

2010/2011 IMPORTED WHEAT QUALITY - ARGENTINA (1 Oct 2010 to 30 Sep 2011)

2010/2011 Imported Wheat Quality Versus 2010/2011 RSA Wheat Quality

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	1	5	19	5	-	-	30	164	93	48	23	28	16	372
WHEAT GRADING														
Protein (12% mb), %	12.16	11.26	10.61	11.30	-	-	10.88	12.91	11.53	10.69	11.20	12.28	13.31	12.14
Moisture, %	11.6	12.2	12.0	11.3	-	-	11.9	11.8	11.7	11.6	11.6	11.8	12.2	11.8
Falling number, sec	467	435	416	445	-	-	426	385	389	371	359	358	180	372
1000 Kernel mass (13% mb), g	30.8	34.4	35.8	30.9	-	-	34.6	39.1	40.0	39.9	40.8	38.5	39.3	39.5
Hlm (dirty), kg/hl	81.5	81.6	81.1	81.5	-	-	81.3	80.9	80.4	80.6	80.8	78.1	76.6	80.3
Screenings (<1,8mm), %	2.40	1.95	1.89	3.26	-	-	2.15	1.34	1.61	1.51	2.66	3.48	1.49	1.68
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	0.07	0.01
Foreign matter, %	0.08	0.05	0.09	0.08	-	-	0.08	0.07	0.08	0.07	0.10	0.18	0.42	0.10
Other grain & unthreshed ears, %	0.24	0.10	0.17	0.22	-	-	0.17	0.28	0.34	0.33	0.43	0.85	0.26	0.35
Heat damaged kernels, %	0.00	0.00	0.03	0.16	-	-	0.05	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	0.22	0.06	0.02	0.08	-	-	0.04	0.06	0.02	0.02	0.02	0.06	0.10	0.04
Insect damaged kernels, %	0.24	0.15	0.15	0.20	-	-	0.16	0.24	0.28	0.29	0.27	0.35	0.28	0.27
Heavily frost damaged kernels, %	0.08	0.00	0.01	0.00	-	-	0.01	0.02	0.00	0.00	0.00	0.00	0.00	0.01
Sprouted kernels, %	0.00	0.02	0.13	0.00	-	-	0.08	0.04	0.03	0.03	0.06	0.15	1.43	0.11
Total damaged kernels, %	0.46	0.22	0.32	0.44	-	-	0.33	0.34	0.33	0.35	0.35	0.56	1.83	0.42
Combined deviations, %	3.18	2.32	2.47	4.00	-	-	2.73	2.03	2.36	2.26	3.55	5.07	3.99	2.55
Field fungi, %	0.16	0.14	0.22	0.12	-	-	0.19	0.18	0.12	0.10	0.14	0.29	1.12	0.20
Storage fungi, %	0.08	0.03	0.03	0.00	-	-	0.02	0.02	0.01	0.01	0.02	0.03	0.14	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
Noxious seeds (<i>Crotalaria spp., etc.</i>)	0	0	0	0	-	-	0	0	0	0	0	0	0	0
Noxious seeds (<i>Agronome mexicana, etc.</i>)	0	0	0	0	-	-	0	0	0	0	0	0	0	0
Live insects	0	0	0	0	-	-	0	0	0	0	0	0	0	0
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
No. of samples	1	5	19	5	-	-	30	29	24	17	11	10	8	99
BÜHLER EXTRACTION, %	74.0	74.8	74.1	73.3	-	-	74.1	75.1	75.1	75.0	74.7	74.4	74.2	74.9
FLOUR														
Colour, KJ	-1.7	-1.2	-1.7	-1.6	-	-	-1.6	-2.0	-2.1	-2.0	-1.9	-1.5	0.4	-1.8
Protein (12% mb), %	11.0	10.1	9.5	10.2	-	-	9.8	12.0	10.5	9.7	9.8	11.5	12.1	11.0
Wet Gluten (14% mb), %	28.0	24.7	22.8	25.5	-	-	23.7	32.7	28.4	25.7	28.0	31.4	31.1	29.7
Dry Gluten (14% mb), %	9.8	8.9	8.1	8.9	-	-	8.5	11.6	9.9	9.0	9.6	11.1	11.1	10.4
100g BAKING TEST														
Baking water absorption, %	60.9	60.0	59.3	59.8	-	-	59.6	62.3	60.5	59.6	59.9	61.8	62.4	61.1
Loaf volume, cm ³	740	659	656	762	-	-	677	882	824	766	789	846	853	832
Evaluation	4	5	4	2	-	-	4	2	1	1	1	2	2	1
FARINOGRAM														
Water absorption, %	62.3	60.1	60.3	58.5	-	-	60.1	64.2	62.7	61.7	62.3	63.8	64.0	63.2
Development time, min	7.2	2.0	1.8	2.0	-	-	2.1	7.0	5.3	5.0	4.0	5.2	4.7	5.5
Stability, mm	12.4	6.3	3.3	6.4	-	-	4.6	9.1	7.3	7.5	6.0	8.1	7.6	7.8
Mixing tolerance index, BU	23	38	53	37	-	-	47	33	39	38	43	37	40	37

2010/2011 Imported Wheat Quality Versus 2010/2011 RSA Wheat Quality

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	1	5	19	5	-	-	30	29	24	17	11	10	8	99
ALVEOGRAM														
Strength (S) , cm ²	38.2	31.7	29.8	33.9	-	-	31.1	43.1	32.6	30.5	29.2	39.5	39.4	36.2
Stability (P), mm	119	116	118	94	-	-	114	98	91	92	91	98	102	95
Distensibility (L), mm	56	45	42	72	-	-	48	94	78	69	70	87	78	81
P/L	2.12	2.76	3.04	1.57	-	-	2.72	1.08	1.21	1.44	1.55	1.28	1.57	1.29
EXTENSOGRAM														
Strength, cm ²	100	96	85	98	-	-	90	110	93	85	80	101	109	97
Max. height, BU	435	454	427	469	-	-	439	376	357	358	323	371	378	362
Extensibility, mm	157	146	138	149	-	-	142	205	181	166	170	193	203	187
MIXOGRAM														
Peak time, min	3.8	4.8	4.5	4.1	-	-	4.5	2.8	2.6	2.8	2.6	2.8	3.2	2.8
Absorption, %	60.9	60.0	59.3	60.0	-	-	59.6	62.2	60.4	59.6	59.8	61.7	62.3	61.0
MYCOTOXINS														
Afla G ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla G ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₂ (µg/kg) [max. value]	-							0 [0]						
Deoxynivalenol (µg/kg) [max. value]	0 [0]							0 [0]						
Ochratoxin A (µg/kg) [max. value]	0 [0]							0 [0]						
Zearalenone (µg/kg) [max. value]	0 [0]							0 [0]						
T-2 Toxin (µg/kg) [max. value]	0 [0]							0 [0]						
No. of samples	15							30						

2010/2011 IMPORTED WHEAT QUALITY - AUSTRALIA (1 Oct 2010 to 30 Sep 2011)

2010/2011 Imported Wheat Quality Versus 2010/2011 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
No. of samples	2	-	2	-	2	-	6	164	93	48	23	28	16	372
WHEAT GRADING														
Protein (12% mb), %	12.22	-	10.23	-	10.45	-	10.96	12.91	11.53	10.69	11.20	12.28	13.31	12.14
Moisture, %	10.9	-	10.8	-	10.8	-	10.8	11.8	11.7	11.6	11.6	11.8	12.2	11.8
Falling number, sec	333	-	274	-	254	-	287	385	389	371	359	358	180	372
1000 Kernel mass (13% mb), g	37.7	-	41.3	-	38.3	-	39.1	39.1	40.0	39.9	40.8	38.5	39.3	39.5
Hlm (dirty), kg/hl	80.7	-	79.1	-	78.8	-	79.5	80.9	80.4	80.6	80.8	78.1	76.6	80.3
Screenings (<1,8mm), %	1.41	-	1.14	-	1.55	-	1.37	1.34	1.61	1.51	2.66	3.48	1.49	1.68
Gravel, stones, turf and glass, %	0.00	-	0.00	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.07	0.01
Foreign matter, %	0.05	-	0.09	-	0.06	-	0.07	0.07	0.08	0.07	0.10	0.18	0.42	0.10
Other grain & unthreshed ears, %	0.19	-	0.44	-	0.20	-	0.28	0.28	0.34	0.33	0.43	0.85	0.26	0.35
Heat damaged kernels, %	0.00	-	0.00	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	0.00	-	0.00	-	0.00	-	0.00	0.06	0.02	0.02	0.02	0.06	0.10	0.04
Insect damaged kernels, %	0.00	-	0.00	-	0.00	-	0.00	0.24	0.28	0.29	0.27	0.35	0.28	0.27
Heavily frost damaged kernels, %	0.00	-	0.00	-	0.00	-	0.00	0.02	0.00	0.00	0.00	0.00	0.00	0.01
Sprouted kernels, %	0.12	-	0.78	-	3.21	-	1.37	0.04	0.03	0.03	0.06	0.15	1.43	0.11
Total damaged kernels, %	0.12	-	0.78	-	3.21	-	1.37	0.34	0.33	0.35	0.35	0.56	1.83	0.42
Combined deviations, %	1.77	-	2.45	-	5.02	-	3.08	2.03	2.36	2.26	3.55	5.07	3.99	2.55
Field fungi, %	0.16	-	0.28	-	0.44	-	0.29	0.18	0.12	0.10	0.14	0.29	1.12	0.20
Storage fungi, %	0.00	-	0.08	-	0.08	-	0.05	0.02	0.01	0.01	0.02	0.03	0.14	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 (<i>Crotalaria spp.</i> , etc.)	0	-	0	-	0	-	0	0	0	0	0	0	0	0
Noxious seeds (<i>Agronome mexicana</i> , etc.)	0	-	0	-	0	-	0	0	0	0	0	0	0	0
Live insects	0	-	0	-	0	-	0	0	0	0	0	0	0	0
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	2	-	2	-	2	-	6	29	24	17	11	10	8	99
BÜHLER EXTRACTION, %	74.2	-	72.4	-	74.7	-	73.7	75.1	75.1	75.0	74.7	74.4	74.2	74.9
FLOUR														
Colour, KJ	-2.9	-	-2.9	-	-2.2	-	-2.6	-2.0	-2.1	-2.0	-1.9	-1.5	0.4	-1.8
Protein (12% mb), %	11.0	-	9.1	-	9.4	-	9.8	12.0	10.5	9.7	9.8	11.5	12.1	11.0
Wet Gluten (14% mb), %	29.2	-	23.9	-	25.5	-	26.2	32.7	28.4	25.7	28.0	31.4	31.1	29.7
Dry Gluten (14% mb), %	10.9	-	8.6	-	8.7	-	9.4	11.6	9.9	9.0	9.6	11.1	11.1	10.4
100g BAKING TEST														
Baking water absorption, %	61.0	-	59.0	-	59.2	-	59.7	62.3	60.5	59.6	59.9	61.8	62.4	61.1
Loaf volume, cm ³	883	-	753	-	850	-	828	882	824	766	789	846	853	832
Evaluation	0	-	0	-	0	-	0	2	1	1	1	2	2	1
FARINOGRAM														
Water absorption, %	61.0	-	58.8	-	60.0	-	59.9	64.2	62.7	61.7	62.3	63.8	64.0	63.2
Development time, min	7.5	-	1.8	-	2.0	-	3.8	7.0	5.3	5.0	4.0	5.2	4.7	5.5
Stability, mm	15.7	-	7.6	-	4.3	-	9.2	9.1	7.3	7.5	6.0	8.1	7.6	7.8
Mixing tolerance index, BU	16	-	28	-	48	-	31	33	39	38	43	37	40	37

2010/2011 Imported Wheat Quality Versus 2010/2011 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
No. of samples	2	-	2	-	2	-	6	29	24	17	11	10	8	99
ALVEOGRAM														
Strength (S) , cm ²	38.8	-	29.7	-	26.0	-	31.5	43.1	32.6	30.5	29.2	39.5	39.4	36.2
Stability (P), mm	97	-	87	-	87	-	90	98	91	92	91	98	102	95
Distensibility (L), mm	75	-	69	-	56	-	66	94	78	69	70	87	78	81
P/L	1.31	-	1.27	-	1.59	-	1.39	1.08	1.21	1.44	1.55	1.28	1.57	1.29
EXTENSOGRAM														
Strength, cm ²	127	-	91	-	88	-	102	110	93	85	80	101	109	97
Max. height, BU	460	-	430	-	383	-	424	376	357	358	323	371	378	362
Extensibility, mm	186	-	148	-	163	-	165	205	181	166	170	193	203	187
MIXOGRAM														
Peak time, min	3.9	-	3.1	-	3.3	-	3.4	2.8	2.6	2.8	2.6	2.8	3.2	2.8
Absorption, %	61.0	-	59.0	-	59.2	-	59.7	62.2	60.4	59.6	59.8	61.7	62.3	61.0
MYCOTOXINS														
Afla G ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla G ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₂ (µg/kg) [max. value]	-							0 [0]						
Deoxynivalenol (µg/kg) [max. value]	0 [0]							0 [0]						
Ochratoxin A (µg/kg) [max. value]	0 [0]							0 [0]						
Zearalenone (µg/kg) [max. value]	0 [0]							0 [0]						
T-2 Toxin (µg/kg) [max. value]	0 [0]							0 [0]						
No. of samples	2							30						

2010/2011 IMPORTED WHEAT QUALITY - BRAZIL (1 Oct 2010 to 30 Sep 2011)

2010/2011 Imported Wheat Quality Versus 2010/2011 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
No. of samples	5	-	-	2	-	-	7	164	93	48	23	28	16	372
WHEAT GRADING														
Protein (12% mb), %	12.75	-	-	10.85	-	-	12.21	12.91	11.53	10.69	11.20	12.28	13.31	12.14
Moisture, %	11.4	-	-	11.8	-	-	11.5	11.8	11.7	11.6	11.6	11.8	12.2	11.8
Falling number, sec	246	-	-	415	-	-	294	385	389	371	359	358	180	372
1000 Kernel mass (13% mb), g	33.1	-	-	35.4	-	-	33.7	39.1	40.0	39.9	40.8	38.5	39.3	39.5
Hlm (dirty), kg/hl	81.0	-	-	81.0	-	-	81.0	80.9	80.4	80.6	80.8	78.1	76.6	80.3
Screenings (<1,8mm), %	1.98	-	-	3.17	-	-	2.32	1.34	1.61	1.51	2.66	3.48	1.49	1.68
Gravel, stones, turf and glass, %	0.00	-	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.07	0.01
Foreign matter, %	0.04	-	-	0.08	-	-	0.05	0.07	0.08	0.07	0.10	0.18	0.42	0.10
Other grain & unthreshed ears, %	0.10	-	-	0.32	-	-	0.16	0.28	0.34	0.33	0.43	0.85	0.26	0.35
Heat damaged kernels, %	0.00	-	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	0.27	-	-	0.24	-	-	0.26	0.06	0.02	0.02	0.02	0.06	0.10	0.04
Insect damaged kernels, %	0.02	-	-	0.13	-	-	0.05	0.24	0.28	0.29	0.27	0.35	0.28	0.27
Heavily frost damaged kernels, %	0.00	-	-	0.00	-	-	0.00	0.02	0.00	0.00	0.00	0.00	0.00	0.01
Sprouted kernels, %	0.72	-	-	0.00	-	-	0.51	0.04	0.03	0.03	0.06	0.15	1.43	0.11
Total damaged kernels, %	1.00	-	-	0.41	-	-	0.83	0.34	0.33	0.35	0.35	0.56	1.83	0.42
Combined deviations, %	3.12	-	-	3.98	-	-	3.37	2.03	2.36	2.26	3.55	5.07	3.99	2.55
Field fungi, %	0.50	-	-	0.12	-	-	0.39	0.18	0.12	0.10	0.14	0.29	1.12	0.20
Storage fungi, %	0.05	-	-	0.00	-	-	0.03	0.02	0.01	0.01	0.02	0.03	0.14	0.02
Ergot, %	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> , etc.)	0	-	-	0	-	-	0	0	0	0	0	0	0	0
Noxious seeds (<i>Agronome mexicana</i> , etc.)	0	-	-	0	-	-	0	0	0	0	0	0	0	0
Live insects	0	-	-	0	-	-	0	0	0	0	0	0	0	0
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
No. of samples	5	-	-	2	-	-	7	29	24	17	11	10	8	99
BÜHLER EXTRACTION, %	71.9	-	-	74.7	-	-	72.7	75.1	75.1	75.0	74.7	74.4	74.2	74.9
FLOUR														
Colour, KJ	-1.2	-	-	-1.2	-	-	-1.2	-2.0	-2.1	-2.0	-1.9	-1.5	0.4	-1.8
Protein (12% mb), %	11.6	-	-	9.8	-	-	11.1	12.0	10.5	9.7	9.8	11.5	12.1	11.0
Wet Gluten (14% mb), %	31.2	-	-	23.5	-	-	29.0	32.7	28.4	25.7	28.0	31.4	31.1	29.7
Dry Gluten (14% mb), %	10.7	-	-	8.5	-	-	10.1	11.6	9.9	9.0	9.6	11.1	11.1	10.4
100g BAKING TEST														
Baking water absorption, %	61.6	-	-	59.6	-	-	61.1	62.3	60.5	59.6	59.9	61.8	62.4	61.1
Loaf volume, cm ³	837	-	-	588	-	-	766	882	824	766	789	846	853	832
Evaluation	2	-	-	6	-	-	4	2	1	1	1	2	2	1
FARINOGRAM														
Water absorption, %	64.5	-	-	60.8	-	-	63.4	64.2	62.7	61.7	62.3	63.8	64.0	63.2
Development time, min	2.9	-	-	1.8	-	-	2.6	7.0	5.3	5.0	4.0	5.2	4.7	5.5
Stability, mm	7.6	-	-	2.9	-	-	6.2	9.1	7.3	7.5	6.0	8.1	7.6	7.8
Mixing tolerance index, BU	22	-	-	42	-	-	28	33	39	38	43	37	40	37

2010/2011 Imported Wheat Quality Versus 2010/2011 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
No. of samples	5	-	-	2	-	-	7	29	24	17	11	10	8	99
ALVEOGRAM														
Strength (S) , cm ²	36.7	-	-	32.6	-	-	35.5	43.1	32.6	30.5	29.2	39.5	39.4	36.2
Stability (P), mm	110	-	-	124	-	-	114	98	91	92	91	98	102	95
Distensibility (L), mm	61	-	-	42	-	-	56	94	78	69	70	87	78	81
P/L	1.80	-	-	2.98	-	-	2.14	1.08	1.21	1.44	1.55	1.28	1.57	1.29
EXTENSOGRAM														
Strength, cm ²	82	-	-	80	-	-	81	110	93	85	80	101	109	97
Max. height, BU	395	-	-	435	-	-	406	376	357	358	323	371	378	362
Extensibility, mm	150	-	-	127	-	-	143	205	181	166	170	193	203	187
MIXOGRAM														
Peak time, min	3.3	-	-	4.6	-	-	3.6	2.8	2.6	2.8	2.6	2.8	3.2	2.8
Absorption, %	61.6	-	-	59.6	-	-	61.1	62.2	60.4	59.6	59.8	61.7	62.3	61.0
MYCOTOXINS														
Afla G ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla G ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₂ (µg/kg) [max. value]	-							0 [0]						
Deoxynivalenol (µg/kg) [max. value]	0 [0]							0 [0]						
Ochratoxin A (µg/kg) [max. value]	0 [0]							0 [0]						
Zearalenone (µg/kg) [max. value]	0 [<20]							0 [0]						
T-2 Toxin (µg/kg) [max. value]	0 [0]							0 [0]						
No. of samples	2							30						

2010/2011 IMPORTED WHEAT QUALITY - CANADA (1 Oct 2010 to 30 Sep 2011)

2010/2011 Imported Wheat Quality Versus 2010/2011 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	4	3	-	2	-	-	9	164	93	48	23	28	16	372
WHEAT GRADING														
Protein (12% mb), %	13.64	11.59	-	11.55	-	-	12.49	12.91	11.53	10.69	11.20	12.28	13.31	12.14
Moisture, %	13.3	10.9	-	10.9	-	-	12.0	11.8	11.7	11.6	11.6	11.8	12.2	11.8
Falling number, sec	383	464	-	429	-	-	420	385	389	371	359	358	180	372
1000 Kernel mass (13% mb), g	33.0	29.1	-	28.7	-	-	30.7	39.1	40.0	39.9	40.8	38.5	39.3	39.5
Hlm (dirty), kg/hl	80.7	82.0	-	81.9	-	-	81.4	80.9	80.4	80.6	80.8	78.1	76.6	80.3
Screenings (<1,8mm), %	2.75	2.89	-	3.13	-	-	2.88	1.34	1.61	1.51	2.66	3.48	1.49	1.68
Gravel, stones, turf and glass, %	0.00	0.00	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.07	0.01
Foreign matter, %	0.06	0.07	-	0.12	-	-	0.08	0.07	0.08	0.07	0.10	0.18	0.42	0.10
Other grain & unthreshed ears, %	0.28	0.29	-	0.35	-	-	0.30	0.28	0.34	0.33	0.43	0.85	0.26	0.35
Heat damaged kernels, %	0.00	0.18	-	0.14	-	-	0.09	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	0.08	0.00	-	0.00	-	-	0.03	0.06	0.02	0.02	0.02	0.06	0.10	0.04
Insect damaged kernels, %	0.02	0.19	-	0.14	-	-	0.10	0.24	0.28	0.29	0.27	0.35	0.28	0.27
Heavily frost damaged kernels, %	0.04	0.00	-	0.00	-	-	0.02	0.02	0.00	0.00	0.00	0.00	0.00	0.01
Sprouted kernels, %	0.16	0.00	-	0.00	-	-	0.07	0.04	0.03	0.03	0.06	0.15	1.43	0.11
Total damaged kernels, %	0.25	0.37	-	0.28	-	-	0.30	0.34	0.33	0.35	0.35	0.56	1.83	0.42
Combined deviations, %	3.34	3.62	-	3.88	-	-	3.55	2.03	2.36	2.26	3.55	5.07	3.99	2.55
Field fungi, %	0.21	0.08	-	0.16	-	-	0.15	0.18	0.12	0.10	0.14	0.29	1.12	0.20
Storage fungi, %	0.04	0.03	-	0.04	-	-	0.04	0.02	0.01	0.01	0.02	0.03	0.14	0.02
Ergot, %	0.02	0.00	-	0.00	-	-	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (<i>Crotalaria spp., etc.</i>)	0	0	-	0	-	-	0	0	0	0	0	0	0	0
Noxious seeds (<i>Agronome mexicana, etc.</i>)	0	0	-	0	-	-	0	0	0	0	0	0	0	0
Live insects	0	0	-	0	-	-	0	0	0	0	0	0	0	0
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	4	3	-	2	-	-	9	29	24	17	11	10	8	99
BÜHLER EXTRACTION, %	73.3	72.1	-	72.3	-	-	72.7	75.1	75.1	75.0	74.7	74.4	74.2	74.9
FLOUR														
Colour, KJ	-2.2	-1.9	-	-1.9	-	-	-2.0	-2.0	-2.1	-2.0	-1.9	-1.5	0.4	-1.8
Protein (12% mb), %	12.7	10.3	-	10.3	-	-	11.4	12.0	10.5	9.7	9.8	11.5	12.1	11.0
Wet Gluten (14% mb), %	35.1	25.9	-	26.0	-	-	30.0	32.7	28.4	25.7	28.0	31.4	31.1	29.7
Dry Gluten (14% mb), %	13.3	9.4	-	9.2	-	-	11.1	11.6	9.9	9.0	9.6	11.1	11.1	10.4
100g BAKING TEST														
Baking water absorption, %	63.1	60.1	-	60.2	-	-	61.4	62.3	60.5	59.6	59.9	61.8	62.4	61.1
Loaf volume, cm³	924	832	-	850	-	-	877	882	824	766	789	846	853	832
Evaluation	1	0	-	0	-	-	0	2	1	1	1	2	2	1
FARINOGRAM														
Water absorption, %	64.0	56.7	-	56.8	-	-	60.0	64.2	62.7	61.7	62.3	63.8	64.0	63.2
Development time, min	5.9	2.0	-	2.0	-	-	3.7	7.0	5.3	5.0	4.0	5.2	4.7	5.5
Stability, mm	11.5	10.2	-	9.2	-	-	10.5	9.1	7.3	7.5	6.0	8.1	7.6	7.8
Mixing tolerance index, BU	23	29	-	37	-	-	28	33	39	38	43	37	40	37

2010/2011 Imported Wheat Quality Versus 2010/2011 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
No. of samples	4	3	-	2	-	-	9	29	24	17	11	10	8	99
ALVEOGRAM														
Strength (S) , cm ²	48.2	30.9	-	29.0	-	-	38.2	43.1	32.6	30.5	29.2	39.5	39.4	36.2
Stability (P), mm	102	78	-	79	-	-	89	98	91	92	91	98	102	95
Distensibility (L), mm	94	74	-	68	-	-	81	94	78	69	70	87	78	81
P/L	1.09	1.05	-	1.19	-	-	1.10	1.08	1.21	1.44	1.55	1.28	1.57	1.29
EXTENSOGRAM														
Strength, cm ²	123	108	-	106	-	-	114	110	93	85	80	101	109	97
Max. height, BU	415	515	-	493	-	-	466	376	357	358	323	371	378	362
Extensibility, mm	212	149	-	150	-	-	177	205	181	166	170	193	203	187
MIXOGRAM														
Peak time, min	3.0	4.1	-	4.1	-	-	3.6	2.8	2.6	2.8	2.6	2.8	3.2	2.8
Absorption, %	63.1	60.1	-	60.2	-	-	61.4	62.2	60.4	59.6	59.8	61.7	62.3	61.0
MYCOTOXINS														
Afla G ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla G ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₂ (µg/kg) [max. value]	-							0 [0]						
Deoxynivalenol (µg/kg) [max. value]	4 [11]							0 [0]						
Ochratoxin A (µg/kg) [max. value]	0 [0]							0 [0]						
Zearalenone (µg/kg) [max. value]	0 [0]							0 [0]						
T-2 Toxin (µg/kg) [max. value]	15 [46]							0 [0]						
No. of samples	3							30						

2010/2011 IMPORTED WHEAT QUALITY - GERMANY (1 Oct 2010 to 30 Sep 2011)

2010/2011 Imported Wheat Quality Versus 2010/2011 RSA Season

Country of origin	Germany							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	6	1	3	2	-	12	164	93	48	23	28	16	372
WHEAT GRADING														
Protein (12% mb), %	-	11.36	10.95	10.70	11.50	-	11.18	12.91	11.53	10.69	11.20	12.28	13.31	12.14
Moisture, %	-	12.9	12.8	12.4	12.9	-	12.8	11.8	11.7	11.6	11.6	11.8	12.2	11.8
Falling number, sec	-	297	504	333	272	-	319	385	389	371	359	358	180	372
1000 Kernel mass (13% mb), g	-	38.8	33.0	36.6	41.7	-	38.3	39.1	40.0	39.9	40.8	38.5	39.3	39.5
Hlm (dirty), kg/hl	-	78.1	81.2	80.5	78.6	-	79.1	80.9	80.4	80.6	80.8	78.1	76.6	80.3
Screenings (<1,8mm), %	-	2.29	2.75	3.02	2.82	-	2.60	1.34	1.61	1.51	2.66	3.48	1.49	1.68
Gravel, stones, turf and glass, %	-	0.02	0.00	0.00	0.16	-	0.04	0.00	0.00	0.00	0.00	0.00	0.07	0.01
Foreign matter, %	-	0.11	0.10	0.13	0.25	-	0.14	0.07	0.08	0.07	0.10	0.18	0.42	0.10
Other grain & unthreshed ears, %	-	0.31	0.28	0.13	0.65	-	0.32	0.28	0.34	0.33	0.43	0.85	0.26	0.35
Heat damaged kernels, %	-	0.01	0.00	0.03	0.00	-	0.01	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	-	0.00	0.00	0.03	0.00	-	0.01	0.06	0.02	0.02	0.02	0.06	0.10	0.04
Insect damaged kernels, %	-	0.09	0.12	0.11	0.04	-	0.09	0.24	0.28	0.29	0.27	0.35	0.28	0.27
Heavily frost damaged kernels, %	-	0.00	0.00	0.11	0.08	-	0.04	0.02	0.00	0.00	0.00	0.00	0.00	0.01
Sprouted kernels, %	-	0.19	0.08	0.08	0.24	-	0.16	0.04	0.03	0.03	0.06	0.15	1.43	0.11
Total damaged kernels, %	-	0.29	0.20	0.24	0.28	-	0.27	0.34	0.33	0.35	0.35	0.56	1.83	0.42
Combined deviations, %	-	3.01	3.33	3.52	4.00	-	3.33	2.03	2.36	2.26	3.55	5.07	3.99	2.55
Field fungi, %	-	0.57	0.48	0.52	0.62	-	0.56	0.18	0.12	0.10	0.14	0.29	1.12	0.20
Storage fungi, %	-	0.07	0.16	0.05	0.08	-	0.07	0.02	0.01	0.01	0.02	0.03	0.14	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
Noxious seeds (<i>Crotalaria spp., etc.</i>)	-	0	0	0	0	-	0	0	0	0	0	0	0	0
Noxious seeds (<i>Agronome mexicana, etc.</i>)	-	0	0	0	0	-	0	0	0	0	0	0	0	0
Live insects	-	0	0	0	0	-	0	0	0	0	0	0	0	0
Undesirable odour	-	No	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
No. of samples	-	6	1	3	2	-	12	29	24	17	11	10	8	99
BÜHLER EXTRACTION, %	-	74.6	72.7	72.5	75.6	-	74.1	75.1	75.1	75.0	74.7	74.4	74.2	74.9
FLOUR														
Colour, KJ	-	-0.3	-1.5	-1.6	0.0	-	-0.7	-2.0	-2.1	-2.0	-1.9	-1.5	0.4	-1.8
Protein (12% mb), %	-	10.1	9.9	9.4	10.2	-	9.9	12.0	10.5	9.7	9.8	11.5	12.1	11.0
Wet Gluten (14% mb), %	-	25.9	22.8	23.0	26.7	-	25.0	32.7	28.4	25.7	28.0	31.4	31.1	29.7
Dry Gluten (14% mb), %	-	9.0	8.5	8.1	9.9	-	8.9	11.6	9.9	9.0	9.6	11.1	11.1	10.4
100g BAKING TEST														
Baking water absorption, %	-	59.9	59.7	59.2	60.0	-	59.7	62.3	60.5	59.6	59.9	61.8	62.4	61.1
Loaf volume, cm³	-	762	705	672	715	-	727	882	824	766	789	846	853	832
Evaluation	-	1	3	3	3	-	3	2	1	1	1	2	2	1
FARINOGRAM														
Water absorption, %	-	58.1	59.0	58.5	58.2	-	58.3	64.2	62.7	61.7	62.3	63.8	64.0	63.2
Development time, min	-	1.9	1.7	1.7	2.1	-	1.9	7.0	5.3	5.0	4.0	5.2	4.7	5.5
Stability, mm	-	3.8	2.5	2.1	3.9	-	3.3	9.1	7.3	7.5	6.0	8.1	7.6	7.8
Mixing tolerance index, BU	-	45	71	72	54	-	55	33	39	38	43	37	40	37

2010/2011 Imported Wheat Quality Versus 2010/2011 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
No. of samples	-	6	1	3	2	-	12	29	24	17	11	10	8	99
ALVEOGRAM														
Strength (S) , cm ²	-	29.5	35.2	27.3	32.6	-	29.9	43.1	32.6	30.5	29.2	39.5	39.4	36.2
Stability (P), mm	-	87	107	95	89	-	91	98	91	92	91	98	102	95
Distensibility (L), mm	-	64	53	49	72	-	61	94	78	69	70	87	78	81
P/L	-	1.42	2.02	2.02	1.27	-	1.59	1.08	1.21	1.44	1.55	1.28	1.57	1.29
EXTENSOGRAM														
Strength, cm ²	-	88	84	79	91	-	86	110	93	85	80	101	109	97
Max. height, BU	-	388	370	398	410	-	393	376	357	358	323	371	378	362
Extensibility, mm	-	159	156	141	153	-	153	205	181	166	170	193	203	187
MIXOGRAM														
Peak time, min	-	4.4	5.8	4.6	3.7	-	4.4	2.8	2.6	2.8	2.6	2.8	3.2	2.8
Absorption, %	-	59.9	59.7	59.2	60.0	-	59.7	62.2	60.4	59.6	59.8	61.7	62.3	61.0
MYCOTOXINS														
Afla G ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla G ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₂ (µg/kg) [max. value]	-							0 [0]						
Deoxynivalenol (µg/kg) [max. value]	29 [117]							0 [0]						
Ochratoxin A (µg/kg) [max. value]	0 [0]							0 [0]						
Zearalenone (µg/kg) [max. value]	0 [0]							0 [0]						
T-2 Toxin (µg/kg) [max. value]	0 [0]							0 [0]						
No. of samples	4							30						

2010/2011 IMPORTED WHEAT QUALITY - URUGUAY (1 Oct 2010 to 30 Sep 2011)

2010/2011 Imported Wheat Quality Versus 2010/2011 RSA Season

Country of origin	Uruguay							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	-	-	-	2	-	-	2	164	93	48	23	28	16	372
WHEAT GRADING														
Protein (12% mb), %	-	-	-	11.21	-	-	11.21	12.91	11.53	10.69	11.20	12.28	13.31	12.14
Moisture, %	-	-	-	13.0	-	-	13.0	11.8	11.7	11.6	11.6	11.8	12.2	11.8
Falling number, sec	-	-	-	308	-	-	308	385	389	371	359	358	180	372
1000 Kernel mass (13% mb), g	-	-	-	34.6	-	-	34.6	39.1	40.0	39.9	40.8	38.5	39.3	39.5
Hlm (dirty), kg/hl	-	-	-	77.5	-	-	77.5	80.9	80.4	80.6	80.8	78.1	76.6	80.3
Screenings (<1,8mm), %	-	-	-	3.55	-	-	3.55	1.34	1.61	1.51	2.66	3.48	1.49	1.68
Gravel, stones, turf and glass, %	-	-	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.07	0.01
Foreign matter, %	-	-	-	0.05	-	-	0.05	0.07	0.08	0.07	0.10	0.18	0.42	0.10
Other grain & unthreshed ears, %	-	-	-	0.16	-	-	0.16	0.28	0.34	0.33	0.43	0.85	0.26	0.35
Heat damaged kernels, %	-	-	-	0.16	-	-	0.16	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	-	-	-	0.00	-	-	0.00	0.06	0.02	0.02	0.02	0.06	0.10	0.04
Insect damaged kernels, %	-	-	-	0.07	-	-	0.07	0.24	0.28	0.29	0.27	0.35	0.28	0.27
Heavily frost damaged kernels, %	-	-	-	0.00	-	-	0.00	0.02	0.00	0.00	0.00	0.00	0.00	0.01
Sprouted kernels, %	-	-	-	0.24	-	-	0.24	0.04	0.03	0.03	0.06	0.15	1.43	0.11
Total damaged kernels, %	-	-	-	0.47	-	-	0.47	0.34	0.33	0.35	0.35	0.56	1.83	0.42
Combined deviations, %	-	-	-	4.23	-	-	4.23	2.03	2.36	2.26	3.55	5.07	3.99	2.55
Field fungi, %	-	-	-	0.71	-	-	0.71	0.18	0.12	0.10	0.14	0.29	1.12	0.20
Storage fungi, %	-	-	-	0.12	-	-	0.12	0.02	0.01	0.01	0.02	0.03	0.14	0.02
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> , etc.)	-	-	-	0	-	-	0	0	0	0	0	0	0	0
Noxious seeds (<i>Agronome mexicana</i> , etc.)	-	-	-	0	-	-	0	0	0	0	0	0	0	0
Live insects	-	-	-	0	-	-	0	0	0	0	0	0	0	0
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	-	-	-	2	-	-	2	29	24	17	11	10	8	99
BÜHLER EXTRACTION, %	-	-	-	70.2	-	-	70.2	75.1	75.1	75.0	74.7	74.4	74.2	74.9
FLOUR														
Colour, KJ	-	-	-	-1.6	-	-	-1.6	-2.0	-2.1	-2.0	-1.9	-1.5	0.4	-1.8
Protein (12% mb), %	-	-	-	9.7	-	-	9.7	12.0	10.5	9.7	9.8	11.5	12.1	11.0
Wet Gluten (14% mb), %	-	-	-	24.5	-	-	24.5	32.7	28.4	25.7	28.0	31.4	31.1	29.7
Dry Gluten (14% mb), %	-	-	-	8.4	-	-	8.4	11.6	9.9	9.0	9.6	11.1	11.1	10.4
100g BAKING TEST														
Baking water absorption, %	-	-	-	59.5	-	-	59.5	62.3	60.5	59.6	59.9	61.8	62.4	61.1
Loaf volume, cm³	-	-	-	760	-	-	760	882	824	766	789	846	853	832
Evaluation	-	-	-	1	-	-	1	2	1	1	1	2	2	1
FARINOGRAM														
Water absorption, %	-	-	-	58.9	-	-	58.9	64.2	62.7	61.7	62.3	63.8	64.0	63.2
Development time, min	-	-	-	1.9	-	-	1.9	7.0	5.3	5.0	4.0	5.2	4.7	5.5
Stability, mm	-	-	-	2.5	-	-	2.5	9.1	7.3	7.5	6.0	8.1	7.6	7.8
Mixing tolerance index, BU	-	-	-	50	-	-	50	33	39	38	43	37	40	37

2010/2011 Imported Wheat Quality Versus 2010/2011 RSA Wheat Quality

Country of origin	Uruguay							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	-	-	2	29	24	17	11	10	8	99
ALVEOGRAM														
Strength (S) , cm ²	-	-	-	29.8	-	-	29.8	43.1	32.6	30.5	29.2	39.5	39.4	36.2
Stability (P), mm	-	-	-	94	-	-	94	98	91	92	91	98	102	95
Distensibility (L), mm	-	-	-	54	-	-	54	94	78	69	70	87	78	81
P/L	-	-	-	1.77	-	-	1.77	1.08	1.21	1.44	1.55	1.28	1.57	1.29
EXTENSOGRAM														
Strength, cm ²	-	-	-	78	-	-	78	110	93	85	80	101	109	97
Max. height, BU	-	-	-	358	-	-	358	376	357	358	323	371	378	362
Extensibility, mm	-	-	-	158	-	-	158	205	181	166	170	193	203	187
MIXOGRAM														
Peak time, min	-	-	-	4.4	-	-	4.4	2.8	2.6	2.8	2.6	2.8	3.2	2.8
Absorption, %	-	-	-	59.5	-	-	59.5	62.2	60.4	59.6	59.8	61.7	62.3	61.0
MYCOTOXINS														
Afla G ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla G ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₂ (µg/kg) [max. value]	-							0 [0]						
Deoxynivalenol (µg/kg) [max. value]	140 [140]							0 [0]						
Ochratoxin A (µg/kg) [max. value]	0 [0]							0 [0]						
Zearalenone (µg/kg) [max. value]	0 [0]							0 [0]						
T-2 Toxin (µg/kg) [max. value]	0 [0]							0 [0]						
No. of samples	1							30						

2010/2011 IMPORTED WHEAT QUALITY - USA (1 Oct 2010 to 30 Sep 2011)

2010/2011 Imported Wheat Quality Versus 2010/2011 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	5	4	18	17	-	46	164	93	48	23	28	16	372
WHEAT GRADING														
Protein (12% mb), %	12.98	11.70	10.66	11.46	11.57	-	11.52	12.91	11.53	10.69	11.20	12.28	13.31	12.14
Moisture, %	12.7	11.3	11.7	11.0	11.2	-	11.2	11.8	11.7	11.6	11.6	11.8	12.2	11.8
Falling number, sec	408	455	450	485	486	-	476	385	389	371	359	358	180	372
1000 Kernel mass (13% mb), g	37.2	28.6	32.3	29.9	28.1	-	29.6	39.1	40.0	39.9	40.8	38.5	39.3	39.5
Hlm (dirty), kg/hl	80.5	80.3	81.5	80.7	79.6	-	80.3	80.9	80.4	80.6	80.8	78.1	76.6	80.3
Screenings (<1,8mm), %	2.17	2.57	3.43	3.55	4.84	-	3.85	1.34	1.61	1.51	2.66	3.48	1.49	1.68
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	0.07	0.01
Foreign matter, %	0.12	0.08	0.12	0.09	0.10	-	0.09	0.07	0.08	0.07	0.10	0.18	0.42	0.10
Other grain & unthreshed ears, %	0.40	0.38	0.20	0.30	0.35	-	0.32	0.28	0.34	0.33	0.43	0.85	0.26	0.35
Heat damaged kernels, %	0.00	0.16	0.17	0.11	0.17	-	0.14	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	0.00	0.00	0.00	0.00	0.00	-	0.00	0.06	0.02	0.02	0.02	0.06	0.10	0.04
Insect damaged kernels, %	0.28	0.08	0.13	0.14	0.21	-	0.16	0.24	0.28	0.29	0.27	0.35	0.28	0.27
Heavily frost damaged kernels, %	0.00	0.00	0.00	0.01	0.03	-	0.01	0.02	0.00	0.00	0.00	0.00	0.00	0.01
Sprouted kernels, %	0.00	0.02	0.04	0.01	0.05	-	0.03	0.04	0.03	0.03	0.06	0.15	1.43	0.11
Total damaged kernels, %	0.28	0.26	0.34	0.27	0.43	-	0.33	0.34	0.33	0.35	0.35	0.56	1.83	0.42
Combined deviations, %	2.97	3.28	4.08	4.20	5.72	-	4.60	2.03	2.36	2.26	3.55	5.07	3.99	2.55
Field fungi, %	0.36	0.22	0.52	0.30	0.59	-	0.42	0.18	0.12	0.10	0.14	0.29	1.12	0.20
Storage fungi, %	0.00	0.02	0.04	0.01	0.03	-	0.02	0.02	0.01	0.01	0.02	0.03	0.14	0.02
Ergot, %	0.01	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 (<i>Crotalaria spp., etc.</i>)	0	0	0	0	0	-	0	0	0	0	0	0	0	0
Noxious seeds (<i>Agronome mexicana, etc.</i>)	0	0	0	0	0	-	0	0	0	0	0	0	0	0
Live insects	0	0	0	0	0	-	0	0	0	0	0	0	0	0
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	2	5	4	18	17	-	46	29	24	17	11	10	8	99
BÜHLER EXTRACTION, %	73.2	71.5	74.1	72.3	72.7	-	72.5	75.1	75.1	75.0	74.7	74.4	74.2	74.9
FLOUR														
Colour, KJ	-2.4	-1.7	-1.0	-1.6	-0.5	-	-1.2	-2.0	-2.1	-2.0	-1.9	-1.5	0.4	-1.8
Protein (12% mb), %	11.9	10.5	10.2	10.3	10.3	-	10.4	12.0	10.5	9.7	9.8	11.5	12.1	11.0
Wet Gluten (14% mb), %	32.2	26.0	26.1	25.5	25.6	-	25.9	32.7	28.4	25.7	28.0	31.4	31.1	29.7
Dry Gluten (14% mb), %	11.9	9.3	9.4	9.0	9.0	-	9.2	11.6	9.9	9.0	9.6	11.1	11.1	10.4
100g BAKING TEST														
Baking water absorption, %	62.1	59.3	59.6	59.8	59.8	-	59.8	62.3	60.5	59.6	59.9	61.8	62.4	61.1
Loaf volume, cm³	883	779	810	796	801	-	801	882	824	766	789	846	853	832
Evaluation	1	2	0	1	1	-	1	2	1	1	1	2	2	1
FARINOGRAM														
Water absorption, %	61.4	56.5	58.3	57.0	56.8	-	57.2	64.2	62.7	61.7	62.3	63.8	64.0	63.2
Development time, min	5.5	2.0	2.1	2.0	2.0	-	2.2	7.0	5.3	5.0	4.0	5.2	4.7	5.5
Stability, mm	14.7	9.6	8.8	7.4	7.1	-	8.0	9.1	7.3	7.5	6.0	8.1	7.6	7.8
Mixing tolerance index, BU	12	36	37	39	40	-	38	33	39	38	43	37	40	37

2010/2011 Imported Wheat Quality Versus 2010/2011 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
No. of samples	2	5	4	18	17	-	46	29	24	17	11	10	8	99
ALVEOGRAM														
Strength (S) , cm ²	49.8	30.6	33.0	31.5	29.9	-	31.7	43.1	32.6	30.5	29.2	39.5	39.4	36.2
Stability (P), mm	95	78	86	84	81	-	83	98	91	92	91	98	102	95
Distensibility (L), mm	98	71	73	67	67	-	69	94	78	69	70	87	78	81
P/L	0.97	1.14	1.23	1.29	1.24	-	1.24	1.08	1.21	1.44	1.55	1.28	1.57	1.29
EXTENSOGRAM														
Strength, cm ²	128	109	99	109	104	-	107	110	93	85	80	101	109	97
Max. height, BU	450	476	444	505	482	-	486	376	357	358	323	371	378	362
Extensibility, mm	204	155	154	150	166	-	159	205	181	166	170	193	203	187
MIXOGRAM														
Peak time, min	3.8	4.7	4.4	4.6	4.5	-	4.5	2.8	2.6	2.8	2.6	2.8	3.2	2.8
Absorption, %	62.1	60.3	60.1	60.1	60.1	-	60.2	62.2	60.4	59.6	59.8	61.7	62.3	61.0
MYCOTOXINS														
Afla G ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla G ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Afla B ₂ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₁ (µg/kg) [max. value]	0 [0]							0 [0]						
Fum B ₂ (µg/kg) [max. value]	-							0 [0]						
Deoxynivalenol (µg/kg) [max. value]	101 [626]							0 [0]						
Ochratoxin A (µg/kg) [max. value]	0 [0]							0 [0]						
Zearalenone (µg/kg) [max. value]	2 [44]							0 [0]						
T-2 Toxin (µg/kg) [max. value]	6 [43]							0 [0]						
No. of samples	18							30						