.07	0.05	0.04	0.03	0.01	0.06	0.05
Insect damaged kernels, %	0.02	-	-	-	-	-	0.02	0.19	0.26	0.29	0.27	1.10	0.52	0.30
Heavily frost damaged kernels, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.13	0.00	0.01
Sprouted kernels, %	0.02	-	-	-	-	-	0.02	0.09	0.11	0.16	0.14	2.73	0.36	0.23
Total damaged kernels, %	0.04	-	-	-	-	-	0.04	0.36	0.43	0.50	0.44	3.96	0.96	0.60
Combined deviations, %	2.31	-	-	-	-	-	2.31	2.02	2.04	2.34	2.32	8.07	4.76	2.63
Field fungi, %	0.36	-	-	-	-	-	0.36	0.19	0.19	0.21	0.15	0.54	0.16	0.20
Storage fungi, %	0.05	-	-	-	-	-	0.05	0.01	0.01	0.01	0.00	0.03	0.01	0.01
Ergot, %	0.01	-	-	-	-	-	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds ( <i>Crotalaria spp.</i> , <i>Datura spp.</i> )	0	-	-	-	-	-	0	0	0	0	0	0	0	0
Noxious seeds ( <i>Argemone mexicana</i> )	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>	5	-	-	-	-	-	5	26	28	20	10	5	11	100
<b>BÜHLER EXTRACTION, %</b>	74.4	-	-	-	-	-	74.4	74.8	75.1	74.8	73.8	74.1	74.9	74.7
<b>FLOUR</b>														
Colour, KJ	-1.9	-	-	-	-	-	-1.9	-2.2	-2.3	-2.3	-2.3	-1.7	-2.2	-2.2
Protein (12% mb), %	13.2	-	-	-	-	-	13.2	11.7	10.6	9.6	8.6	10.4	10.6	10.5
Wet Gluten (14% mb), %	36.6	-	-	-	-	-	36.6	32.1	29.0	25.9	22.2	28.3	29.1	28.6
Dry Gluten (14% mb), %	13.0	-	-	-	-	-	13.0	11.3	10.1	9.0	7.9	9.6	10.2	10.0
<b>100g BAKING TEST</b>														
Baking water absorption, %	63.5	-	-	-	-	-	63.5	61.5	60.3	59.3	58.2	59.5	60.4	60.2
Loaf volume, cm <sup>3</sup>	988	-	-	-	-	-	988	902	853	803	727	868	847	843
Evaluation	1	-	-	-	-	-	1	1	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption, %	63.3	-	-	-	-	-	63.3	62.3	61.3	60.5	59.3	58.3	60.6	61.0
Development time, min	5.4	-	-	-	-	-	5.4	4.8	3.4	2.9	2.0	2.7	3.7	3.5
Stability, mm	10.7	-	-	-	-	-	10.7	8.4	6.8	5.7	3.8	4.9	6.9	6.6
Mixing tolerance index, BU	31	-	-	-	-	-	31	39	44	52	71	71	48	49

## 2009/2010 Imported Wheat Quality Versus 2009/2010 RSA Wheat Quality

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>	5	-	-	-	-	-	5	26	28	20	10	5	11	100
<b>ALVEOGRAM</b>														
Strength (S) , cm <sup>2</sup>	52.2	-	-	-	-	-	52.2	42.4	36.5	32.7	25.0	26.8	35.4	35.5
Stability (P), mm	88	-	-	-	-	-	88	93	90	90	87	61	83	89
Distensibility (L), mm	128	-	-	-	-	-	128	97	86	75	58	101	90	85
P/L	0.69	-	-	-	-	-	0.69	1.03	1.13	1.31	1.80	0.61	0.97	1.17
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	120	-	-	-	-	-	120	96	85	74	61	71	87	83
Max. height, BU	353	-	-	-	-	-	353	355	344	327	304	295	345	337
Extensibility, mm	238	-	-	-	-	-	238	187	174	158	139	171	173	170
<b>MIXOGRAM</b>														
Peak time, min	2.9	-	-	-	-	-	2.9	2.6	2.6	2.7	2.8	2.8	2.5	2.6
Absorption, %	63.9	-	-	-	-	-	63.9	61.8	60.4	59.4	58.5	60.3	60.6	60.4
<b>MYCOTOXINS</b>														
Aflatoxin, ppb [max.value]	<2 [<2]							1.00 [4.00]						
Deoxynivalenol, ppm [max. value]	1.40 [1.40]							0.05 [0.48]						
Ochratoxin A, ppb [max. value]	1.00 [1.00]							0.17 [1.00]						
<b>No. of samples</b>	<b>1</b>							<b>30</b>						

# 2009/2010 IMPORTED WHEAT QUALITY - GERMANY (1 Oct 2009 to 30 Sep 2010)

## 2009/2010 Imported Wheat Quality Versus 2009/2010 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>	-	39	19	-	12	-	70	159	138	79	30	16	58	480
<b>WHEAT GRADING</b>														
Protein (12% mb), %	-	11.24	10.91	-	11.42	-	11.18	12.84	11.50	10.62	9.64	11.29	11.51	11.68
Moisture, %	-	12.3	12.6	-	12.5	-	12.4	11.5	11.3	11.3	10.8	11.0	11.0	11.3
Falling number, sec	-	383	356	-	399	-	378	382	375	359	339	240	365	367
1000 Kernel mass (13% mb), g	-	43.0	44.3	-	41.7	-	43.1	38.7	39.5	40.4	40.2	36.6	38.1	39.2
Hlm (dirty), kg/hl	-	79.2	78.7	-	77.2	-	78.7	80.8	80.0	79.5	79.7	75.2	79.0	79.9
Screenings (<1,8mm), %	-	1.60	1.40	-	1.67	-	1.56	1.36	1.30	1.47	1.44	3.36	3.03	1.63
Gravel, stones, turf and glass, %	-	0.00	0.00	-	0.00	-	0.00	0.00	0.00	0.01	0.00	0.00	0.00	0.00
Foreign matter, %	-	0.06	0.05	-	0.08	-	0.06	0.05	0.05	0.09	0.09	0.12	0.11	0.07
Other grain & unthreshed ears, %	-	0.40	0.50	-	1.50	-	0.62	0.25	0.26	0.30	0.35	0.64	0.65	0.33
Heat damaged kernels, %	-	0.01	0.01	-	0.00	-	0.01	0.00	0.00	0.00	0.00	0.05	0.00	0.00
Immature kernels, %	-	0.02	0.00	-	0.02	-	0.01	0.07	0.05	0.04	0.03	0.01	0.06	0.05
Insect damaged kernels, %	-	0.02	0.03	-	0.02	-	0.02	0.19	0.26	0.29	0.27	1.10	0.52	0.30
Heavily frost damaged kernels, %	-	0.07	0.03	-	0.04	-	0.05	0.00	0.00	0.00	0.00	0.13	0.00	0.01
Sprouted kernels, %	-	0.04	0.02	-	0.03	-	0.03	0.09	0.11	0.16	0.14	2.73	0.36	0.23
Total damaged kernels, %	-	0.08	0.07	-	0.06	-	0.07	0.36	0.43	0.50	0.44	3.96	0.96	0.60
Combined deviations, %	-	2.14	2.02	-	3.31	-	2.31	2.02	2.04	2.34	2.32	8.07	4.76	2.63
Field fungi, %	-	0.12	0.09	-	0.09	-	0.10	0.19	0.19	0.21	0.15	0.54	0.16	0.20
Storage fungi, %	-	0.01	0.01	-	0.01	-	0.01	0.01	0.01	0.01	0.00	0.03	0.01	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
Noxious seeds ( <i>Crotalaria spp.</i> , <i>Datura spp.</i> )	-	0	0	-	0	-	0	0	0	0	0	0	0	0
Noxious seeds ( <i>Argemone mexicana</i> )	-	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	B1	UT	B1	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	39	19	-	12	-	70	26	28	20	10	5	11	100
<b>BÜHLER EXTRACTION, %</b>	-	74.3	74.2	-	73.6	-	74.2	74.8	75.1	74.8	73.8	74.1	74.9	74.7
<b>FLOUR</b>														
Colour, KJ	-	-1.2	-1.4	-	-1.3	-	-1.3	-2.2	-2.3	-2.3	-2.3	-1.7	-2.2	-2.2
Protein (12% mb), %	-	10.1	9.8	-	10.3	-	10.0	11.7	10.6	9.6	8.6	10.4	10.6	10.5
Wet Gluten (14% mb), %	-	27.2	26.5	-	27.5	-	27.0	32.1	29.0	25.9	22.2	28.3	29.1	28.6
Dry Gluten (14% mb), %	-	9.7	9.3	-	9.9	-	9.6	11.3	10.1	9.0	7.9	9.6	10.2	10.0
<b>100g BAKING TEST</b>														
Baking water absorption, %	-	59.8	59.5	-	60.1	-	59.7	61.5	60.3	59.3	58.2	59.5	60.4	60.2
Loaf volume, cm <sup>3</sup>	-	759	726	-	799	-	757	902	853	803	727	868	847	843
Evaluation	-	2	2	-	1	-	2	1	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption, %	-	59.4	59.0	-	58.9	-	59.2	62.3	61.3	60.5	59.3	58.3	60.6	61.0
Development time, min	-	1.9	1.9	-	2.1	-	1.9	4.8	3.4	2.9	2.0	2.7	3.7	3.5
Stability, mm	-	4.3	4.6	-	5.0	-	4.5	8.4	6.8	5.7	3.8	4.9	6.9	6.6
Mixing tolerance index, BU	-	58	58	-	54	-	57	39	44	52	71	71	48	49

## 2009/2010 Imported Wheat Quality Versus 2009/2010 RSA Wheat Quality

Country of origin	Germany							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	39	19	-	12	-	70	26	28	20	10	5	11	100
<b>ALVEOGRAM</b>														
Strength (S) , cm <sup>2</sup>	-	33.9	31.1	-	34.3	-	33.2	42.4	36.5	32.7	25.0	26.8	35.4	35.5
Stability (P), mm	-	101	95	-	93	-	98	93	90	90	87	61	83	89
Distensibility (L), mm	-	61	61	-	68	-	62	97	86	75	58	101	90	85
P/L	-	1.70	1.62	-	1.39	-	1.63	1.03	1.13	1.31	1.80	0.61	0.97	1.17
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	-	84	81	-	87	-	84	96	85	74	61	71	87	83
Max. height, BU	-	393	379	-	385	-	387	355	344	327	304	295	345	337
Extensibility, mm	-	147	146	-	154	-	148	187	174	158	139	171	173	170
<b>MIXOGRAM</b>														
Peak time, min	-	3.4	3.6	-	3.4	-	3.5	2.6	2.6	2.7	2.8	2.8	2.5	2.6
Absorption, %	-	59.9	59.6	-	60.1	-	59.9	61.8	60.4	59.4	58.5	60.3	60.6	60.4
<b>MYCOTOXINS</b>														
Aflatoxin, ppb [max.value]	1.41 [4.00]							1.00 [4.00]						
Deoxynivalenol, ppm [max. value]	0.00 [<0.25]							0.05 [0.48]						
Ochratoxin A, ppb [max. value]	0.15 [1.00]							0.17 [1.00]						
<b>No. of samples</b>	<b>34</b>							<b>30</b>						



# 2009/2010 IMPORTED WHEAT QUALITY - USA (1 Oct 2009 to 30 Sep 2010)

## 2009/2010 Imported Wheat Quality Versus 2009/2010 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	1	5	3	-	1	-	10	159	138	79	30	16	58	480
<b>WHEAT GRADING</b>														
Protein (12% mb), %	12.16	11.59	10.73	-	11.98	-	11.43	12.84	11.50	10.62	9.64	11.29	11.51	11.68
Moisture, %	10.9	11.1	11.2	-	11.9	-	11.2	11.5	11.3	11.3	10.8	11.0	11.0	11.3
Falling number, sec	536	470	440	-	499	-	471	382	375	359	339	240	365	367
1000 Kernel mass (13% mb), g	31.1	31.3	31.7	-	28.9	-	31.2	38.7	39.5	40.4	40.2	36.6	38.1	39.2
Hlm (dirty), kg/hl	82.1	81.1	80.1	-	79.0	-	80.7	80.8	80.0	79.5	79.7	75.2	79.0	79.9
Screenings (<1,8mm), %	2.44	2.55	2.22	-	3.15	-	2.50	1.36	1.30	1.47	1.44	3.36	3.03	1.63
Gravel, stones, turf and glass, %	0.00	0.00	0.00	-	0.00	-	0.00	0.00	0.00	0.01	0.00	0.00	0.00	0.00
Foreign matter, %	0.12	0.08	0.04	-	0.20	-	0.09	0.05	0.05	0.09	0.09	0.12	0.11	0.07
Other grain & unthreshed ears, %	0.16	0.24	0.33	-	0.00	-	0.24	0.25	0.26	0.30	0.35	0.64	0.65	0.33
Heat damaged kernels, %	0.00	0.10	0.08	-	0.00	-	0.08	0.00	0.00	0.00	0.00	0.05	0.00	0.00
Immature kernels, %	0.00	0.00	0.00	-	0.00	-	0.00	0.07	0.05	0.04	0.03	0.01	0.06	0.05
Insect damaged kernels, %	0.00	0.18	0.23	-	0.08	-	0.17	0.19	0.26	0.29	0.27	1.10	0.52	0.30
Heavily frost damaged kernels, %	0.00	0.00	0.00	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.13	0.00	0.01
Sprouted kernels, %	0.00	0.20	0.03	-	0.00	-	0.11	0.09	0.11	0.16	0.14	2.73	0.36	0.23
Total damaged kernels, %	0.00	0.46	0.34	-	0.08	-	0.34	0.36	0.43	0.50	0.44	3.96	0.96	0.60
Combined deviations, %	2.72	3.33	2.93	-	3.43	-	3.16	2.02	2.04	2.34	2.32	8.07	4.76	2.63
Field fungi, %	0.08	0.14	0.37	-	0.66	-	0.26	0.19	0.19	0.21	0.15	0.54	0.16	0.20
Storage fungi, %	0.08	0.00	0.00	-	0.08	-	0.02	0.01	0.01	0.01	0.00	0.03	0.01	0.01
Ergot, %	0.00	0.00	0.00	-	0.01	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds ( <i>Crotalaria spp.</i> , <i>Datura spp.</i> )	0	0	0	-	0	-	0	0	0	0	0	0	0	0
Noxious seeds ( <i>Argemone mexicana</i> )	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>	<b>1</b>	<b>5</b>	<b>3</b>	<b>-</b>	<b>1</b>	<b>-</b>	<b>10</b>	<b>26</b>	<b>28</b>	<b>20</b>	<b>10</b>	<b>5</b>	<b>11</b>	<b>100</b>
<b>BÜHLER EXTRACTION, %</b>	<b>73.7</b>	<b>72.8</b>	<b>72.8</b>	<b>-</b>	<b>73.6</b>	<b>-</b>	<b>73.0</b>	<b>74.8</b>	<b>75.1</b>	<b>74.8</b>	<b>73.8</b>	<b>74.1</b>	<b>74.9</b>	<b>74.7</b>
<b>FLOUR</b>														
Colour, KJ	-1.3	-1.3	-0.4	-	-1.1	-	-1.0	-2.2	-2.3	-2.3	-2.3	-1.7	-2.2	-2.2
Protein (12% mb), %	11.0	10.4	9.5	-	10.7	-	10.2	11.7	10.6	9.6	8.6	10.4	10.6	10.5
Wet Gluten (14% mb), %	26.7	26.2	23.3	-	26.3	-	25.4	32.1	29.0	25.9	22.2	28.3	29.1	28.6
Dry Gluten (14% mb), %	9.7	9.4	8.1	-	9.7	-	9.1	11.3	10.1	9.0	7.9	9.6	10.2	10.0
<b>100g BAKING TEST</b>														
Baking water absorption, %	60.9	59.2	57.3	-	58.6	-	58.8	61.5	60.3	59.3	58.2	59.5	60.4	60.2
Loaf volume, cm <sup>3</sup>	875	773	737	-	870	-	782	902	853	803	727	868	847	843
Evaluation	0	2	1	-	0	-	1	1	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption, %	58.8	57.1	55.7	-	55.9	-	56.7	62.3	61.3	60.5	59.3	58.3	60.6	61.0
Development time, min	2.2	2.1	1.8	-	1.7	-	2.0	4.8	3.4	2.9	2.0	2.7	3.7	3.5
Stability, mm	8.0	7.3	4.1	-	8.7	-	6.6	8.4	6.8	5.7	3.8	4.9	6.9	6.6
Mixing tolerance index, BU	37	48	62	-	38	-	50	39	44	52	71	71	48	49

## 2009/2010 Imported Wheat Quality Versus 2009/2010 RSA Wheat Quality

Country of origin	USA							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	<b>1</b>	<b>5</b>	<b>3</b>	<b>-</b>	<b>1</b>	<b>-</b>	<b>10</b>	<b>26</b>	<b>28</b>	<b>20</b>	<b>10</b>	<b>5</b>	<b>11</b>	<b>100</b>
<b>ALVEOGRAM</b>														
Strength (S) , cm <sup>2</sup>	38.2	33.1	27.8	-	29.5	-	31.7	42.4	36.5	32.7	25.0	26.8	35.4	35.5
Stability (P), mm	86	81	74	-	59	-	78	93	90	90	87	61	83	89
Distensibility (L), mm	84	75	74	-	99	-	78	97	86	75	58	101	90	85
P/L	1.02	1.08	1.08	-	0.60	-	1.03	1.03	1.13	1.31	1.80	0.61	0.97	1.17
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	110	95	93	-	112	-	98	96	85	74	61	71	87	83
Max. height, BU	435	419	417	-	430	-	421	355	344	327	304	295	345	337
Extensibility, mm	174	161	154	-	186	-	163	187	174	158	139	171	173	170
<b>MIXOGRAM</b>														
Peak time, min	3.9	4.5	4.9	-	4.8	-	4.6	2.6	2.6	2.7	2.8	2.8	2.5	2.6
Absorption, %	60.9	60.2	59.3	-	60.6	-	60.1	61.8	60.4	59.4	58.5	60.3	60.6	60.4
<b>MYCOTOXINS</b>														
Aflatoxin, ppb [max.value]	0.40 [2.00]							1.00 [4.00]						
Deoxynivalenol, ppm [max. value]	0.29 [1.10]							0.05 [0.48]						
Ochratoxin A, ppb [max. value]	0.20 [1.00]							0.17 [1.00]						
<b>No. of samples</b>	<b>5</b>							<b>30</b>						