

Crop quality of the 2011/2012 season

The highest percentage of samples analysed (32.1%) had protein contents ranging from 12.0 - 12.9%. The second highest percentage of 29.6% was for protein contents 11.0 - 11.9% and thirdly 17.3% for 10.0 - 10.9% protein content. The Other Summer rainfall and Irrigation areas (Mpumalanga, Gauteng and Limpopo regions) had the highest average protein content of 12.1% closely followed by the Summer rainfall area (Free State) with 12.0%. The Winter rainfall area and Irrigation areas both averaged protein contents of 11.6%.

The average hectolitre mass values for the Irrigation areas (81.5 kg/hl) and Other Summer rainfall and Irrigation areas (81.7 kg/hl) compared well. The Winter rainfall area had an average hectolitre mass of 80.9 kg/hl, with the Free State (Summer rainfall area) averaging the lowest of 79.8 kg/hl, which will still grade as Grade 1 wheat.

The weighted average thousand kernel mass of 38.0 g was 1.5 g lower than the previous season. The weighted average screenings (1.8 mm sieve) of 1.56% was slightly lower than the 1.68% in the 2010/2011 season.

The weighted average falling number was 387 seconds. Eleven samples gave falling number values of less than 250 seconds and of these, seven had falling number values lower than 220 seconds. These samples were all from the Free State.

The weighted mixogram peak time on flour from the Quadromat mill averaged 3.0 minutes, similar to the ten year average (2.9 minutes) and equal to the weighted mixogram peak time of the flour from the Bühler mill.

The weighted average Bühler extraction was 74.1%, with a weighted average Kent Jones colour of -2.8 KJ.

The farinogram had a weighted average water absorption of 61.3% (63.2% the previous season) and a weighted average development time of 4.1 minutes (5.5 minutes previous season). The weighted average alveogram strength was 35.0 cm² and the weighted average P/L value 0.89 (36.2 cm² and 1.29 the previous season). The weighted average extensogram strength was 90 cm² (97 cm² previous season).

The loaves baked using the 100 g straight-dough optimized bread making method, which refers to the relationship between the protein content and the bread volume, was evaluated and scored from “Excellent” to “Good”. The average scores were “Excellent” to “Very Good”.

Wheat grades

The 344 representative crop samples were graded as follows: 40.6% was graded B1, 27.7% was graded B2, 14.1% was graded B3, 9.0% was graded B4, 5.8% UT (Utility Grade) and 2.8% COW (Class Other Wheat).

Grade B1 wheat in the Free State province amounted to 45% (51% in the previous season) and grade B1 in Other Summer rainfall and Irrigation areas amounted to 50% (45% in the previous season). In the Irrigation areas 40% (48% in the previous season) of the wheat graded as B1 and in the Western Cape Province 36% graded as B1 (33% in the previous season).