

Table 9: Summary of the quality results of imported wheat during the 2016/2017 season

Quality parameter	Argentina			Australia			Canada			Czech Republic			Germany			Latvia								
	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev				
Hectolitre mass, kg/hl	80.3	79.7	81.3	0.85	85.3	-	-	-	81.9	81.6	82.5	0.31	78.8	78.7	78.8	0.07	79.5	77.9	81.3	0.88	78.6	78.4	78.9	0.22
Screenings (<1.8mm), %	3.15	3.00	3.32	0.16	1.90	-	-	-	2.78	1.56	4.68	1.25	2.08	1.94	2.22	0.20	1.90	1.02	3.30	0.60	2.22	2.06	2.39	0.15
1000g Kernel mass, g (13 % mb)	34.2	33.0	35.2	1.11	37.4	-	-	-	32.6	30.4	34.1	1.57	41.5	41.2	41.8	0.42	42.8	38.8	46.3	2.06	40.3	39.1	41.3	0.97
WWF Protein (12% mb), %	10.2	9.8	10.4	0.34	12.3	-	-	-	14.1	13.5	14.6	0.47	11.4	11.4	11.4	0.04	11.4	10.8	12.0	0.29	12.7	12.5	12.7	0.09
WWF Falling number, sec	355	338	365	15.04	509	-	-	-	360	323	412	27.91	354	326	381	38.89	331	281	365	25.53	296	271	337	30.58
Number of samples	3			1			7			2			37			4								
Flour moisture, %	13.6	13.5	13.7	0.10	14.2	-	-	-	14.3	14.0	14.6	0.19	13.6	13.4	13.7	0.21	14.0	13.2	14.6	0.28	13.7	13.5	14.2	0.33
Flour Protein, % (12 % mb)	8.9	8.5	9.0	0.27	10.9	-	-	-	12.8	12.3	13.4	0.49	9.9	9.9	10.0	0.06	10.0	9.5	10.5	0.25	11.5	11.4	11.6	0.09
Ash, % (db)	0.58	0.56	0.60	0.02	0.55	-	-	-	0.58	0.54	0.67	0.05	0.54	0.53	0.54	0.01	0.50	0.44	0.55	0.03	0.53	0.46	0.58	0.05
Colour, KJ (wet)	-3.5	-3.6	-3.4	0.10	-3.7	-	-	-	-3.6	-4.0	-3.1	0.36	-3.1	-3.2	-3.0	0.14	-3.2	-3.5	-2.9	0.16	-2.9	-3.0	-2.7	0.13
Konica Minolta CM-5 colour, L*	93.70	93.63	93.81	0.09	93.36	-	-	-	93.24	93.08	93.46	0.16	93.46	93.46	93.46	0.00	93.49	93.25	93.71	0.11	93.14	93.08	93.19	0.05
Konica Minolta CM-5 colour, b*	10.46	10.32	10.54	0.12	10.06	-	-	-	10.44	10.24	10.73	0.19	10.21	10.10	10.31	0.15	9.97	9.03	10.76	0.47	9.66	9.61	9.75	0.07
Wet gluten, % (14 % mb)	20.9	20.1	21.3	0.67	28.6	-	-	-	34.6	32.9	36.5	1.19	26.2	25.7	26.7	0.71	26.4	24.6	28.5	1.05	31.2	30.7	31.5	0.36
Dry gluten, % (14 % mb)	7.3	7.1	7.4	0.17	10.0	-	-	-	12.0	11.1	13.0	0.66	8.9	8.5	9.2	0.49	9.1	8.2	10.6	0.51	11.1	10.8	11.3	0.21
Gluten Index	99	99	100	0.58	99	-	-	-	96	95	98	1.13	97	96	97	0.71	97	94	100	1.42	76	10	98	43.99
Farinogram	55.1			55.2			60.1			56.4			56.6			57.5								
Water absorption, % (14% mb)	55.1	55.1	55.2	0.06	58.8	-	-	-	60.9	60.1	62.1	0.78	56.4	56.3	56.4	0.07	56.6	55.5	58.2	0.59	57.5	57.3	57.7	0.16
Development time, min	1.5	1.5	1.5	0.00	8.2	-	-	-	8.0	6.8	9.2	0.78	2.0	2.0	2.0	0.00	2.1	1.7	2.7	0.27	3.3	2.9	3.7	0.35
Stability, mm	3.0	2.5	3.6	0.57	16.1	-	-	-	12.8	10.6	14.7	1.99	8.7	8.2	9.1	0.64	7.0	2.7	11.0	2.16	11.5	9.8	13.1	1.72
Alveogram	30.5			33.8			44.6			49.5			33.2			33.7								
Strength, cm ²	30.5	27.8	33.8	3.04	44.6	-	-	-	49.5	45.3	56.7	4.26	33.2	32.0	34.3	1.63	33.7	24.5	39.6	3.28	37.1	34.1	39.3	2.19
Stability, mm	79	70	88	9.02	98	-	-	-	76	68	86	6.81	77	74	79	3.54	79	66	93	6.14	88	83	91	3.42
Distensibility, mm	73	60	82	11.53	91	-	-	-	151	135	163	9.49	94	91	97	4.24	93	60	123	15.42	85	71	91	9.32
P/L	1.12	0.91	1.47	0.31	1.08	-	-	-	0.51	0.42	0.64	0.07	0.82	0.76	0.87	0.08	0.88	0.54	1.39	0.21	1.05	0.91	1.28	0.16
Extensogram	91			89			129			89			89			89								
Strength, cm ²	91	89	92	2.12	119	-	-	-	129	110	150	15.49	89	84	93	6.36	89	72	104	6.53	98	92	107	6.38
Max. height, BU	468	466	469	2.12	538	-	-	-	424	366	466	34.92	410	385	434	34.65	414	336	464	29.56	420	388	465	33.44
Extensibility, mm	141	137	144	4.95	165	-	-	-	224	205	237	12.62	154	153	155	1.41	154	142	164	6.19	170	164	181	7.80
Mixogram	5.0			4.8			5.2			3.6			3.1			3.6								
Peak time, min	5.0	4.8	5.2	0.21	3.6	-	-	-	3.1	2.9	3.3	0.13	3.6	3.4	3.8	0.28	3.7	2.6	4.5	0.44	4.4	4.2	4.9	0.32
100g Baking Test	837			815			853			992			1104			1104								
Loaf volume, cm ³	837	815	853	19.86	992	-	-	-	1104	1079	1136	20.75	861	800	921	85.56	904	809	995	46.56	1041	1021	1078	26.70
Evaluation	0	0	0	0.00	0	-	-	-	0	0	0	0.00	0	0	0	0.00	0	0	0	0.00	0	0	0	0.00
Number of samples	3			1			7			2			37			4								

Table 9: Summary of the quality results of imported wheat during the 2016/2017 season (continue)

Quality parameter	Poland			Romania			Russian Federation			Ukraine			USA			RSA crop average 2016/2017								
	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev				
Hectolitre mass, kg/hl	78.0	75.7	80.7	2.10	78.3	77.3	80.4	1.18	76.9	74.5	79.3	1.25	62.4	60.1	63.7	1.58	79.2	78.9	79.3	0.15	81.5	74.3	86.0	2.07
Screenings (<1.8mm), %	9.00	1.74	15.20	4.25	2.89	2.18	3.30	0.47	4.62	3.02	7.90	1.54	6.66	6.41	6.87	0.19	3.62	2.84	4.03	0.43	1.86	0.03	9.32	1.32
1000 Kernel mass, g (13 % mb)	40.2	36.8	43.1	2.16	39.2	37.0	41.5	1.42	37.6	35.1	41.7	1.34	37.2	36.3	38.3	0.87	31.2	28.6	35.7	3.32	38.6	25.5	49.2	3.61
WWF Protein (12% mb), %	12.2	11.8	13.0	0.36	10.6	10.1	11.3	0.43	11.0	10.8	11.2	0.10	11.2	11.2	11.3	0.04	10.7	9.1	11.5	1.04	12.0	8.8	18.9	1.43
WWF Falling number, sec	310	295	341	17.25	363	311	391	30.90	343	273	494	58.01	325	305	352	19.82	398	316	456	57.51	356	128	629	42.09
Number of samples	8			9			22			4			6			337								
Flour moisture, %	14.2	13.8	14.4	0.23	13.9	13.5	14.2	0.23	13.5	12.8	14.2	0.44	13.4	13.0	14.0	0.43	13.5	13.2	13.8	0.26	13.8	13.2	15.1	0.31
Flour Protein, % (12 % mb)	10.7	10.4	11.4	0.29	9.2	8.9	9.8	0.36	9.8	9.7	10.0	0.10	10.0	10.0	10.0	0.02	9.2	7.3	10.1	1.30	11.2	8.3	17.0	1.77
Ash, % (db)	0.56	0.54	0.58	0.02	0.51	0.48	0.54	0.02	0.56	0.51	0.64	0.03	0.52	0.51	0.54	0.02	0.52	0.44	0.57	0.05	0.59	0.52	0.67	0.03
Colour, KJ (wet)	-2.9	-3.2	-2.6	0.18	-3.1	-3.2	-3.0	0.07	-2.7	-3.3	-1.8	0.34	-3.0	-3.1	-2.9	0.10	-3.4	-3.7	-3.2	0.17	-3.8	-4.4	-2.0	0.48
Konica Minolta CM-5 colour, L*	93.15	92.96	93.38	0.17	93.12	92.81	93.31	0.18	93.11	92.38	93.53	0.29	93.22	93.11	93.29	0.09	93.89	93.30	94.97	0.76	93.71	92.17	94.30	0.43
Konica Minolta CM-5 colour, b*	9.63	9.35	10.46	0.37	10.28	9.85	11.10	0.47	11.26	9.58	11.98	0.82	10.89	10.84	11.02	0.09	9.97	8.84	10.51	0.73	10.12	9.03	11.65	0.53
Wet gluten, % (14 % mb)	28.8	28.0	30.7	0.86	22.5	20.3	25.2	1.73	25.0	23.3	25.9	0.69	24.8	24.5	25.2	0.33	23.2	18.3	24.5	2.73	30.7	20.9	51.1	5.56
Dry gluten, % (14 % mb)	9.9	9.3	11.1	0.53	8.0	7.5	8.9	0.52	8.4	8.1	9.0	0.24	8.7	8.6	8.8	0.10	8.0	5.9	8.6	1.16	10.5	7.0	17.4	1.99
Gluten Index	98	96	99	0.99	99	98	100	0.83	97	94	99	1.29	100	99	100	0.58	99	95	100	2.24	94	63	99	5.17
Fairinogram																								
Water absorption, % (14% mb)	56.9	55.8	59.1	1.05	55.7	54.8	58.1	1.06	56.9	54.8	58.4	1.21	55.4	55.2	55.5	0.13	52.0	48.0	53.9	2.38	60.1	54.2	68.5	2.38
Development time, min	2.4	2.0	2.8	0.27	2.2	1.2	7.6	2.03	2.2	1.5	7.6	1.22	1.8	1.7	2.0	0.15	1.7	1.0	2.2	0.50	5.2	1.7	9.3	1.75
Stability, mm	8.9	6.0	13.4	2.39	7.1	3.7	15.6	3.56	7.2	3.3	12.1	2.76	5.0	4.0	6.8	1.33	8.4	1.3	14.5	5.47	8.3	3.7	15.9	3.15
Alveogram																								
Strength, cm ²	39.2	35.0	50.9	5.17	25.6	20.5	36.2	5.50	30.9	25.7	37.2	2.62	29.7	27.8	31.3	1.48	22.8	13.3	30.4	7.33	37.0	22.2	59.5	8.70
Stability, mm	75	69	93	7.98	78	71	92	8.54	90	72	105	8.22	85	78	93	6.60	59	29	77	19.88	73	52	107	10.07
Distensibility, mm	114	102	138	12.14	65	48	88	12.63	64	52	82	7.82	61	57	70	5.97	76	62	113	18.43	135	80	210	24.81
P/L	0.67	0.51	0.83	0.10	1.24	0.93	1.79	0.25	1.45	0.99	1.94	0.26	1.41	1.11	1.60	0.21	0.84	0.26	1.21	0.36	0.57	0.30	1.15	0.16
Extensogram																								
Strength, cm ²	105	93	135	13.68	70	61	101	13.29	82	72	93	5.40	102	99	104	2.38	100	55	117	25.38	99	53	153	25.33
Max. height, BU	451	389	518	49.33	349	310	490	60.13	418	384	471	22.39	466	457	474	6.98	506	355	566	86.29	364	227	540	74.59
Extensibility, mm	169	154	192	11.88	139	134	147	4.99	143	132	157	6.92	160	155	165	4.57	143	109	158	19.61	193	144	269	25.98
Mixogram																								
Peak time, min	4.1	3.7	4.9	0.37	4.5	3.2	5.1	0.70	4.4	3.3	5.2	0.41	5.4	4.8	5.9	0.47	5.3	4.6	5.8	0.47	2.6	1.9	3.5	0.39
100g Baking Test																								
Loaf volume, cm ³	955	912	990	26.52	865	821	909	27.25	866	809	931	30.88	941	938	944	2.65	894	697	964	102.64	1040	789	1270	104.80
Evaluation	0	0	0	0.00	0	0	0	0.00	0	0	0	0.00	0	0	0	0.00	0	0	0	0.00	0	0	2	0.24
Number of samples	8			9			22			4			6			70								