

Table 8: Average quality data of imported wheat during the 2013/2014 season (previous season)

Quality parameter	Australia			Canada			Germany			Latvia			Russian Federation			Ukraine			USA			RSA crop average 2013/2014		
	Ave	Min	Max	Ave	Min	Max	Ave	Min	Max	Ave	Min	Max	Ave	Min	Max	Ave	Min	Max	Ave	Min	Max	Ave	Min	Max
	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev	Stdev
Hlm, kg/hl	84.2	83.6	84.9	83.0	78.8	84.1	80.4	73.4	82.9	80.2	79.8	81.1	78.7	75.2	84.2	79.5	75.8	82.6	77.8	73.6	79.7	79.5	71.3	85.7
Screenings, %	1.89	1.49	2.02	3.09	0.86	5.42	1.73	1.42	2.21	2.27	1.71	2.75	3.10	0.88	5.12	2.25	1.30	3.31	3.08	1.64	4.86	1.58	0.10	8.94
1000 kernel mass, g (13% mb)	36.9	35.7	38.9	36.1	34.2	37.4	44.2	41.1	47.2	40.8	38.2	44.4	35.6	31.8	43.6	38.2	30.9	42.2	34.1	31.6	36.4	39.3	29.1	48.9
WWF Protein, % (12% mb)	10.8	10.5	11.4	13.2	12.9	13.7	11.5	10.4	12.1	12.4	12.3	12.6	11.6	9.6	14.5	11.9	10.0	12.8	10.1	9.0	10.7	11.6	8.4	15.8
WWF Falling number, sec	443	390	482	381	351	401	354	281	408	361	329	381	356	258	460	323	231	417	308	247	344	337	47	554
Number of samples	7			10			23			5			85			43			11			340		
Flour Protein, % (12% mb)	9.7	9.6	10.2	12.2	11.9	12.5	10.1	9.2	10.7	11.3	11.1	11.4	10.5	8.3	13.5	10.5	8.2	11.5	8.3	6.9	8.8	10.7	8.0	13.7
Flour colour, KJ	-3.3	-3.5	-3.0	0.19	-0.46	-1.6	-2.3	-2.6	-2.1	-2.4	-2.5	-2.4	-2.1	-3.3	3.9	0.94	-2.8	-1.3	-1.8	-2.3	-1.3	-2.9	-3.5	-1.8
Minolta CM-5 colour, L*	92.44	84.12	93.97	92.99	92.17	93.39	93.37	92.93	94.00	93.60	93.09	93.86	93.20	91.74	93.72	93.33	93.49	92.93	94.42	94.16	94.64	93.99	93.11	94.59
Minolta CM-5 colour, b*	10.97	10.78	11.15	10.13	10.19	10.89	10.28	8.49	10.76	9.63	9.52	9.81	10.77	9.80	11.91	0.46	10.25	8.37	8.50	7.91	9.16	9.50	8.49	10.63
Wet gluten, % (14% mb)	25.8	25.0	27.1	0.81	34.5	33.2	36.4	1.01	27.4	30.5	30.0	31.3	26.9	19.4	39.1	3.79	27.4	21.5	20.5	13.2	23.0	29.5	21.4	38.4
Dry gluten, % (14% mb)	8.9	8.4	9.3	0.33	12.0	11.7	12.3	0.22	9.6	10.9	10.7	11.2	9.5	6.7	14.1	1.35	9.8	7.0	6.7	4.4	7.7	10.4	7.3	13.7
Gluten index	80	72	87	5.08	78	75	84	2.95	83	90	83	94	4.53	65	99	6.69	91	77	82	74	95	86	50	97
Farinogram																								
Water absorption, % (14% mb)	61.8	61.5	62.5	0.33	63.7	63.1	64.1	0.35	59.2	58.1	56.3	58.3	0.77	57.6	54.7	64.5	2.26	57.1	50.6	50.0	51.7	60.1	55.0	63.9
Development time, min	5.3	4.0	6.2	0.73	6.2	4.2	8.3	1.49	2.3	2.9	2.7	3.2	0.24	2.6	1.3	6.5	1.18	2.6	1.3	1.0	1.7	5.2	1.4	10.5
Stability, min	8.0	7.0	9.3	0.88	10.0	8.1	13.1	1.84	6.5	11.1	8.7	12.9	1.51	8.8	1.8	18.6	3.50	9.3	2.3	0.9	4.9	8.0	4.7	17.9
Alveogram																								
Strength, cm2	36.9	33.5	41.0	2.67	46.2	42.4	51.8	3.33	34.3	29.8	36.9	45.3	3.44	38.4	23.1	54.4	6.78	37.1	16.0	11.5	20.0	37.6	21.9	65.4
Stability, mm	104	99	108	3.78	97	86	108	7.56	100	89	70	81	4.72	90	60	115	11.31	85	39	31	51	80	52	129
Distensibility, mm	76	72	81	3.20	106	91	117	7.47	66	52	117	141	9.79	83	53	126	15.99	86	96	61	113	116	53	177
P/L	1.36	1.22	1.43	0.07	0.92	0.74	1.14	0.13	1.56	1.09	0.52	0.69	0.07	1.13	0.56	1.95	0.29	1.02	0.42	0.32	0.84	0.74	0.35	2.13
Extensogram																								
Strength, cm2	78	72	88	6.05	99	89	122	10.88	78	68	97	111	5.41	100	59	147	17.47	95	57	48	64	92	54	156
Maximum height, BU	323	291	366	30.24	332	288	425	47.98	360	314	398	430	12.05	444	294	569	71.81	419	321	296	404	341	220	516
Extensibility, mm	170	166	174	2.85	216	193	229	10.24	155	140	169	186	4.72	165	127	233	20.51	166	126	107	139	194	141	256
Mixogram																								
Peak time, min	2.8	2.5	3.2	0.21	2.7	2.3	3.0	0.23	3.5	2.8	3.8	4.2	0.18	4.2	2.3	5.3	0.69	4.1	4.6	3.8	5.4	2.8	2.2	3.8
100g Baking test																								
Volume, cm3	791	755	815	18.46	857	791	908	37.64	789	731	790	936	51.75	817	712	950	48.08	821	746	642	818	868	715	1061
Number of samples	7			10			23			5			85			43			11			70		