

Table 8: Average quality data of imported wheat during the 2011/2012 season (previous season)

	Argentina	Australia	Brazil	Canada	Germany	Romania	Russia	Ukraine	Uruguay	USA	RSA
WWF Protein, % (12% mb)	11.3	11.4	11.2	13.3	11.1	12.3	11.1	10.7	10.2	11.2	11.8
Hlm, kg/hl	80.6	82.6	80.5	82.7	75.5	77.8	80.3	80.4	81.0	79.1	80.7
Screenings, %	2.52	1.98	2.75	2.36	1.27	3.36	4.40	1.90	1.75	2.90	1.56
<i>Number of samples</i>	89	31	22	3	1	4	8	5	4	9	433
Flour colour, KJ	-2.0	-2.9	-1.9	-2.8	-2.2	-1.5	-1.9	-2.2	-2.5	-1.9	-2.8
Wet gluten, % (14% mb)	25.2	27.5	25.2	36.7	25.7	28.8	24.6	22.9	22.6	24.5	28.7
Dry gluten, % (14% mb)	8.9	9.7	8.7	12.6	9.0	10.0	8.9	8.2	8.1	8.5	9.9
<i>Farinogram</i>											
Water absorption, % (14% mb)	59.2	61.0	60.1	67.4	50.1	60.0	57.7	58.4	58.3	54.3	61.3
Development time, min	2.2	3.9	1.8	5.0	1.7	3.5	1.9	1.7	1.7	1.8	4.1
Stability, min	7.1	10.5	3.6	8.9	4.7	8.6	2.7	2.7	1.9	6.9	8.5
<i>Alveogram</i>											
Strength, cm2	33.8	37.6	31.3	43.9	14.8	30.5	28.1	29.2	26.7	23.4	35.0
Stability, mm	97	106	99	111	34	96	96	89	100	59	82
Distensibility, mm	62	67	57	84	105	60	48	59	44	79	98
P/L	1.63	1.66	1.88	1.32	0.32	1.61	2.04	1.54	2.27	0.78	0.89
<i>Extensogram</i>											
Strength, cm2	93	103	80	87	74	72	96	79	75	81	90
Maximum height, BU	434	446	384	292	390	331	460	369	391	376	340
Extensibility, mm	155	166	151	212	131	154	142	157	139	145	188
<i>Mixogram</i>											
Peak time, min	4.4	3.5	4.0	2.4	3.8	3.5	5.2	4.2	4.0	4.1	3.0
100 g Baking test											
Volume, cm3	704	805	698	907	740	716	798	755	740	747	852
Evaluation (see page 61)	4	1	4	2	1	5	0	1	0	1	0
<i>Number of samples</i>	89	31	22	3	1	4	8	5	4	9	90