

Table 8: Average quality data of imported wheat during the 2012/2013 season (previous season)

	Argentina	Australia	Brazil	Canada	Germany	Russia	Ukraine	Uruguay	USA	RSA
Hlm, kg/hl	78.8	83.1	77.7	81.5	80.5	77.8	79.9	78.6	79.3	81.3
Screenings, %	2.57	1.92	3.19	2.41	1.07	3.57	1.75	2.28	2.36	1.46
WWF Protein, % (12% mb)	11.8	11.4	12.4	13.1	11.1	11.7	11.8	11.6	10.1	11.4
WWF Falling number, sec	397	417	218	368	341	387	355	410	373	360
Number of samples	14	34	44	7	10	16	30	18	10	337
Flour Protein, % (12% mb)	10.4	10.3	10.6	12.0	9.7	10.5	10.6	10.4	8.4	10.7
Flour colour, KJ	-1.9	-3.2	-0.9	-1.9	-2.3	-2.2	-2.1	-1.6	-2.2	-2.9
Minolta CM-5 colour										
L*	93.25	94.03	92.82	92.66	93.70	93.27	93.51	93.26	94.83	93.85
b*	10.75	10.26	10.21	15.15	10.00	11.13	10.64	10.99	8.44	9.92
Wet gluten, % (14% mb)	26.5	26.4	27.8	32.9	26.3	27.1	27.1	26.2	21.5	29.0
Dry gluten, % (14% mb)	9.1	9.3	9.5	11.6	9.2	9.6	9.5	9.1	7.0	10.0
Gluten Index	92	91	79	67	85	94	91	89	69	83
Farinogram										
Water absorption, % (14% mb)	58.3	60.9	60.1	63.2	58.6	58.2	58.4	57.7	51.4	60.8
Development time, min	2.0	4.9	1.9	4.8	1.8	2.5	2.3	2.0	1.3	5.1
Stability, min	7.0	11.8	5.9	7.4	6.4	10.7	10.4	7.3	2.3	7.9
Alveogram										
Strength, cm ²	35.2	44.7	33.4	40.4	31.6	39.7	36.6	32.6	17.0	36.7
Stability, mm	92	109	95	112	103	101	95	92	43	86
Distensibility, mm	72	83	70	86	56	72	71	71	94	105
P/L	1.38	1.37	1.41	2.03	2.01	1.43	1.38	1.60	0.47	0.96
Extensogram										
Strength, cm ²	95	114	78	86	76	98	92	84	55	84
Maximum height, BU	440	458	366	352	394	455	423	412	301	325
Extensibility, mm	161	185	155	174	139	160	159	150	127	185
Mixogram										
Peak time, min	4.5	3.5	4.0	3.2	3.9	4.4	4.3	4.3	3.8	2.8
100 g Baking test										
Volume, cm ³	810	837	729	814	728	774	812	762	703	886
Evaluation	1	0	4	3	2	2	1	2	1	0
Number of samples	14	34	44	7	10	16	30	18	10	70