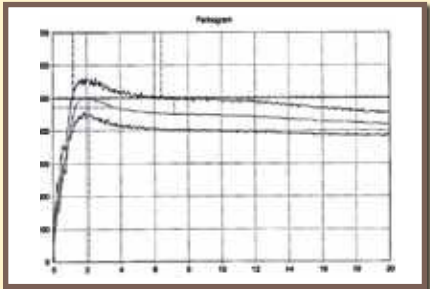
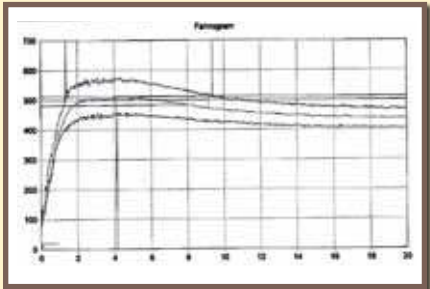
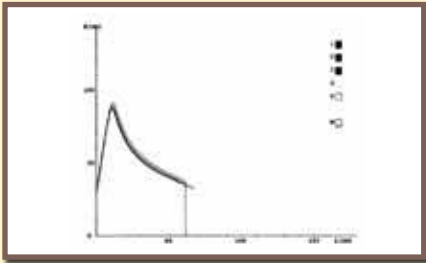
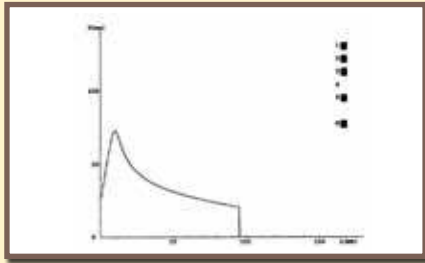
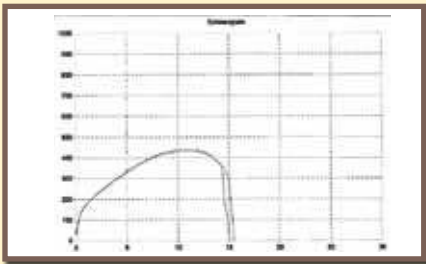
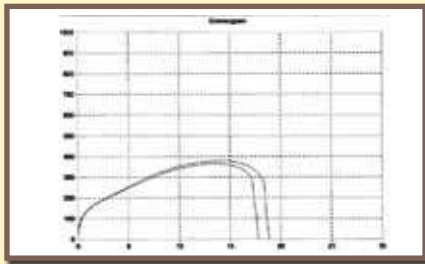
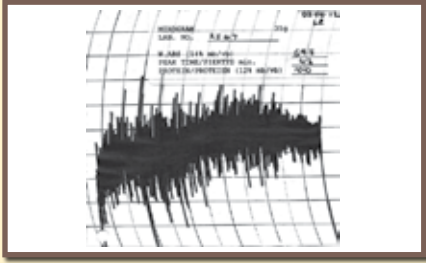
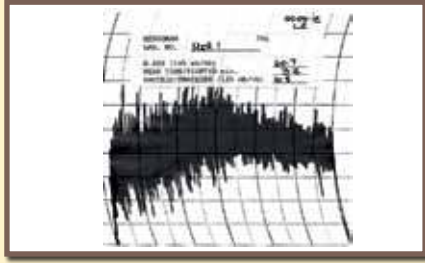


2011/2012 IMPORTED WHEAT QUALITY - ARGENTINA (1 Oct 2011 to 30 Sep 2012)

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Wheat Quality

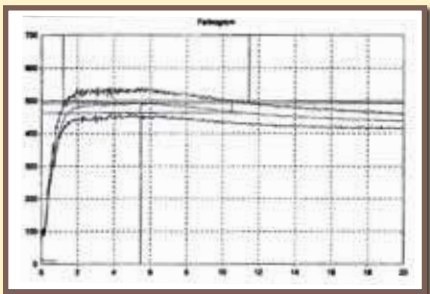
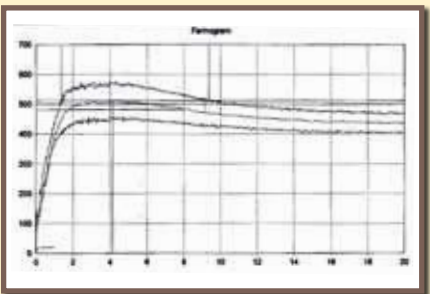
Country of origin	Argentina Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	7	35	20	14	2	11	89	176	120	61	39	25	12	433
WHEAT GRADING														
Protein (12% mb), %	12.16	11.51	10.74	11.61	10.62	10.86	11.30	12.78	11.52	10.48	10.33	11.72	10.78	11.77
Moisture, %	11.3	11.5	11.6	11.6	11.1	11.4	11.5	11.1	11.0	10.9	10.9	11.0	11.4	11.0
Falling number, sec	478	445	436	437	451	448	445	397	393	384	372	376	274	387
1000 Kernel mass (13% mb), g	34.4	33.2	34.8	33.0	34.3	35.7	33.9	37.7	38.8	38.9	38.2	34.1	36.7	38.0
Hlm (dirty), kg/hl	81.4	80.8	80.6	79.7	81.2	81.1	80.6	81.1	81.0	80.7	79.9	78.8	79.9	80.7
Screenings (<1,8mm), %	2.17	2.20	1.93	3.45	6.68	2.85	2.52	1.32	1.36	1.36	2.21	3.20	2.62	1.56
Gravel, stones, turf and glass, %	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.01	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	0.09	0.09	0.15	0.11	0.11	0.19	0.12	0.08	0.09	0.10	0.10	0.14	0.13	0.09
Other grain & unthreshed ears, %	0.15	0.15	0.17	0.17	0.16	0.15	0.16	0.24	0.29	0.27	0.30	0.64	0.20	0.28
Heat damaged kernels, %	0.00	0.03	0.05	0.00	0.04	0.15	0.04	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.12	0.11	0.03	0.07	0.12	0.01	0.07	0.05	0.04	0.02	0.03	0.03	0.03	0.04
Insect damaged kernels, %	0.27	0.29	0.60	0.26	0.10	1.00	0.44	0.37	0.43	0.43	0.36	0.84	0.24	0.42
Heavily frost damaged kernels, %	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	0.00
Sprouted kernels, %	0.05	0.03	0.01	0.02	0.00	0.00	0.02	0.03	0.02	0.04	0.02	0.10	0.42	0.04
Total damaged kernels, %	0.44	0.45	0.68	0.35	0.26	1.15	0.57	0.46	0.48	0.49	0.41	0.96	0.70	0.50
Combined deviations, %	2.84	2.89	2.92	4.09	7.21	4.12	3.33	2.10	2.23	2.23	3.06	4.94	3.65	2.45
Field fungi, %	0.21	0.26	0.47	0.18	0.28	0.66	0.34	0.10	0.11	0.14	0.19	0.06	0.06	0.12
Storage fungi, %	0.00	0.03	0.17	0.03	0.04	0.55	0.12	0.01	0.01	0.02	0.02	0.01	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	0.00	0.00	0.00
Noxious seeds (<i>Crotalaria spp.</i> , etc.)	0	0	0	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	0	0	0
Live insects	No	No	No	No	No	No	No	No	No	No	No	No	Yes	No
Undesirable odour	No	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	7	35	20	14	2	11	89	28	23	14	15	8	2	90
BÜHLER EXTRACTION, %	73.8	74.0	73.8	73.0	73.4	74.1	73.8	74.4	74.2	74.8	73.8	72.8	73.3	74.1
FLOUR														
Colour, KJ	-2.1	-2.0	-2.0	-1.8	-2.3	-2.2	-2.0	-2.7	-2.7	-3.0	-2.8	-2.7	-3.0	-2.8
Protein (12% mb), %	10.8	10.4	9.5	10.4	9.4	9.6	10.1	11.7	10.5	9.6	9.6	10.6	9.7	10.6
Wet Gluten (14% mb), %	27.2	26.1	23.2	25.7	24.4	24.2	25.2	32.0	28.4	26.0	26.0	28.5	25.6	28.7
Dry Gluten (14% mb), %	9.5	9.2	8.2	9.3	8.5	8.3	8.9	11.1	9.8	8.8	8.8	9.7	9.0	9.9
100g BAKING TEST														
Baking water absorption, %	60.2	60.0	59.1	60.2	59.0	59.4	59.8	61.7	60.3	59.3	59.2	60.6	59.1	60.4
Loaf volume, cm ³	708	712	650	733	723	735	704	916	847	811	802	821	778	852
Evaluation	5	4	4	3	2	2	4	0	0	0	0	1	1	0
FARINOGRAM														
Water absorption, %	59.7	59.4	58.6	59.7	58.4	58.4	59.2	62.3	61.3	60.9	60.3	60.7	60.1	61.3
Development time, min	4.8	2.2	1.7	2.0	1.7	1.9	2.2	5.6	3.8	3.2	2.8	4.4	3.1	4.1
Stability, mm	13.8	8.7	2.7	7.5	4.0	5.5	7.1	10.7	8.1	6.7	6.8	8.9	6.4	8.5
Mixing tolerance index, BU	27	40	60	46	53	45	45	34	39	47	43	37	50	39
														

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Wheat Quality

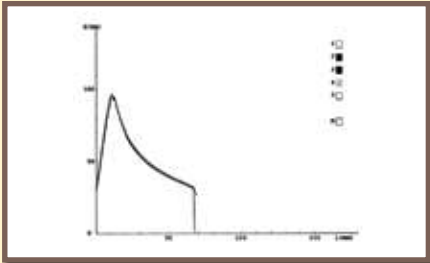
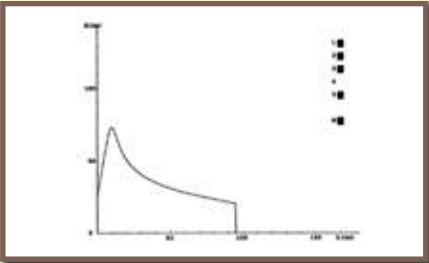
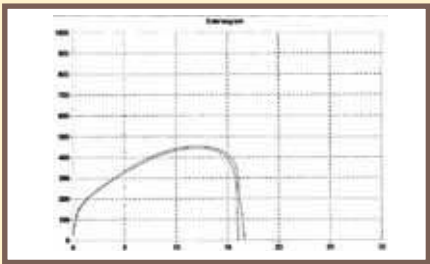
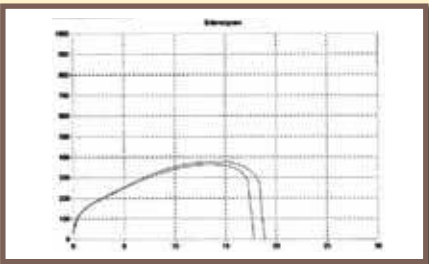

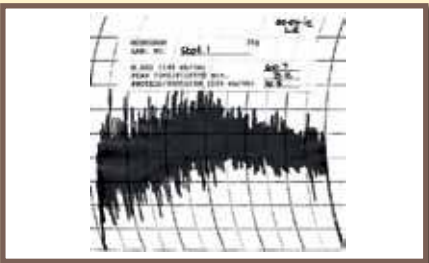
Country of origin	Argentina Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	7	35	20	14	2	11	89	28	23	14	15	8	2	90
ALVEOGRAM														
Strength (S), cm ²	40.5	34.8	30.9	34.9	31.7	30.6	33.8	41.7	34.6	29.4	29.8	33.7	30.4	35.0
Stability (P), mm	98	97	97	100	91	96	97	85	83	80	79	82	78	82
Distensibility (L), mm	76	64	55	62	65	56	62	112	94	86	89	96	86	98
P/L	1.31	1.56	1.79	1.63	1.46	1.75	1.63	0.79	0.92	0.97	0.97	0.90	0.90	0.89
														
EXTENSOGRAM														
Strength, cm ²	107	98	85	92	89	88	93	110	87	72	74	86	82	90
Max. height, BU	459	448	421	408	411	432	434	379	337	294	311	349	315	340
Extensibility, mm	174	158	147	154	152	150	155	211	184	174	170	175	183	188
														
MIXOGRAM														
Peak time, min	4.1	4.3	4.6	4.5	4.4	4.1	4.4	2.9	3.0	2.8	3.1	3.3	3.2	3.0
Absorption, %	60.7	60.2	59.3	60.3	59.3	59.4	59.9	61.9	60.4	59.4	59.4	60.6	59.5	60.5
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	<LOQ [125]							<LOQ [119]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg)	ND							ND						
HT-2 (µg/kg)	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	38							40						

2011/2012 IMPORTED WHEAT QUALITY - AUSTRALIA (1 Oct 2011 to 30 Sep 2012)

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Wheat Quality

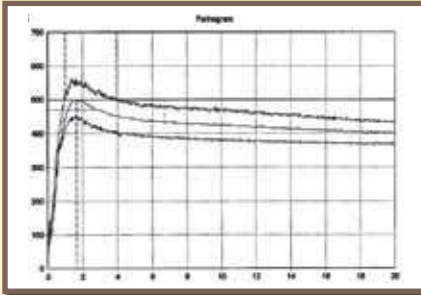
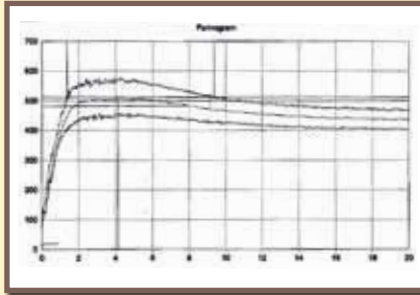
Country of origin	Australia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	9	6	14	-	-	2	31	176	120	61	39	25	12	433
WHEAT GRADING														
Protein (12% mb), %	12.53	11.61	10.64	-	-	10.78	11.39	12.78	11.52	10.48	10.33	11.72	10.78	11.77
Moisture, %	10.6	10.6	10.4	-	-	11.7	10.6	11.1	11.0	10.9	10.9	11.0	11.4	11.0
Falling number, sec	529	481	558	-	-	390	524	397	393	384	372	376	274	387
1000 Kernel mass (13% mb), g	36.0	37.4	36.2	-	-	31.7	36.1	37.7	38.8	38.9	38.2	34.1	36.7	38.0
Hlm (dirty), kg/hl	82.3	82.5	83.1	-	-	81.7	82.6	81.1	81.0	80.7	79.9	78.8	79.9	80.7
Screenings (<1,8mm), %	2.03	2.02	1.94	-	-	1.90	1.98	1.32	1.36	1.36	2.21	3.20	2.62	1.56
Gravel, stones, turf and glass, %	0.00	0.00	0.00	-	-	0.00	0.00	0.01	0.01	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	0.13	0.14	0.11	-	-	0.25	0.13	0.08	0.09	0.10	0.10	0.14	0.13	0.09
Other grain & unthreshed ears, %	0.23	0.09	0.14	-	-	0.05	0.15	0.24	0.29	0.27	0.30	0.64	0.20	0.28
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	0.00
Immature kernels, %	0.03	0.04	0.03	-	-	0.00	0.03	0.05	0.04	0.02	0.03	0.03	0.03	0.04
Insect damaged kernels, %	0.02	0.04	0.03	-	-	0.90	0.09	0.37	0.43	0.43	0.36	0.84	0.24	0.42
Heavily frost damaged kernels, %	0.00	0.00	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	0.02	0.09	0.05	-	-	0.00	0.05	0.03	0.02	0.04	0.02	0.10	0.42	0.04
Total damaged kernels, %	0.07	0.17	0.11	-	-	0.90	0.16	0.46	0.48	0.49	0.41	0.96	0.70	0.50
Combined deviations, %	2.46	2.43	2.31	-	-	3.10	2.43	2.10	2.23	2.23	3.06	4.94	3.65	2.45
Field fungi, %	0.12	0.20	0.50	-	-	0.90	0.36	0.10	0.11	0.14	0.19	0.06	0.06	0.12
Storage fungi, %	0.04	0.03	0.04	-	-	0.50	0.07	0.01	0.01	0.02	0.02	0.01	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	0.00
Noxious seeds (<i>Crotalaria spp.</i> , etc.)	0	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	0
Live insects	No	No	No	-	-	Yes	No	No	No	No	No	No	Yes	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
No. of samples	9	6	14	-	-	2	31	28	23	14	15	8	2	90
BÜHLER EXTRACTION, %	74.9	74.7	73.1	-	-	71.5	73.8	74.4	74.2	74.8	73.8	72.8	73.3	74.1
FLOUR														
Colour, KJ	-2.9	-2.8	-3.1	-	-	-2.3	-2.9	-2.7	-2.7	-3.0	-2.8	-2.7	-3.0	-2.8
Protein (12% mb), %	11.5	10.7	9.6	-	-	9.2	10.3	11.7	10.5	9.6	9.6	10.6	9.7	10.6
Wet Gluten (14% mb), %	31.1	28.5	25.2	-	-	23.6	27.5	32.0	28.4	26.0	26.0	28.5	25.6	28.7
Dry Gluten (14% mb), %	11.0	10.4	8.8	-	-	8.3	9.7	11.1	9.8	8.8	8.8	9.7	9.0	9.9
100g BAKING TEST														
Baking water absorption, %	61.7	60.4	59.4	-	-	59.0	60.2	61.7	60.3	59.3	59.2	60.6	59.1	60.4
Loaf volume, cm³	857	808	786	-	-	688	805	916	847	811	802	821	778	852
Evaluation	1	1	0	-	-	3	1	0	0	0	0	1	1	0
FARINOGRAM														
Water absorption, %	62.4	61.8	60.3	-	-	58.1	61.0	62.3	61.3	60.9	60.3	60.7	60.1	61.3
Development time, min	6.1	4.9	2.6	-	-	1.6	3.9	5.6	3.8	3.2	2.8	4.4	3.1	4.1
Stability, mm	12.1	12.1	10.2	-	-	1.7	10.5	10.7	8.1	6.7	6.8	8.9	6.4	8.5
Mixing tolerance index, BU	31	23	22	-	-	65	27	34	39	47	43	37	50	39
														

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Wheat Quality

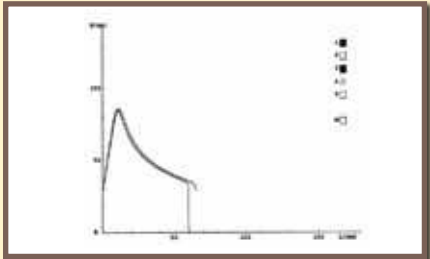
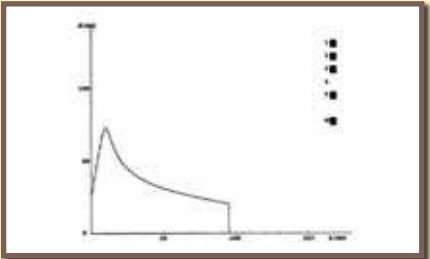
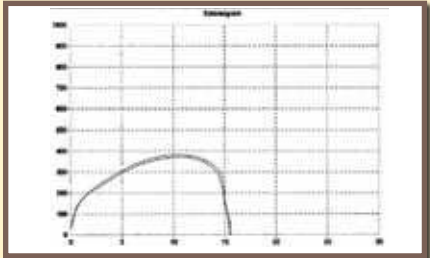
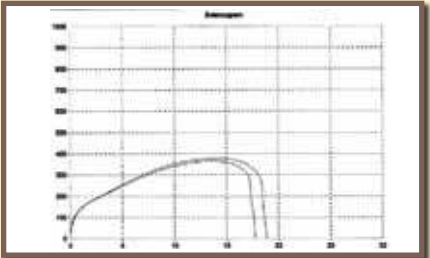
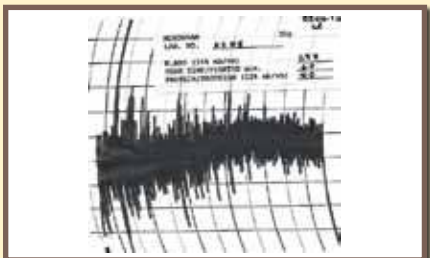
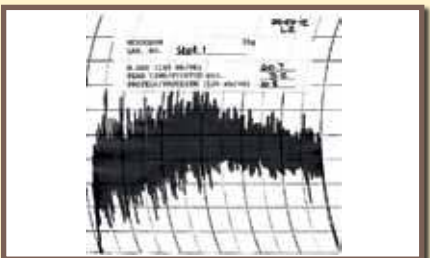
Country of origin	Australia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	9	6	14	-	-	2	31	28	23	14	15	8	2	90
ALVEOGRAM														
Strength (S), cm ²	43.8	41.4	33.6	-	-	26.4	37.6	41.7	34.6	29.4	29.8	33.7	30.4	35.0
Stability (P), mm	111	110	104	-	-	91	106	85	83	80	79	82	78	82
Distensibility (L), mm	77	72	61	-	-	51	67	112	94	86	89	96	86	98
P/L	1.52	1.62	1.76	-	-	1.81	1.66	0.79	0.92	0.97	0.97	0.90	0.90	0.89
														
EXTENSOGRAM														
Strength, cm ²	115	113	97	-	-	76	103	110	87	72	74	86	82	90
Max. height, BU	442	460	447	-	-	410	446	379	337	294	311	349	315	340
Extensibility, mm	188	176	154	-	-	137	166	211	184	174	170	175	183	188
														
MIXOGRAM														
Peak time, min	3.3	3.6	3.5	-	-	4.6	3.5	2.9	3.0	2.8	3.1	3.3	3.2	3.0
Absorption, %	61.5	60.6	59.4	-	-	59.0	60.2	61.9	60.4	59.4	59.4	60.6	59.5	60.5
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	ND							<LOQ [119]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	ND							ND						
HT-2 (µg/kg)	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	12							40						

2011/2012 IMPORTED WHEAT QUALITY - BRAZIL (1 Oct 2011 to 30 Sep 2012)

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Wheat Quality

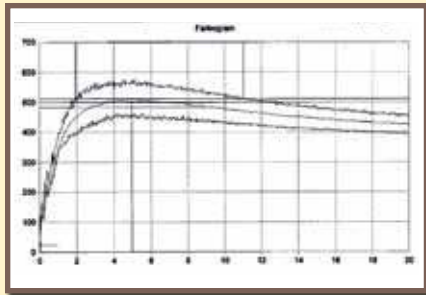
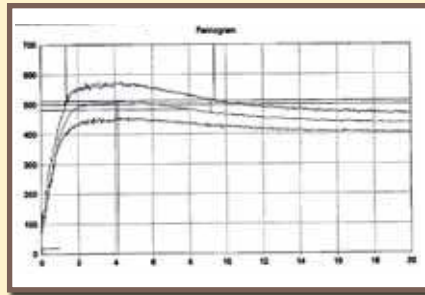
Country of origin	Brazil Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	2	7	6	3	3	1	22	176	120	61	39	25	12	433
WHEAT GRADING														
Protein (12% mb), %	12.73	11.15	10.60	11.07	11.13	12.69	11.20	12.78	11.52	10.48	10.33	11.72	10.78	11.77
Moisture, %	11.5	11.9	11.7	12.0	12.0	12.0	11.8	11.1	11.0	10.9	10.9	11.0	11.4	11.0
Falling number, sec	263	422	412	331	386	254	380	397	393	384	372	376	274	387
1000 Kernel mass (13% mb), g	32.9	31.4	32.3	33.3	32.8	31.4	32.2	37.7	38.8	38.9	38.2	34.1	36.7	38.0
Hlm (dirty), kg/hl	79.7	80.3	81.5	80.6	80.6	77.9	80.5	81.1	81.0	80.7	79.9	78.8	79.9	80.7
Screenings (<1.8mm), %	2.63	2.52	2.08	2.95	4.29	3.34	2.75	1.32	1.36	1.36	2.21	3.20	2.62	1.56
Gravel, stones, turf and glass, %	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.01	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	0.11	0.08	0.12	0.17	0.23	0.30	0.14	0.08	0.09	0.10	0.10	0.14	0.13	0.09
Other grain & unthreshed ears, %	0.16	0.09	0.11	0.11	0.03	0.16	0.10	0.24	0.29	0.27	0.30	0.64	0.20	0.28
Heat damaged kernels, %	0.00	0.01	0.01	0.00	0.00	0.00	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.43	0.21	0.01	0.04	0.03	0.24	0.13	0.05	0.04	0.02	0.03	0.03	0.03	0.04
Insect damaged kernels, %	0.12	0.31	0.20	0.19	0.20	0.24	0.23	0.37	0.43	0.43	0.36	0.84	0.24	0.42
Heavily frost damaged kernels, %	0.00	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
Sprouted kernels, %	0.28	0.23	0.05	0.19	0.00	0.80	0.17	0.03	0.02	0.04	0.02	0.10	0.42	0.04
Total damaged kernels, %	0.83	0.91	0.27	0.42	0.23	1.28	0.58	0.46	0.48	0.49	0.41	0.96	0.70	0.50
Combined deviations, %	3.73	2.70	2.58	3.64	4.77	5.08	3.28	2.10	2.23	2.23	3.06	4.94	3.65	2.45
Field fungi, %	1.37	0.36	0.40	0.57	0.68	0.70	0.55	0.10	0.11	0.14	0.19	0.06	0.06	0.12
Storage fungi, %	0.12	0.00	0.04	0.03	0.03	0.00	0.03	0.01	0.01	0.02	0.02	0.01	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	0.00	0.00	0.00
Noxious seeds (<i>Crotalaria spp.</i> , etc.)	0	0	0	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	0	0	0
Live insects	No	No	No	No	No	Yes	No	No	No	No	No	No	Yes	No
Undesirable odour	No	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	7	6	3	3	1	22	28	23	14	15	8	2	90
BÜHLER EXTRACTION, %	72.4	71.5	72.3	72.1	72.3	70.1	71.9	74.4	74.2	74.8	73.8	72.8	73.3	74.1
FLOUR														
Colour, KJ	-1.6	-1.9	-2.4	-1.4	-1.8	-0.3	-1.9	-2.7	-2.7	-3.0	-2.8	-2.7	-3.0	-2.8
Protein (12% mb), %	11.5	9.7	9.3	9.7	9.8	11.4	9.8	11.7	10.5	9.6	9.6	10.6	9.7	10.6
Wet Gluten (14% mb), %	31.4	24.6	23.4	25.1	24.8	28.7	25.2	32.0	28.4	26.0	26.0	28.5	25.6	28.7
Dry Gluten (14% mb), %	10.4	8.6	7.9	8.7	9.0	10.4	8.7	11.1	9.8	8.8	8.8	9.7	9.0	9.9
100g BAKING TEST														
Baking water absorption, %	61.6	59.2	58.9	59.7	59.5	61.4	59.6	61.7	60.3	59.3	59.2	60.6	59.1	60.4
Loaf volume, cm ³	773	687	640	743	715	735	698	916	847	811	802	821	778	852
Evaluation	4	4	4	3	3	5	4	0	0	0	0	1	1	0
FARINOGRAM														
Water absorption, %	64.2	59.4	58.7	60.3	60.3	63.6	60.1	62.3	61.3	60.9	60.3	60.7	60.1	61.3
Development time, min	2.5	1.7	1.7	1.7	1.6	2.2	1.8	5.6	3.8	3.2	2.8	4.4	3.1	4.1
Stability, mm	6.7	3.4	2.4	4.2	2.9	7.3	3.6	10.7	8.1	6.7	6.8	8.9	6.4	8.5
Mixing tolerance index, BU	38	65	59	60	67	54	60	34	39	47	43	37	50	39
														

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Wheat Quality

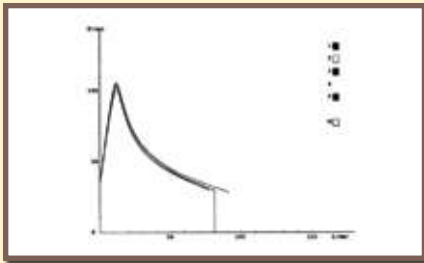
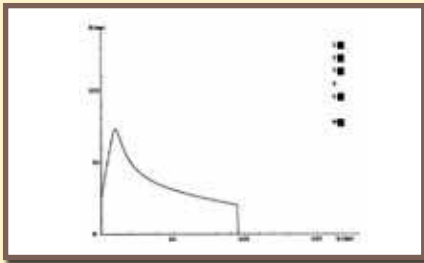
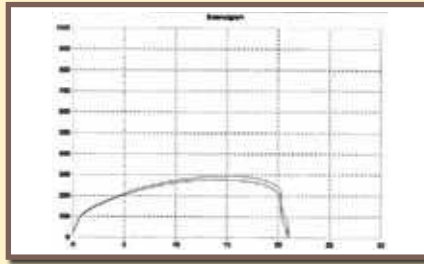
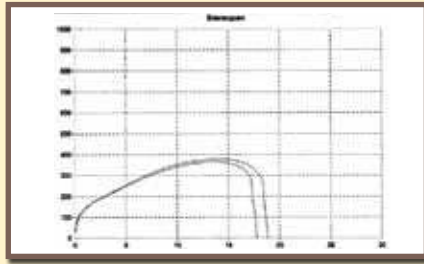
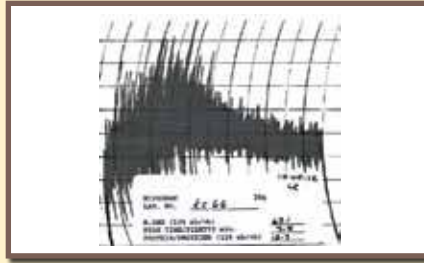
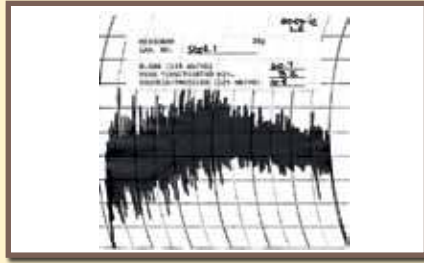
Country of origin	Brazil Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	2	7	6	3	3	1	22	28	23	14	15	8	2	90
ALVEOGRAM														
Strength (S), cm ²	38.3	30.2	27.6	33.1	32.2	39.0	31.3	41.7	34.6	29.4	29.8	33.7	30.4	35.0
Stability (P), mm	107	94	96	103	103	116	99	85	83	80	79	82	78	82
Distensibility (L), mm	71	57	53	57	53	60	57	112	94	86	89	96	86	98
P/L	1.53	1.70	2.20	1.79	1.95	1.93	1.88	0.79	0.92	0.97	0.97	0.90	0.90	0.89
														
EXTENSOGRAM														
Strength, cm ²	75	78	80	82	77	103	80	110	87	72	74	86	82	90
Max. height, BU	338	375	394	404	376	437	384	379	337	294	311	349	315	340
Extensibility, mm	158	152	147	148	147	176	151	211	184	174	170	175	183	188
														
MIXOGRAM														
Peak time, min	3.3	4.2	4.0	4.0	3.9	4.3	4.0	2.9	3.0	2.8	3.1	3.3	3.2	3.0
Absorption, %	61.6	59.5	59.1	59.7	59.5	61.4	59.7	61.9	60.4	59.4	59.4	60.6	59.5	60.5
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	106 [201]							<LOQ [119]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	ND							ND						
HT-2 (µg/kg)	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	11							40						

2011/2012 IMPORTED WHEAT QUALITY - CANADA (1 Oct 2011 to 30 Sep 2012)

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Season

Country of origin	Canada Average							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	-	-	-	-	-	3	176	120	61	39	25	12	433
WHEAT GRADING														
Protein (12% mb), %	13.25	-	-	-	-	-	13.25	12.78	11.52	10.48	10.33	11.72	10.78	11.77
Moisture, %	12.4	-	-	-	-	-	12.4	11.1	11.0	10.9	10.9	11.0	11.4	11.0
Falling number, sec	420	-	-	-	-	-	420	397	393	384	372	376	274	387
1000 Kernel mass (13% mb), g	35.6	-	-	-	-	-	35.6	37.7	38.8	38.9	38.2	34.1	36.7	38.0
Hlm (dirty), kg/hl	82.7	-	-	-	-	-	82.7	81.1	81.0	80.7	79.9	78.8	79.9	80.7
Screenings (<1.8mm), %	2.36	-	-	-	-	-	2.36	1.32	1.36	1.36	2.21	3.20	2.62	1.56
Gravel, stones, turf and glass, %	0.00	-	-	-	-	-	0.00	0.01	0.01	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	0.05	-	-	-	-	-	0.05	0.08	0.09	0.10	0.10	0.14	0.13	0.09
Other grain & unthreshed ears, %	0.08	-	-	-	-	-	0.08	0.24	0.29	0.27	0.30	0.64	0.20	0.28
Heat damaged kernels, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.07	-	-	-	-	-	0.07	0.05	0.04	0.02	0.03	0.03	0.03	0.04
Insect damaged kernels, %	0.00	-	-	-	-	-	0.00	0.37	0.43	0.43	0.36	0.84	0.24	0.42
Heavily frost damaged kernels, %	0.11	-	-	-	-	-	0.11	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	0.00	-	-	-	-	-	0.00	0.03	0.02	0.04	0.02	0.10	0.42	0.04
Total damaged kernels, %	0.07	-	-	-	-	-	0.07	0.46	0.48	0.49	0.41	0.96	0.70	0.50
Combined deviations, %	2.57	-	-	-	-	-	2.57	2.10	2.23	2.23	3.06	4.94	3.65	2.45
Field fungi, %	0.32	-	-	-	-	-	0.32	0.10	0.11	0.14	0.19	0.06	0.06	0.12
Storage fungi, %	0.08	-	-	-	-	-	0.08	0.01	0.01	0.02	0.02	0.01	0.01	0.01
Ergot, %	0.02	-	-	-	-	-	0.02	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
Noxious seeds (<i>Agronome mexicana, etc.</i>)	0	-	-	-	-	-	0	0	0	0	0	0	0	0
Live insects	No	-	-	-	-	-	No	No	No	No	No	No	Yes	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	3	-	-	-	-	-	3	28	23	15	14	8	2	90
BÜHLER EXTRACTION, %	74.2	-	-	-	-	-	74.2	74.4	74.2	74.8	73.8	72.8	73.3	74.1
FLOUR														
Colour, KJ	-2.8	-	-	-	-	-	-2.8	-2.7	-2.7	-3.0	-2.8	-2.7	-3.0	-2.8
Protein (12% mb), %	12.7	-	-	-	-	-	12.7	11.7	10.5	9.6	9.6	10.6	9.7	10.6
Wet Gluten (14% mb), %	36.7	-	-	-	-	-	36.7	32.0	28.4	26.0	26.0	28.5	25.6	28.7
Dry Gluten (14% mb), %	12.6	-	-	-	-	-	12.6	11.1	9.8	8.8	8.8	9.7	9.0	9.9
100g BAKING TEST														
Baking water absorption, %	63.1	-	-	-	-	-	63.1	61.7	60.3	59.3	59.2	60.6	59.1	60.4
Loaf volume, cm ³	907	-	-	-	-	-	907	916	847	811	802	821	778	852
Evaluation	2	-	-	-	-	-	2	0	0	0	0	1	1	0
FARINOGRAM														
Water absorption, %	67.4	-	-	-	-	-	67.4	62.3	61.3	60.9	60.3	60.7	60.1	61.3
Development time, min	5.0	-	-	-	-	-	5.0	5.6	3.8	3.2	2.8	4.4	3.1	4.1
Stability, mm	8.9	-	-	-	-	-	8.9	10.7	8.1	6.7	6.8	8.9	6.4	8.5
Mixing tolerance index, BU	36	-	-	-	-	-	36	34	39	47	43	37	50	39
														

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Wheat Quality

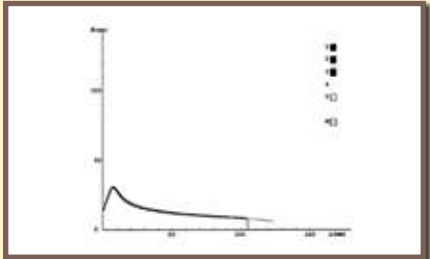
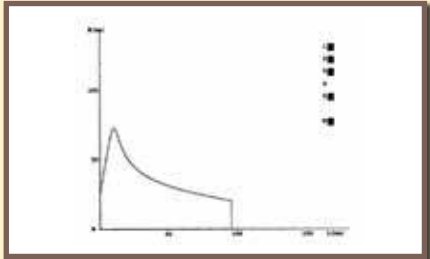
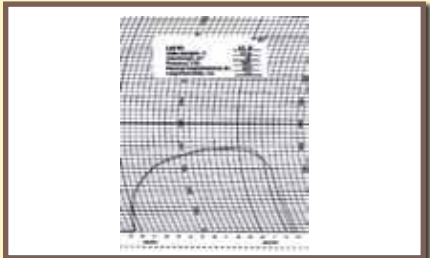
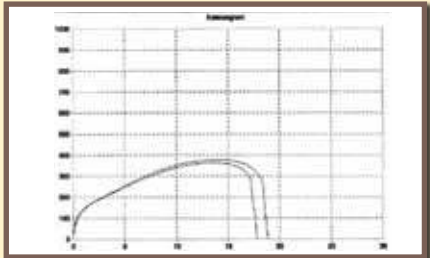
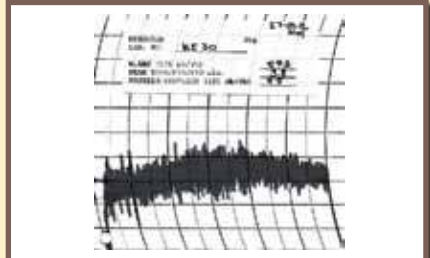
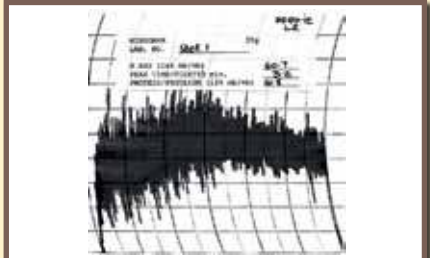
Country of origin	Canada Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	3	-	-	-	-	-	3	28	23	14	15	8	2	90
ALVEOGRAM														
Strength (S), cm ²	43.9	-	-	-	-	-	43.9	41.7	34.6	29.4	29.8	33.7	30.4	35.0
Stability (P), mm	111	-	-	-	-	-	111	85	83	80	79	82	78	82
Distensibility (L), mm	84	-	-	-	-	-	84	112	94	86	89	96	86	98
P/L	1.32	-	-	-	-	-	1.32	0.79	0.92	0.97	0.97	0.90	0.90	0.89
														
EXTENSOGRAM														
Strength, cm ²	87	-	-	-	-	-	87	110	87	72	74	86	82	90
Max. height, BU	292	-	-	-	-	-	292	379	337	294	311	349	315	340
Extensibility, mm	212	-	-	-	-	-	212	211	184	174	170	175	183	188
														
MIXOGRAM														
Peak time, min	2.4	-	-	-	-	-	2.4	2.9	3.0	2.8	3.1	3.3	3.2	3.0
Absorption, %	63.1	-	-	-	-	-	63.1	61.9	60.4	59.4	59.4	60.6	59.5	60.5
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	ND							<LOQ [119]						
15-ADON (µg/kg)	-							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	ND							ND						
HT-2 (µg/kg)	-							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	1							40						

2011/2012 IMPORTED WHEAT QUALITY - GERMANY (1 Oct 2011 to 30 Sep 2012)

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Season

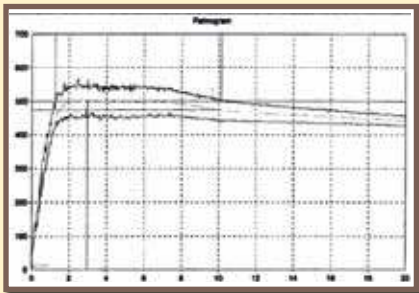
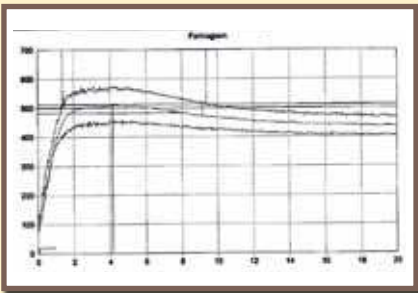
Country of origin	Germany Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Class and Grade bread wheat														
No. of samples	-	-	1	-	-	-	1	176	120	61	39	25	12	433
WHEAT GRADING														
Protein (12% mb), %	-	-	11.11	-	-	-	11.11	12.78	11.52	10.48	10.33	11.72	10.78	11.77
Moisture, %	-	-	12.5	-	-	-	12.5	11.1	11.0	10.9	10.9	11.0	11.4	11.0
Falling number, sec	-	-	378	-	-	-	378	397	393	384	372	376	274	387
1000 Kernel mass (13% mb), g	-	-	40.4	-	-	-	40.4	37.7	38.8	38.9	38.2	34.1	36.7	38.0
Hlm (dirty), kg/hl	-	-	75.5	-	-	-	75.5	81.1	81.0	80.7	79.9	78.8	79.9	80.7
Screenings (<1,8mm), %	-	-	1.27	-	-	-	1.27	1.32	1.36	1.36	2.21	3.20	2.62	1.56
Gravel, stones, turf and glass, %	-	-	0.00	-	-	-	0.00	0.01	0.01	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	-	0.00	-	-	-	0.00	0.08	0.09	0.10	0.10	0.14	0.13	0.09
Other grain & unthreshed ears, %	-	-	0.08	-	-	-	0.08	0.24	0.29	0.27	0.30	0.64	0.20	0.28
Heat damaged kernels, %	-	-	0.00	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	-	0.00	-	-	-	0.00	0.05	0.04	0.02	0.03	0.03	0.03	0.04
Insect damaged kernels, %	-	-	0.00	-	-	-	0.00	0.37	0.43	0.43	0.36	0.84	0.24	0.42
Heavily frost damaged kernels, %	-	-	0.00	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	-	0.00	-	-	-	0.00	0.03	0.02	0.04	0.02	0.10	0.42	0.04
Total damaged kernels, %	-	-	0.00	-	-	-	0.00	0.46	0.48	0.49	0.41	0.96	0.70	0.50
Combined deviations, %	-	-	1.35	-	-	-	1.35	2.10	2.23	2.23	3.06	4.94	3.65	2.45
Field fungi, %	-	-	0.00	-	-	-	0.00	0.10	0.11	0.14	0.19	0.06	0.06	0.12
Storage fungi, %	-	-	0.00	-	-	-	0.00	0.01	0.01	0.02	0.02	0.01	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> , 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	-	-	No	-	-	-	No	No	No	No	No	No	Yes	No
Undesirable odour	-	-	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	-	-	1	-	-	-	1	28	23	14	15	8	2	90
BÜHLER EXTRACTION, %	-	-	73.0	-	-	-	73.0	74.4	74.2	74.8	73.8	72.8	73.3	74.1
FLOUR														
Colour, KJ	-	-	-2.2	-	-	-	-2.2	-2.7	-2.7	-3.0	-2.8	-2.7	-3.0	-2.8
Protein (12% mb), %	-	-	9.5	-	-	-	9.5	11.7	10.5	9.6	9.6	10.6	9.7	10.6
Wet Gluten (14% mb), %	-	-	25.7	-	-	-	25.7	32.0	28.4	26.0	26.0	28.5	25.6	28.7
Dry Gluten (14% mb), %	-	-	9.0	-	-	-	9.0	11.1	9.8	8.8	8.8	9.7	9.0	9.9
100g BAKING TEST														
Baking water absorption, %	-	-	51.3	-	-	-	51.3	61.7	60.3	59.3	59.2	60.6	59.1	60.4
Loaf volume, cm ³	-	-	740	-	-	-	740	916	847	811	802	821	778	852
Evaluation	-	-	1	-	-	-	1	0	0	0	0	1	1	0
FARINOGRAM														
Water absorption, %	-	-	50.1	-	-	-	50.1	62.3	61.3	60.9	60.3	60.7	60.1	61.3
Development time, min	-	-	1.7	-	-	-	1.7	5.6	3.8	3.2	2.8	4.4	3.1	4.1
Stability, mm	-	-	4.7	-	-	-	4.7	10.7	8.1	6.7	6.8	8.9	6.4	8.5
Mixing tolerance index, BU	-	-	51	-	-	-	51	34	39	47	43	37	50	39

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Wheat Quality

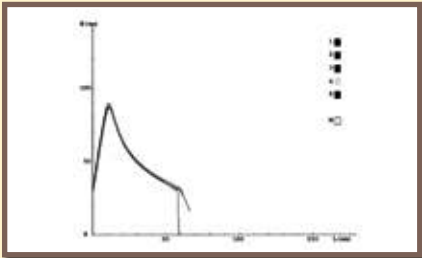
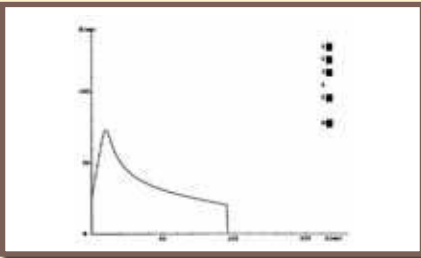
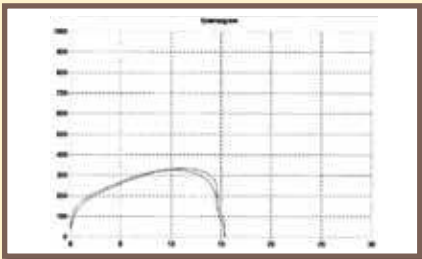
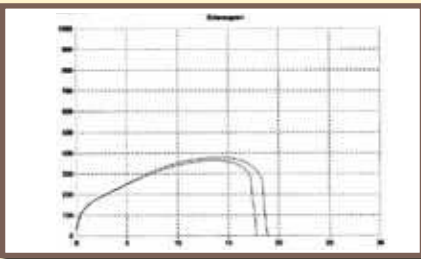
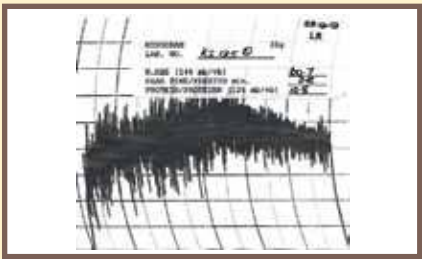
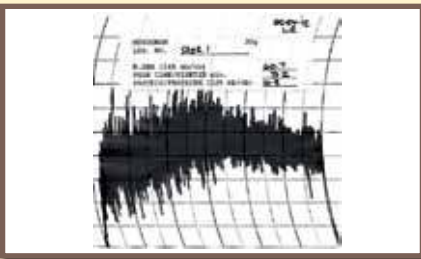
Country of origin	Germany Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	1	-	-	-	1	28	23	14	15	8	2	90
ALVEOGRAM														
Strength (S), cm ²	-	-	14.8	-	-	-	14.8	41.7	34.6	29.4	29.8	33.7	30.4	35.0
Stability (P), mm	-	-	34	-	-	-	34	85	83	80	79	82	78	82
Distensibility (L), mm	-	-	105	-	-	-	105	112	94	86	89	96	86	98
P/L	-	-	0.32	-	-	-	0.32	0.79	0.92	0.97	0.97	0.90	0.90	0.89
														
EXTENSOGRAM														
Strength, cm ²	-	-	74	-	-	-	74	110	87	72	74	86	82	90
Max. height, BU	-	-	390	-	-	-	390	379	337	294	311	349	315	340
Extensibility, mm	-	-	131	-	-	-	131	211	184	174	170	175	183	188
														
MIXOGRAM														
Peak time, min	-	-	3.8	-	-	-	3.8	2.9	3.0	2.8	3.1	3.3	3.2	3.0
Absorption, %	-	-	59.3	-	-	-	59.3	61.9	60.4	59.4	59.4	60.6	59.5	60.5
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	-							ND						
Deoxynivalenol (µg/kg) [max. value]	ND							<LOQ [119]						
15-ADON (µg/kg)	-							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	ND							ND						
HT-2 (µg/kg)	-							ND						
T-2 Toxin (µg/kg)	-							ND						
No. of samples	1							40						

2011/2012 IMPORTED WHEAT QUALITY - ROMANIA (1 Oct 2011 to 30 Sep 2012)

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Season

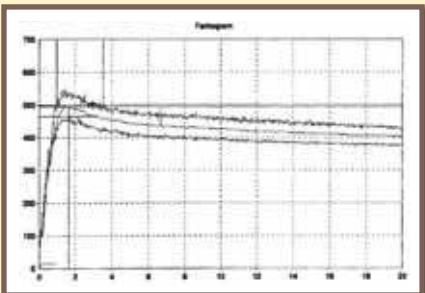
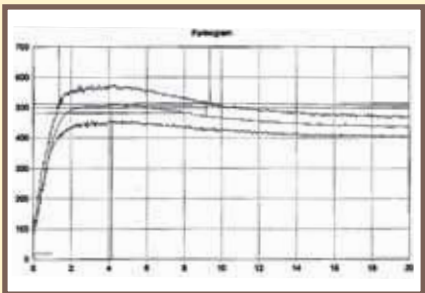
Country of origin	Romania Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	-	4	-	-	4	176	120	61	39	25	12	433
WHEAT GRADING														
Protein (12% mb), %	-	-	-	12.27	-	-	12.27	12.78	11.52	10.48	10.33	11.72	10.78	11.77
Moisture, %	-	-	-	11.7	-	-	11.7	11.1	11.0	10.9	10.9	11.0	11.4	11.0
Falling number, sec	-	-	-	497	-	-	497	397	393	384	372	376	274	387
1000 Kernel mass (13% mb), g	-	-	-	35.7	-	-	35.7	37.7	38.8	38.9	38.2	34.1	36.7	38.0
Hlm (dirty), kg/hl	-	-	-	77.8	-	-	77.8	81.1	81.0	80.7	79.9	78.8	79.9	80.7
Screenings (<1,8mm), %	-	-	-	3.36	-	-	3.36	1.32	1.36	1.36	2.21	3.20	2.62	1.56
Gravel, stones, turf and glass, %	-	-	-	0.00	-	-	0.00	0.01	0.01	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	-	-	0.19	-	-	0.19	0.08	0.09	0.10	0.10	0.14	0.13	0.09
Other grain & unthreshed ears, %	-	-	-	0.29	-	-	0.29	0.24	0.29	0.27	0.30	0.64	0.20	0.28
Heat damaged kernels, %	-	-	-	0.02	-	-	0.02	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	-	-	0.16	-	-	0.16	0.05	0.04	0.02	0.03	0.03	0.03	0.04
Insect damaged kernels, %	-	-	-	0.00	-	-	0.00	0.37	0.43	0.43	0.36	0.84	0.24	0.42
Heavily frost damaged kernels, %	-	-	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	-	-	0.00	-	-	0.00	0.03	0.02	0.04	0.02	0.10	0.42	0.04
Total damaged kernels, %	-	-	-	0.18	-	-	0.18	0.46	0.48	0.49	0.41	0.96	0.70	0.50
Combined deviations, %	-	-	-	4.01	-	-	4.01	2.10	2.23	2.23	3.06	4.94	3.65	2.45
Field fungi, %	-	-	-	0.07	-	-	0.07	0.10	0.11	0.14	0.19	0.06	0.06	0.12
Storage fungi, %	-	-	-	0.04	-	-	0.04	0.01	0.01	0.02	0.02	0.01	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> , etc.)	-	-	-	0	-	-	0	0	0	0	0	0	0	0
Noxious seeds (<i>Agronome mexicana</i> , etc.)	-	-	-	1	-	-	1	0	0	0	0	0	0	0
Live insects	-	-	-	No	-	-	No	No	No	No	No	No	Yes	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	-	-	-	4	-	-	4	28	23	14	15	8	2	90
BÜHLER EXTRACTION, %	-	-	-	73.6	-	-	73.6	74.4	74.2	74.8	73.8	72.8	73.3	74.1
FLOUR														
Colour, KJ	-	-	-	-1.5	-	-	-1.5	-2.7	-2.7	-3.0	-2.8	-2.7	-3.0	-2.8
Protein (12% mb), %	-	-	-	10.9	-	-	10.9	11.7	10.5	9.6	9.6	10.6	9.7	10.6
Wet Gluten (14% mb), %	-	-	-	28.8	-	-	28.8	32.0	28.4	26.0	26.0	28.5	25.6	28.7
Dry Gluten (14% mb), %	-	-	-	10.0	-	-	10.0	11.1	9.8	8.8	8.8	9.7	9.0	9.9
100g BAKING TEST														
Baking water absorption, %	-	-	-	60.8	-	-	60.8	61.7	60.3	59.3	59.2	60.6	59.1	60.4
Loaf volume, cm ³	-	-	-	716	-	-	716	916	847	811	802	821	778	852
Evaluation	-	-	-	5	-	-	5	0	0	0	0	1	1	0
FARINOGRAM														
Water absorption, %	-	-	-	60.0	-	-	60.0	62.3	61.3	60.9	60.3	60.7	60.1	61.3
Development time, min	-	-	-	3.5	-	-	3.5	5.6	3.8	3.2	2.8	4.4	3.1	4.1
Stability, mm	-	-	-	8.6	-	-	8.6	10.7	8.1	6.7	6.8	8.9	6.4	8.5
Mixing tolerance index, BU	-	-	-	18	-	-	18	34	39	47	43	37	50	39
														

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Wheat Quality

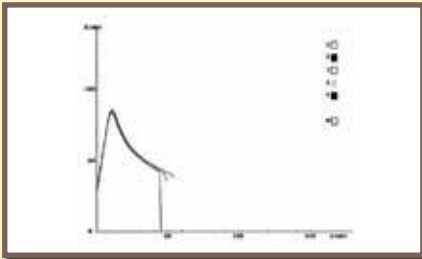
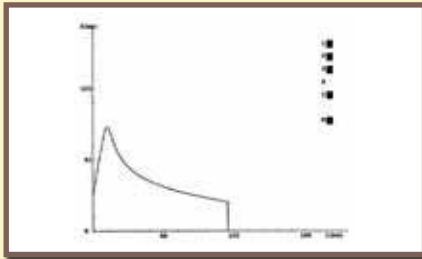
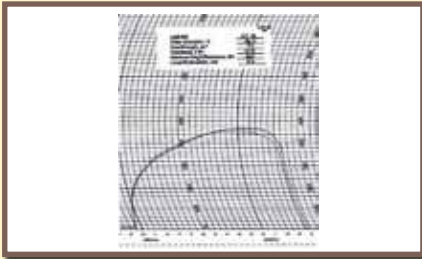
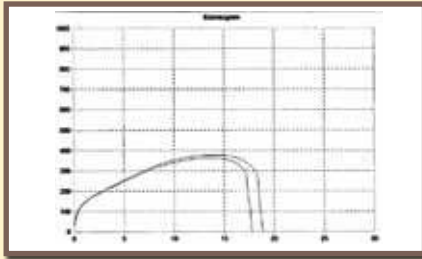
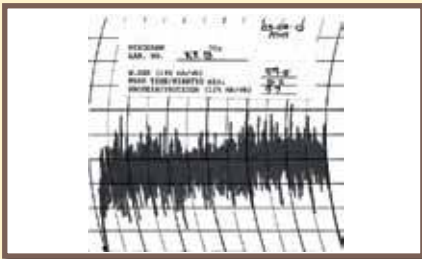
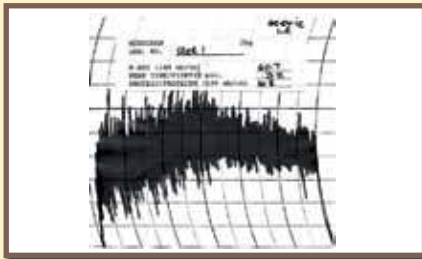
Country of origin	Romania Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	-	4	-	-	4	28	23	14	15	8	2	90
ALVEOGRAM														
Strength (S), cm ²	-	-	-	30.5	-	-	30.5	41.7	34.6	29.4	29.8	33.7	30.4	35.0
Stability (P), mm	-	-	-	96	-	-	96	85	83	80	79	82	78	82
Distensibility (L), mm	-	-	-	60	-	-	60	112	94	86	89	96	86	98
P/L	-	-	-	1.61	-	-	1.61	0.79	0.92	0.97	0.97	0.90	0.90	0.89
														
EXTENSOGRAM														
Strength, cm ²	-	-	-	72	-	-	72	110	87	72	74	86	82	90
Max. height, BU	-	-	-	331	-	-	331	379	337	294	311	349	315	340
Extensibility, mm	-	-	-	154	-	-	154	211	184	174	170	175	183	188
														
MIXOGRAM														
Peak time, min	-	-	-	3.5	-	-	3.5	2.9	3.0	2.8	3.1	3.3	3.2	3.0
Absorption, %	-	-	-	60.8	-	-	60.8	61.9	60.4	59.4	59.4	60.6	59.5	60.5
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	175 [175]							<LOQ [119]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	ND							ND						
HT-2 (µg/kg)	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	1							40						

2011/2012 IMPORTED WHEAT QUALITY - RUSSIA (1 Oct 2011 to 30 Sep 2012)

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Season

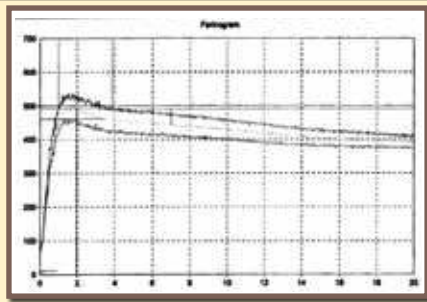
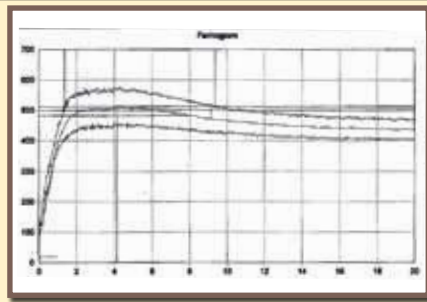
Country of origin	Russia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	1	-	1	3	3	8	176	120	61	39	25	12	433
WHEAT GRADING														
Protein (12% mb), %	-	10.98	-	11.13	11.22	11.11	11.14	12.78	11.52	10.48	10.33	11.72	10.78	11.77
Moisture, %	-	10.6	-	10.9	10.5	10.8	10.7	11.1	11.0	10.9	10.9	11.0	11.4	11.0
Falling number, sec	-	412	-	324	387	365	374	397	393	384	372	376	274	387
1000 Kernel mass (13% mb), g	-	34.9	-	32.0	32.4	32.7	32.8	37.7	38.8	38.9	38.2	34.1	36.7	38.0
HIm (dirty), kg/hl	-	82.0	-	80.6	79.3	80.6	80.3	81.1	81.0	80.7	79.9	78.8	79.9	80.7
Screenings (<1,8mm), %	-	2.65	-	3.91	4.61	4.93	4.40	1.32	1.36	1.36	2.21	3.20	2.62	1.56
Gravel, stones, turf and glass, %	-	0.00	-	0.00	0.00	0.00	0.00	0.01	0.01	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	0.04	-	0.06	0.11	0.11	0.09	0.08	0.09	0.10	0.10	0.14	0.13	0.09
Other grain & unthreshed ears, %	-	0.40	-	0.32	0.24	0.19	0.25	0.24	0.29	0.27	0.30	0.64	0.20	0.28
Heat damaged kernels, %	-	0.00	-	0.00	0.00	0.03	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	0.00	-	0.00	0.06	0.00	0.02	0.05	0.04	0.02	0.03	0.03	0.03	0.04
Insect damaged kernels, %	-	0.00	-	0.00	0.13	0.13	0.10	0.37	0.43	0.43	0.36	0.84	0.24	0.42
Heavily frost damaged kernels, %	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	0.00	-	0.00	0.03	0.00	0.01	0.03	0.02	0.04	0.02	0.10	0.42	0.04
Total damaged kernels, %	-	0.00	-	0.00	0.21	0.16	0.14	0.46	0.48	0.49	0.41	0.96	0.70	0.50
Combined deviations, %	-	3.09	-	4.29	5.17	5.38	4.88	2.10	2.23	2.23	3.06	4.94	3.65	2.45
Field fungi, %	-	0.00	-	0.00	0.05	0.08	0.05	0.10	0.11	0.14	0.19	0.06	0.06	0.12
Storage fungi, %	-	0.00	-	0.00	0.00	0.03	0.01	0.01	0.01	0.02	0.02	0.01	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	0.00
Noxious seeds (<i>Crotalaria spp.</i> , etc.)	-	0	-	0	0	0	0	0	0	0	0	0	0	0
Noxious seeds (<i>Agronome mexicana</i> , etc.)	-	0	-	5	2	13	6	0	0	0	0	0	0	0
Live insects	-	No	-	No	No	No	No	No	No	No	No	No	Yes	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
No. of samples	-	1	-	1	3	3	8	28	23	14	15	8	2	90
BÜHLER EXTRACTION, %	-	73.3	-	71.3	72.7	71.9	72.3	74.4	74.2	74.8	73.8	72.8	73.3	74.1
FLOUR														
Colour, KJ	-	-2.0	-	-1.9	-1.7	-1.9	-1.9	-2.7	-2.7	-3.0	-2.8	-2.7	-3.0	-2.8
Protein (12% mb), %	-	9.8	-	9.8	10.1	9.8	9.9	11.7	10.5	9.6	9.6	10.6	9.7	10.6
Wet Gluten (14% mb), %	-	24.8	-	23.8	24.9	24.4	24.6	32.0	28.4	26.0	26.0	28.5	25.6	28.7
Dry Gluten (14% mb), %	-	9.0	-	8.5	9.1	8.8	8.9	11.1	9.8	8.8	8.8	9.7	9.0	9.9
100g BAKING TEST														
Baking water absorption, %	-	59.6	-	58.6	58.9	59.1	59.0	61.7	60.3	59.3	59.2	60.6	59.1	60.4
Loaf volume, cm ³	-	795	-	805	795	798	798	916	847	811	802	821	778	852
Evaluation	-	0	-	0	1	0	0	0	0	0	0	1	1	0
FARINOGRAM														
Water absorption, %	-	58.1	-	57.6	57.1	58.2	57.7	62.3	61.3	60.9	60.3	60.7	60.1	61.3
Development time, min	-	2.0	-	1.7	1.9	1.8	1.9	5.6	3.8	3.2	2.8	4.4	3.1	4.1
Stability, mm	-	2.3	-	1.8	3.6	2.3	2.7	10.7	8.1	6.7	6.8	8.9	6.4	8.5
Mixing tolerance index, BU	-	60	-	81	53	63	61	34	39	47	43	37	50	39
														

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Wheat Quality

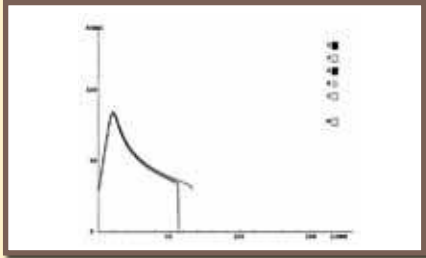
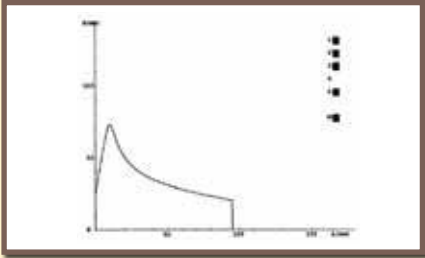
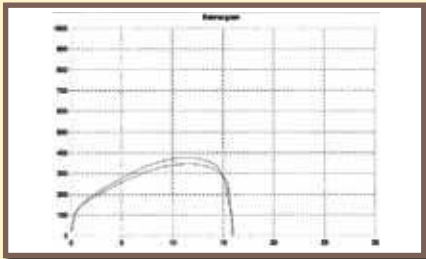
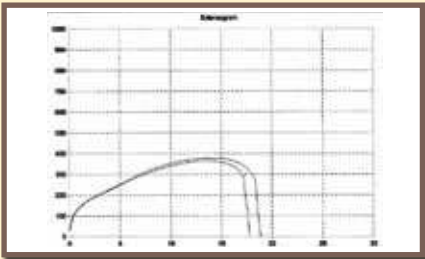
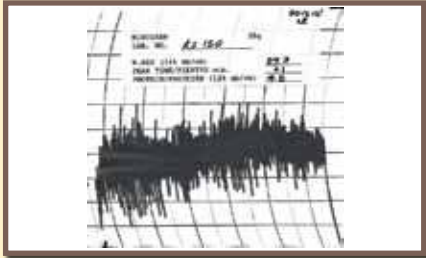
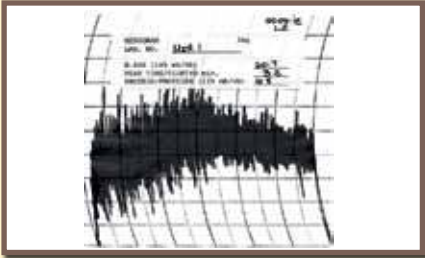
Country of origin	Russia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	1	-	1	3	3	8	28	23	14	15	8	2	90
ALVEOGRAM														
Strength (S), cm ²	-	29.1	-	25.8	30.1	26.6	28.1	41.7	34.6	29.4	29.8	33.7	30.4	35.0
Stability (P), mm	-	93	-	93	98	95	96	85	83	80	79	82	78	82
Distensibility (L), mm	-	52	-	45	49	45	48	112	94	86	89	96	86	98
P/L	-	1.79	-	2.07	1.98	2.18	2.04	0.79	0.92	0.97	0.97	0.90	0.90	0.89
														
EXTENSOGRAM														
Strength, cm ²	-	86	-	99	90	102	96	110	87	72	74	86	82	90
Max. height, BU	-	415	-	465	445	483	460	379	337	294	311	349	315	340
Extensibility, mm	-	143	-	145	140	143	142	211	184	174	170	175	183	188
														
MIXOGRAM														
Peak time, min	-	5.0	-	6.0	5.1	5.2	5.2	2.9	3.0	2.8	3.1	3.3	3.2	3.0
Absorption, %	-	59.6	-	59.6	59.9	59.6	59.7	61.9	60.4	59.4	59.4	60.6	59.5	60.5
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	-							ND						
Deoxynivalenol (µg/kg) [max. value]	ND							<LOQ [119]						
15-ADON (µg/kg)	-							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	ND							ND						
HT-2 (µg/kg)	-							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	3							40						

2011/2012 IMPORTED WHEAT QUALITY - UKRAINE (1 Oct 2011 to 30 Sep 2012)

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Season

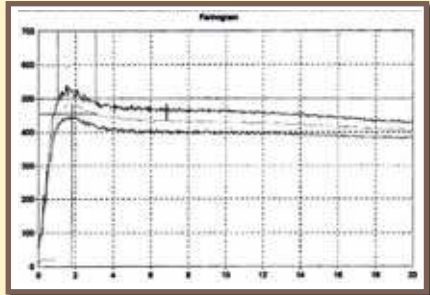
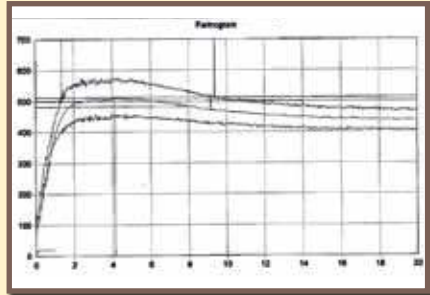
Country of origin	Ukraine Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	4	-	-	1	5	176	120	61	39	25	12	433
WHEAT GRADING														
Protein (12% mb), %	-	-	10.68	-	-	10.81	10.70	12.78	11.52	10.48	10.33	11.72	10.78	11.77
Moisture, %	-	-	11.8	-	-	11.7	11.8	11.1	11.0	10.9	10.9	11.0	11.4	11.0
Falling number, sec	-	-	299	-	-	316	302	397	393	384	372	376	274	387
1000 Kernel mass (13% mb), g	-	-	36.4	-	-	35.7	36.3	37.7	38.8	38.9	38.2	34.1	36.7	38.0
Hlm (dirty), kg/hl	-	-	80.4	-	-	80.5	80.4	81.1	81.0	80.7	79.9	78.8	79.9	80.7
Screenings (<1,8mm), %	-	-	1.87	-	-	2.00	1.90	1.32	1.36	1.36	2.21	3.20	2.62	1.56
Gravel, stones, turf and glass, %	-	-	0.00	-	-	0.00	0.00	0.01	0.01	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	-	0.08	-	-	0.00	0.06	0.08	0.09	0.10	0.10	0.14	0.13	0.09
Other grain & unthreshed ears, %	-	-	0.35	-	-	0.20	0.32	0.24	0.29	0.27	0.30	0.64	0.20	0.28
Heat damaged kernels, %	-	-	0.03	-	-	0.00	0.02	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	-	0.00	-	-	0.00	0.00	0.05	0.04	0.02	0.03	0.03	0.03	0.04
Insect damaged kernels, %	-	-	1.00	-	-	0.80	0.96	0.37	0.43	0.43	0.36	0.84	0.24	0.42
Heavily frost damaged kernels, %	-	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	-	0.00	-	-	0.00	0.00	0.03	0.02	0.04	0.02	0.10	0.42	0.04
Total damaged kernels, %	-	-	1.03	-	-	0.80	0.98	0.46	0.48	0.49	0.41	0.96	0.70	0.50
Combined deviations, %	-	-	3.28	-	-	2.80	3.18	2.10	2.23	2.23	3.06	4.94	3.65	2.45
Field fungi, %	-	-	0.35	-	-	0.30	0.34	0.10	0.11	0.14	0.19	0.06	0.06	0.12
Storage fungi, %	-	-	0.10	-	-	0.10	0.10	0.01	0.01	0.02	0.02	0.01	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
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	-	-	No	-	-	Yes	No	No	No	No	No	No	Yes	No
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	-	-	4	-	-	1	5	28	23	14	15	8	2	90
BÜHLER EXTRACTION, %	-	-	73.0	-	-	73.0	73.0	74.4	74.2	74.8	73.8	72.8	73.3	74.1
FLOUR														
Colour, KJ	-	-	-2.2	-	-	-2.1	-2.2	-2.7	-2.7	-3.0	-2.8	-2.7	-3.0	-2.8
Protein (12% mb), %	-	-	9.5	-	-	9.5	9.5	11.7	10.5	9.6	9.6	10.6	9.7	10.6
Wet Gluten (14% mb), %	-	-	22.8	-	-	23.2	22.9	32.0	28.4	26.0	26.0	28.5	25.6	28.7
Dry Gluten (14% mb), %	-	-	8.2	-	-	8.2	8.2	11.1	9.8	8.8	8.8	9.7	9.0	9.9
100g BAKING TEST														
Baking water absorption, %	-	-	59.3	-	-	59.3	59.3	61.7	60.3	59.3	59.2	60.6	59.1	60.4
Loaf volume, cm ³	-	-	754	-	-	760	755	916	847	811	802	821	778	852
Evaluation	-	-	1	-	-	0	1	0	0	0	0	1	1	0
FARINOGRAM														
Water absorption, %	-	-	58.4	-	-	58.5	58.4	62.3	61.3	60.9	60.3	60.7	60.1	61.3
Development time, min	-	-	1.7	-	-	1.5	1.7	5.6	3.8	3.2	2.8	4.4	3.1	4.1
Stability, mm	-	-	2.6	-	-	3.1	2.7	10.7	8.1	6.7	6.8	8.9	6.4	8.5
Mixing tolerance index, BU	-	-	53	-	-	43	51	34	39	47	43	37	50	39
														

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Wheat Quality

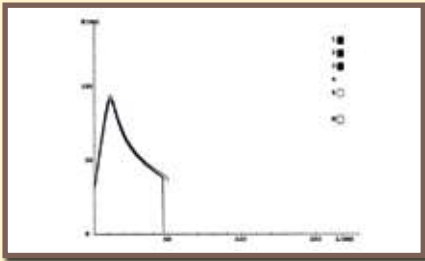
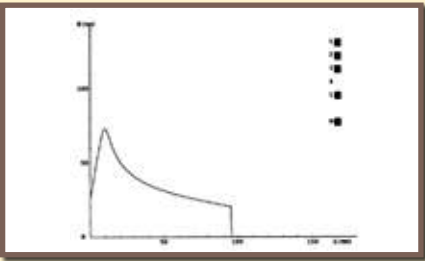
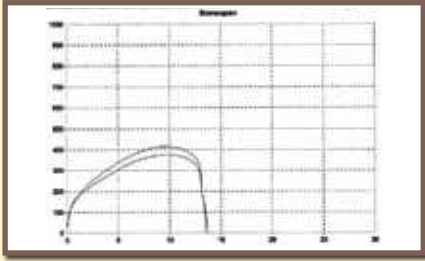
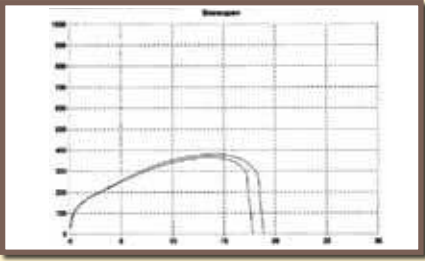
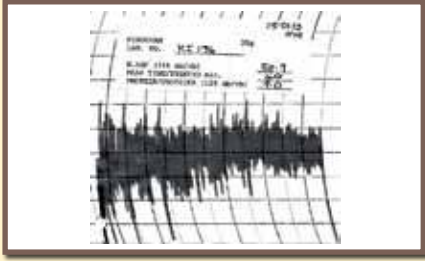
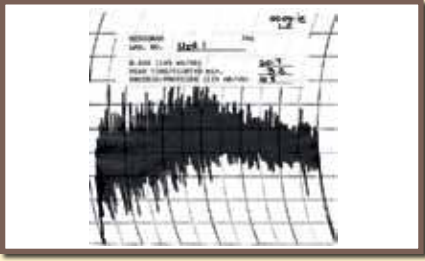
Country of origin	Ukraine							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	4	-	-	1	5	28	23	14	15	8	2	90
ALVEOGRAM														
Strength (S), cm ²	-	-	29.9	-	-	26.6	29.2	41.7	34.6	29.4	29.8	33.7	30.4	35.0
Stability (P), mm	-	-	88	-	-	93	89	85	83	80	79	82	78	82
Distensibility (L), mm	-	-	61	-	-	49	59	112	94	86	89	96	86	98
P/L	-	-	1.45	-	-	1.90	1.54	0.79	0.92	0.97	0.97	0.90	0.90	0.89
														
EXTENSOGRAM														
Strength, cm ²	-	-	81	-	-	75	79	110	87	72	74	86	82	90
Max. height, BU	-	-	370	-	-	366	369	379	337	294	311	349	315	340
Extensibility, mm	-	-	159	-	-	152	157	211	184	174	170	175	183	188
														
MIXOGRAM														
Peak time, min	-	-	4.2	-	-	4.1	4.2	2.9	3.0	2.8	3.1	3.3	3.2	3.0
Absorption, %	-	-	59.3	-	-	59.3	59.3	61.9	60.4	59.4	59.4	60.6	59.5	60.5
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	ND							<LOQ [119]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	ND							ND						
HT-2 (µg/kg)	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	1							40						

2011/2012 IMPORTED WHEAT QUALITY - URUGUAY (1 Oct 2011 to 30 Sep 2012)

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Season

Country of origin	Uruguay Average							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	-	-	-	4	176	120	61	39	25	12	433
WHEAT GRADING														
Protein (12% mb), %	-	-	10.20	-	-	-	10.20	12.78	11.52	10.48	10.33	11.72	10.78	11.77
Moisture, %	-	-	11.7	-	-	-	11.7	11.1	11.0	10.9	10.9	11.0	11.4	11.0
Falling number, sec	-	-	364	-	-	-	364	397	393	384	372	376	274	387
1000 Kernel mass (13% mb), g	-	-	34.0	-	-	-	34.0	37.7	38.8	38.9	38.2	34.1	36.7	38.0
Hlm (dirty), kg/hl	-	-	81.0	-	-	-	81.0	81.1	81.0	80.7	79.9	78.8	79.9	80.7
Screenings (<1,8mm), %	-	-	1.75	-	-	-	1.75	1.32	1.36	1.36	2.21	3.20	2.62	1.56
Gravel, stones, turf and glass, %	-	-	0.00	-	-	-	0.00	0.01	0.01	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	-	0.15	-	-	-	0.15	0.08	0.09	0.10	0.10	0.14	0.13	0.09
Other grain & unthreshed ears, %	-	-	0.13	-	-	-	0.13	0.24	0.29	0.27	0.30	0.64	0.20	0.28
Heat damaged kernels, %	-	-	0.10	-	-	-	0.10	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	-	0.00	-	-	-	0.00	0.05	0.04	0.02	0.03	0.03	0.03	0.04
Insect damaged kernels, %	-	-	0.93	-	-	-	0.93	0.37	0.43	0.43	0.36	0.84	0.24	0.42
Heavily frost damaged kernels, %	-	-	0.00	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	-	0.00	-	-	-	0.00	0.03	0.02	0.04	0.02	0.10	0.42	0.04
Total damaged kernels, %	-	-	1.03	-	-	-	1.03	0.46	0.48	0.49	0.41	0.96	0.70	0.50
Combined deviations, %	-	-	3.05	-	-	-	3.05	2.10	2.23	2.23	3.06	4.94	3.65	2.45
Field fungi, %	-	-	1.38	-	-	-	1.38	0.10	0.11	0.14	0.19	0.06	0.06	0.12
Storage fungi, %	-	-	0.35	-	-	-	0.35	0.01	0.01	0.02	0.02	0.01	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> , 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	-	-	No	-	-	-	No	No	No	No	No	No	Yes	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	-	-	4	-	-	-	4	28	23	14	15	8	2	90
BÜHLER EXTRACTION, %	-	-	74.7	-	-	-	74.7	74.4	74.2	74.8	73.8	72.8	73.3	74.1
FLOUR														
Colour, KJ	-	-	-2.5	-	-	-	-2.5	-2.7	-2.7	-3.0	-2.8	-2.7	-3.0	-2.8
Protein (12% mb), %	-	-	9.1	-	-	-	9.1	11.7	10.5	9.6	9.6	10.6	9.7	10.6
Wet Gluten (14% mb), %	-	-	22.6	-	-	-	22.6	32.0	28.4	26.0	26.0	28.5	25.6	28.7
Dry Gluten (14% mb), %	-	-	8.1	-	-	-	8.1	11.1	9.8	8.8	8.8	9.7	9.0	9.9
100g BAKING TEST														
Baking water absorption, %	-	-	59.0	-	-	-	59.0	61.7	60.3	59.3	59.2	60.6	59.1	60.4
Loaf volume, cm³	-	-	740	-	-	-	740	916	847	811	802	821	778	852
Evaluation	-	-	0	-	-	-	0	0	0	0	0	1	1	0
FARINOGRAM														
Water absorption, %	-	-	58.3	-	-	-	58.3	62.3	61.3	60.9	60.3	60.7	60.1	61.3
Development time, min	-	-	1.7	-	-	-	1.7	5.6	3.8	3.2	2.8	4.4	3.1	4.1
Stability, mm	-	-	1.9	-	-	-	1.9	10.7	8.1	6.7	6.8	8.9	6.4	8.5
Mixing tolerance index, BU	-	-	58	-	-	-	58	34	39	47	43	37	50	39
														

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Wheat Quality

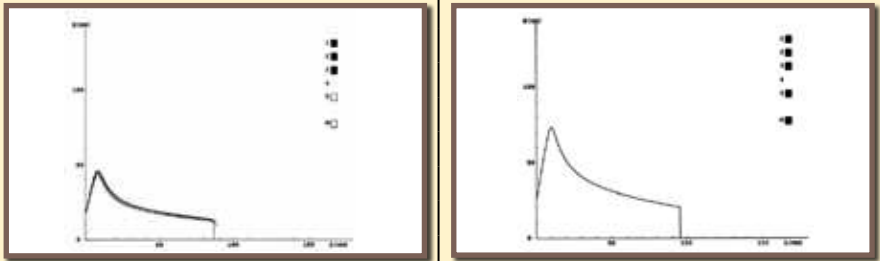
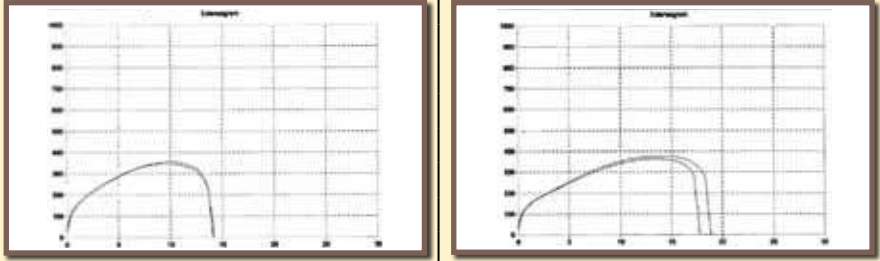

Country of origin	Uruguay Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	4	-	-	-	4	28	23	14	15	8	2	90
ALVEOGRAM														
Strength (S), cm ²	-	-	26.7	-	-	-	26.7	41.7	34.6	29.4	29.8	33.7	30.4	35.0
Stability (P), mm	-	-	100	-	-	-	100	85	83	80	79	82	78	82
Distensibility (L), mm	-	-	44	-	-	-	44	112	94	86	89	96	86	98
P/L	-	-	2.27	-	-	-	2.27	0.79	0.92	0.97	0.97	0.90	0.90	0.89
														
EXTENSOGRAM														
Strength, cm ²	-	-	75	-	-	-	75	110	87	72	74	86	82	90
Max. height, BU	-	-	391	-	-	-	391	379	337	294	311	349	315	340
Extensibility, mm	-	-	139	-	-	-	139	211	184	174	170	175	183	188
														
MIXOGRAM														
Peak time, min	-	-	4.0	-	-	-	4.0	2.9	3.0	2.8	3.1	3.3	3.2	3.0
Absorption, %	-	-	59.0	-	-	-	59.0	61.9	60.4	59.4	59.4	60.6	59.5	60.5
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	143 [170]							<LOQ [119]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	ND							ND						
HT-2 (µg/kg)	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	2							40						

2011/2012 IMPORTED WHEAT QUALITY - USA (1 Oct 2011 to 30 Sep 2012)

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Season

Country of origin	USA Average							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	2	-	9	176	120	61	39	25	12	433
WHEAT GRADING														
Protein (12% mb), %	-	-	10.49	12.12	12.14	-	11.22	12.78	11.52	10.48	10.33	11.72	10.78	11.77
Moisture, %	-	-	12.3	11.0	11.0	-	11.7	11.1	11.0	10.9	10.9	11.0	11.4	11.0
Falling number, sec	-	-	377	475	497	-	426	397	393	384	372	376	274	387
1000 Kernel mass (13% mb), g	-	-	31.8	30.1	28.8	-	30.8	37.7	38.8	38.9	38.2	34.1	36.7	38.0
Hlm (dirty), kg/hl	-	-	78.6	79.7	79.6	-	79.1	81.1	81.0	80.7	79.9	78.8	79.9	80.7
Screenings (<1.8mm), %	-	-	2.01	3.83	4.22	-	2.90	1.32	1.36	1.36	2.21	3.20	2.62	1.56
Gravel, stones, turf and glass, %	-	-	0.00	0.00	0.00	-	0.00	0.01	0.01	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	-	0.22	0.07	0.08	-	0.16	0.08	0.09	0.10	0.10	0.14	0.13	0.09
Other grain & unthreshed ears, %	-	-	0.25	0.23	0.17	-	0.23	0.24	0.29	0.27	0.30	0.64	0.20	0.28
Heat damaged kernels, %	-	-	0.00	0.03	0.10	-	0.03	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	-	0.00	0.00	0.00	-	0.00	0.05	0.04	0.02	0.03	0.03	0.03	0.04
Insect damaged kernels, %	-	-	0.06	0.19	0.16	-	0.11	0.37	0.43	0.43	0.36	0.84	0.24	0.42
Heavily frost damaged kernels, %	-	-	0.00	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	-	0.06	0.16	0.12	-	0.10	0.03	0.02	0.04	0.02	0.10	0.42	0.04
Total damaged kernels, %	-	-	0.12	0.38	0.38	-	0.24	0.46	0.48	0.49	0.41	0.96	0.70	0.50
Combined deviations, %	-	-	2.61	4.51	4.85	-	3.53	2.10	2.23	2.23	3.06	4.94	3.65	2.45
Field fungi, %	-	-	0.41	0.20	0.16	-	0.31	0.10	0.11	0.14	0.19	0.06	0.06	0.12
Storage fungi, %	-	-	0.05	0.00	0.00	-	0.03	0.01	0.01	0.02	0.02	0.01	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> , 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	-	-	No	No	No	-	No	No	No	No	No	No	Yes	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	2	2	-	9	28	23	14	15	8	2	90
BÜHLER EXTRACTION, %	-	-	71.5	72.1	72.0	-	71.7	74.4	74.2	74.8	73.8	72.8	73.3	74.1
FLOUR														
Colour, KJ	-	-	-1.8	-2.1	-2.1	-	-1.9	-2.7	-2.7	-3.0	-2.8	-2.7	-3.0	-2.8
Protein (12% mb), %	-	-	8.6	10.8	10.9	-	9.6	11.7	10.5	9.6	9.6	10.6	9.7	10.6
Wet Gluten (14% mb), %	-	-	22.3	27.4	27.3	-	24.5	32.0	28.4	26.0	26.0	28.5	25.6	28.7
Dry Gluten (14% mb), %	-	-	7.2	10.1	10.3	-	8.5	11.1	9.8	8.8	8.8	9.7	9.0	9.9
100g BAKING TEST														
Baking water absorption, %	-	-	53.8	59.3	60.3	-	56.4	61.7	60.3	59.3	59.2	60.6	59.1	60.4
Loaf volume, cm ³	-	-	657	868	850	-	747	916	847	811	802	821	778	852
Evaluation	-	-	2	0	1	-	1	0	0	0	0	1	1	0
FARINOGRAM														
Water absorption, %	-	-	52.6	56.2	56.5	-	54.3	62.3	61.3	60.9	60.3	60.7	60.1	61.3
Development time, min	-	-	1.5	2.2	2.3	-	1.8	5.6	3.8	3.2	2.8	4.4	3.1	4.1
Stability, mm	-	-	3.1	11.8	11.8	-	6.9	10.7	8.1	6.7	6.8	8.9	6.4	8.5
Mixing tolerance index, BU	-	-	76	28	28	-	54	34	39	47	43	37	50	39

2011/2012 Imported Wheat Quality Versus 2011/2012 RSA Wheat Quality

Country of origin	USA Average							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	2	-	9	28	23	14	15	8	2	90
ALVEOGRAM														
Strength (S), cm ²	-	-	16.3	32.3	32.3	-	23.4	41.7	34.6	29.4	29.8	33.7	30.4	35.0
Stability (P), mm	-	-	43	81	79	-	59	85	83	80	79	82	78	82
Distensibility (L), mm	-	-	84	73	74	-	79	112	94	86	89	96	86	98
P/L	-	-	0.51	1.17	1.07	-	0.78	0.79	0.92	0.97	0.97	0.90	0.90	0.89
														
EXTENSOGRAM														
Strength, cm ²	-	-	53	117	116	-	81	110	87	72	74	86	82	90
Max. height, BU	-	-	285	470	510	-	376	379	337	294	311	349	315	340
Extensibility, mm	-	-	130	167	160	-	145	211	184	174	170	175	183	188
														
MIXOGRAM														
Peak time, min	-	-	3.8	4.7	4.5	-	4.1	2.9	3.0	2.8	3.1	3.3	3.2	3.0
Absorption, %	-	-	58.6	60.8	60.8	-	59.5	61.9	60.4	59.4	59.4	60.6	59.5	60.5
														
MYCOTOXINS														
Afla G ₁ (µg/kg)	ND							ND						
Afla B ₁ (µg/kg)	ND							ND						
Afla G ₂ (µg/kg)	ND							ND						
Afla B ₂ (µg/kg)	ND							ND						
Fum B ₁ (µg/kg)	ND							ND						
Fum B ₂ (µg/kg)	ND							ND						
Fum B ₃ (µg/kg)	ND							ND						
Deoxynivalenol (µg/kg) [max. value]	167 [359]							<LOQ [119]						
15-ADON (µg/kg)	ND							ND						
Ochratoxin A (µg/kg)	ND							ND						
Zearalenone (µg/kg) [max. value]	<LOQ [20]							ND						
HT-2 (µg/kg)	ND							ND						
T-2 Toxin (µg/kg)	ND							ND						
No. of samples	4							40						