

Average quality data of imported wheat during the 2010/2011 season (previous season)

	Argentina	Australia	Brazil	Canada	Germany	Uruguay	USA	RSA
Protein, % (12% mb)	10.88	10.96	12.21	12.49	11.18	11.21	11.52	12.14
Hlm, kg/hl	81.3	79.5	81.0	81.4	79.1	77.5	80.3	80.3
Screenings, %	2.15	1.37	2.32	2.88	2.60	3.55	3.85	1.68
Number of samples	30	6	7	9	12	2	46	372
Extraction, %	74.1	73.7	72.7	72.7	74.1	70.2	72.5	74.9
Flour colour, KJ	-1.6	-2.6	-1.2	-2.0	-0.7	-1.6	-1.2	-1.8
Wet gluten, % (14% mb)	23.7	26.2	29.0	30.0	25.0	24.5	25.9	29.7
Dry gluten, % (14% mb)	8.5	9.4	10.1	11.1	8.9	8.4	9.2	10.4
Farinogram								
Water absorption, % (14% mb)	60.1	59.9	63.4	60.0	58.3	58.9	57.2	63.2
Development time, min	2.1	3.8	2.6	3.7	1.9	1.9	2.2	5.5
Stability, min	7.8	9.2	6.2	10.5	3.3	2.5	8.0	7.8
Alveogram								
Strength, cm²	31.1	31.5	35.5	38.2	29.9	29.8	31.7	36.2
P/L	2.72	1.39	2.14	1.10	1.59	1.77	1.24	1.29
Extensogram								
Strength, cm²	90	102	81	114	86	78	107	97
Mixogram								
Peak time, min	4.5	3.4	3.6	3.6	4.4	7.0	4.5	2.8
100 g Baking test								
Volume, cm³	677	828	766	877	727	760	801	832
Evaluation	4	0	4	0	3	1	1	1
Number of samples	30	6	7	9	12	2	46	99

