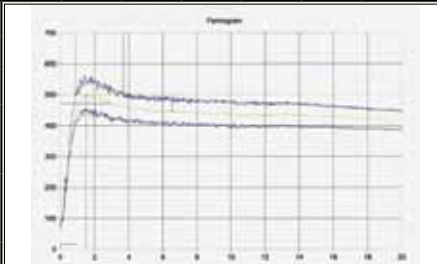
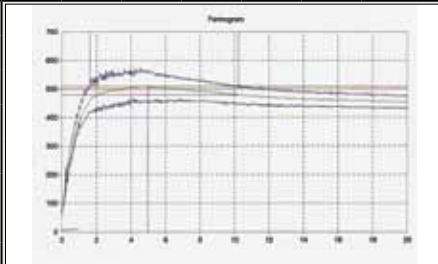
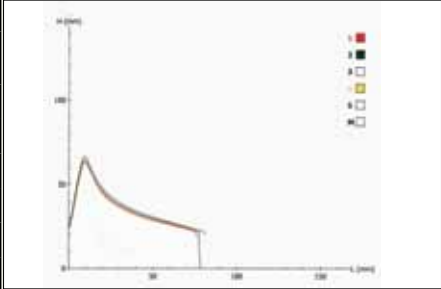
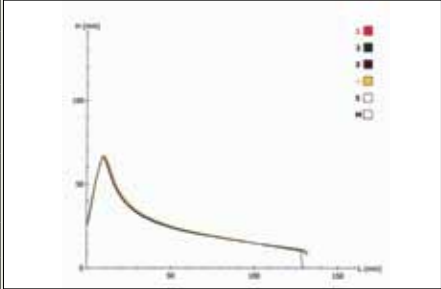
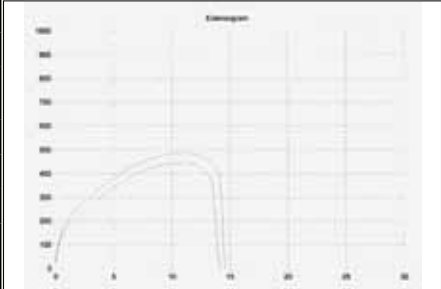
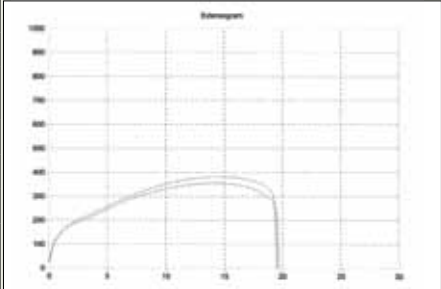
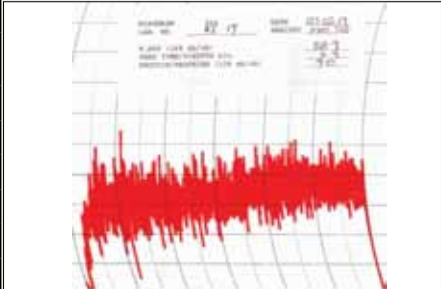
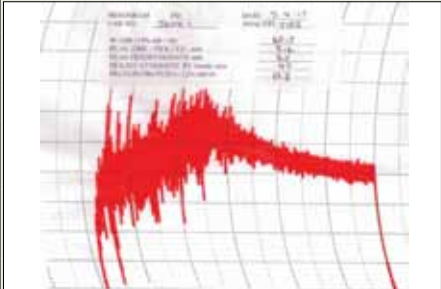


## 2016/2017 IMPORTED WHEAT QUALITY - ARGENTINA (1 Oct 2016 to 30 Sep 2017)

### 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

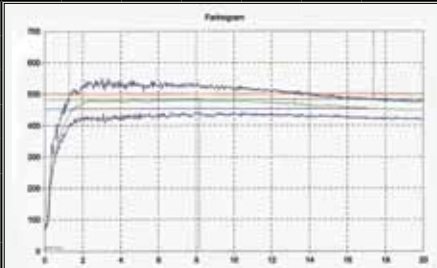
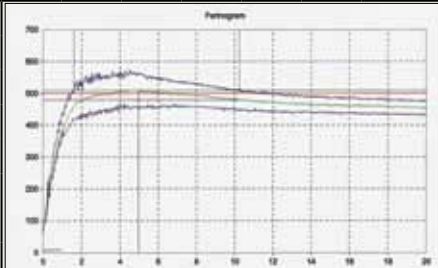
Country of origin	Argentina Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	-	-	3	-	-	3	130	91	33	28	48	7	337
<b>WHEAT GRADING</b>														
Protein (12% mb), %	-	-	-	10.2	-	-	10.2	13.0	11.5	11.0	11.0	11.4	13.6	12.0
Moisture, %	-	-	-	11.2	-	-	11.2	9.9	9.8	9.8	9.9	9.7	10.2	9.9
Falling number, sec	-	-	-	355	-	-	355	358	361	343	359	349	358	356
1000 Kernel mass (13% mb), g	-	-	-	34.2	-	-	34.2	37.7	39.6	40.5	37.8	38.6	35.6	38.6
Hlm (dirty), kg/hl	-	-	-	80.3	-	-	80.3	81.7	82.0	81.8	81.5	80.7	77.7	81.5
Screenings (<1.8 mm sieve), %	-	-	-	3.15	-	-	3.15	1.35	1.64	1.53	2.70	3.03	4.37	1.86
Gravel, stones, turf and glass, %	-	-	-	0.00	-	-	0.00	0.01	0.01	0.01	0.00	0.01	0.39	0.02
Foreign matter, %	-	-	-	0.15	-	-	0.15	0.16	0.16	0.15	0.15	0.31	0.82	0.19
Other grain & unthreshed ears, %	-	-	-	0.34	-	-	0.34	0.34	0.36	0.29	0.29	0.74	0.44	0.40
Heat damaged kernels, %	-	-	-	0.03	-	-	0.03	0.00	0.00	0.00	0.00	0.00	0.01	0.00
Immature kernels, %	-	-	-	0.07	-	-	0.07	0.04	0.03	0.04	0.01	0.04	0.03	0.03
Insect damaged kernels, %	-	-	-	0.11	-	-	0.11	0.36	0.48	0.41	0.49	0.94	0.32	0.49
Heavily frost damaged kernels, %	-	-	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	-	-	0.08	-	-	0.08	0.16	0.14	0.11	0.06	0.16	1.09	0.16
Total damaged kernels, %	-	-	-	0.31	-	-	0.31	0.56	0.64	0.56	0.55	1.14	1.45	0.68
Combined deviations, %	-	-	-	3.95	-	-	3.95	2.40	2.82	2.55	3.70	5.21	7.21	3.14
Field fungi, %	-	-	-	0.78	-	-	0.78	0.32	0.35	0.32	0.43	0.41	0.57	0.36
Storage fungi, %	-	-	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	-	-	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds ( <i>Crotalaria spp.</i> , etc.)	-	-	-	0	-	-	0	0	0	0	0	0	1	0
Poisonous seeds ( <i>Argemone mexicana</i> , etc.)	-	-	-	0	-	-	0	0	0	0	0	0	1	0
Live insects	-	-	-	No	-	-	No	No	No	No	No	No	No	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
<b>No. of samples</b>	-	-	-	3	-	-	3	23	14	11	10	11	1	70
<b>Bühler Extraction, %</b>	-	-	-	71.9	-	-	71.9	72.8	72.7	72.2	72.8	71.6	73.1	72.5
<b>FLOUR</b>														
Colour, KJ (wet)	-	-	-	-3.5	-	-	-3.5	-3.7	-3.8	-3.6	-4.0	-3.8	-3.4	-3.8
Colour, Konica Minolta CM5 (dry)	-	-	-	-	-	-	-	-	-	-	-	-	-	-
L*	-	-	-	93.70	-	-	93.70	93.65	93.68	93.68	93.90	93.77	93.38	93.71
a*	-	-	-	0.50	-	-	0.50	0.46	0.49	0.44	0.45	0.43	0.44	0.46
b*	-	-	-	10.46	-	-	10.46	9.91	10.21	10.17	10.48	10.05	10.15	10.12
Ash (db), %	-	-	-	0.58	-	-	0.58	0.58	0.60	0.58	0.60	0.60	0.62	0.59
Protein (12% mb), %	-	-	-	8.9	-	-	8.9	12.1	11.1	10.7	9.9	11.2	12.6	11.2
Wet Gluten (14% mb), %	-	-	-	20.9	-	-	20.9	33.0	30.7	29.5	25.9	31.0	34.3	30.7
Dry Gluten (14% mb), %	-	-	-	7.3	-	-	7.3	11.5	10.5	10.0	8.8	10.6	12.0	10.5
Gluten Index	-	-	-	99	-	-	99	95	93	94	96	93	96	94
<b>100g BAKING TEST</b>														
Baking water absorption, %	-	-	-	58.8	-	-	58.8	62.4	61.3	60.8	59.7	61.3	63.0	61.3
Loaf volume, cm <sup>3</sup>	-	-	-	837	-	-	837	1104	1029	987	957	1036	1167	1040
Evaluation	-	-	-	0	-	-	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption (14% mb), %	-	-	-	55.1	-	-	55.1	60.8	60.1	60.2	57.8	60.3	59.7	60.1
Development time, min	-	-	-	1.5	-	-	1.5	6.2	5.3	5.0	3.7	4.7	6.5	5.2
Stability, mm	-	-	-	3.0	-	-	3.0	9.0	8.0	7.8	7.3	8.3	9.3	8.3
Mixing tolerance index, BU	-	-	-	54	-	-	54	35	38	39	40	36	34	37
														

## 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

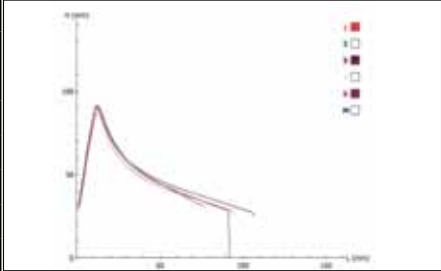
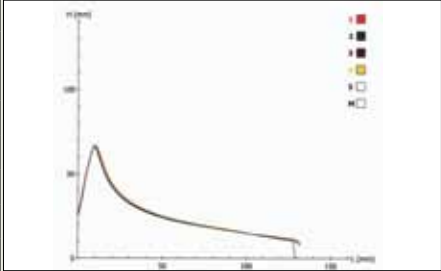
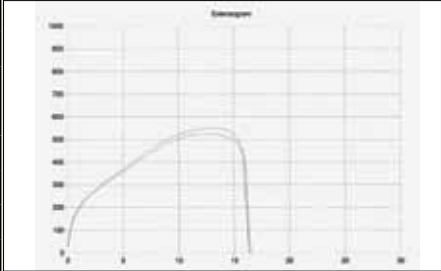
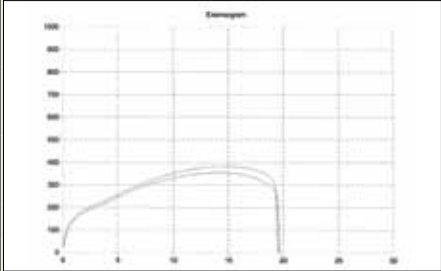
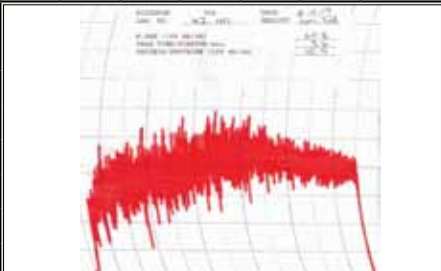
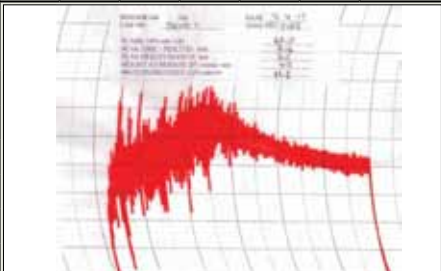
Country of origin	Argentina Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	-	-	3	-	-	3	23	14	11	10	11	1	70
<b>ALVEOGRAM</b>														
Strength (S), cm <sup>2</sup>	-	-	-	30.5	-	-	30.5	42.4	34.9	34.1	31.3	36.2	37.8	37.0
Stability (P), mm	-	-	-	79	-	-	79	74	72	77	69	76	71	73
Distensibility (L), mm	-	-	-	73	-	-	73	155	133	116	126	127	120	135
P/L	-	-	-	1.12	-	-	1.12	0.49	0.57	0.68	0.56	0.61	0.59	0.57
														
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	-	-	-	91	-	-	91	113	93	85	89	97	126	99
Max. height, BU	-	-	-	468	-	-	468	388	359	326	368	348	420	364
Extensibility, mm	-	-	-	141	-	-	141	210	186	184	168	195	217	193
														
<b>MIXOGRAM</b>														
Peak time, min	-	-	-	5.0	-	-	5.0	2.6	2.5	2.6	2.8	2.5	2.9	2.6
Water absorption (14% mb), %	-	-	-	58.8	-	-	58.8	62.4	61.1	60.9	59.9	61.4	63.0	61.4
														
<b>MYCOTOXINS</b>														
Aflatoxin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>3</sub> (µg/kg)	0 [0]							ND						
Deoxynivalenol (µg/kg) [max. value]	737 [737]							<100 [501]						
15-ADON (µg/kg) [max. value]	0 [0]							ND						
Ochratoxin A (µg/kg)	0 [0]							ND						
Zearalenone (µg/kg)	0 [0]							ND						
HT-2 (µg/kg)	0 [0]							ND						
T-2 Toxin (µg/kg)	0 [0]							ND						
<b>No. of samples</b>	<b>1</b>							<b>40</b>						

## 2016/2017 IMPORTED WHEAT QUALITY - AUSTRALIA (1 Oct 2016 to 30 Sep 2017)

### 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

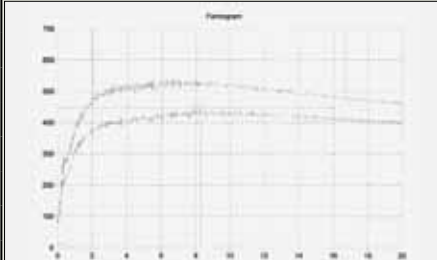
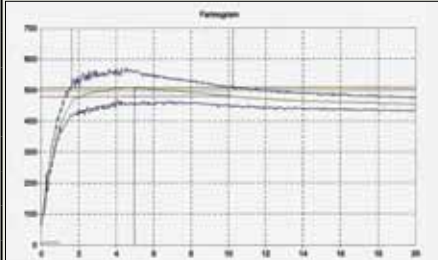
Country of origin	Australia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	1	-	-	-	-	-	1	130	91	33	28	48	7	337
<b>WHEAT GRADING</b>														
Protein (12% mb), %	12.3	-	-	-	-	-	12.3	13.0	11.5	11.0	11.0	11.4	13.6	12.0
Moisture, %	10.6	-	-	-	-	-	10.6	9.9	9.8	9.8	9.9	9.7	10.2	9.9
Falling number, sec	509	-	-	-	-	-	509	358	361	343	359	349	358	356
1000 Kernel mass (13% mb), g	37.4	-	-	-	-	-	37.4	37.7	39.6	40.5	37.8	38.6	35.6	38.6
Hlm (dirty), kg/hl	85.3	-	-	-	-	-	85.3	81.7	82.0	81.8	81.5	80.7	77.7	81.5
Screenings (<1.8 mm sieve), %	1.90	-	-	-	-	-	1.90	1.35	1.64	1.53	2.70	3.03	4.37	1.86
Gravel, stones, turf and glass, %	0.00	-	-	-	-	-	0.00	0.01	0.01	0.01	0.00	0.01	0.39	0.02
Foreign matter, %	0.16	-	-	-	-	-	0.16	0.16	0.16	0.15	0.15	0.31	0.82	0.19
Other grain & unthreshed ears, %	0.48	-	-	-	-	-	0.48	0.34	0.36	0.29	0.29	0.74	0.44	0.40
Heat damaged kernels, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.00
Immature kernels, %	0.08	-	-	-	-	-	0.08	0.04	0.03	0.04	0.01	0.04	0.03	0.03
Insect damaged kernels, %	0.64	-	-	-	-	-	0.64	0.36	0.48	0.41	0.49	0.94	0.32	0.49
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	0.16	0.14	0.11	0.06	0.16	1.09	0.16
Total damaged kernels, %	0.72	-	-	-	-	-	0.72	0.56	0.64	0.56	0.55	1.14	1.45	0.68
Combined deviations, %	3.26	-	-	-	-	-	3.26	2.40	2.82	2.55	3.70	5.21	7.21	3.14
Field fungi, %	0.24	-	-	-	-	-	0.24	0.32	0.35	0.32	0.43	0.41	0.57	0.36
Storage fungi, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds ( <i>Crotalaria spp.</i> , etc.)	0	-	-	-	-	-	0	0	0	0	0	0	1	0
Poisonous seeds ( <i>Argemone mexicana</i> , etc.)	0	-	-	-	-	-	0	0	0	0	0	0	1	0
Live insects	No	-	-	-	-	-	No	No	No	No	No	No	No	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
<b>No. of samples</b>	1	-	-	-	-	-	1	23	14	11	10	11	1	70
<b>Bühler Extraction, %</b>	74.4	-	-	-	-	-	74.4	72.8	72.7	72.2	72.8	71.6	73.1	72.5
<b>FLOUR</b>														
Colour, KJ (wet)	-3.7	-	-	-	-	-	-3.7	-3.7	-3.8	-3.6	-4.0	-3.8	-3.4	-3.8
Colour, Konica Minolta CM5 (dry)														
L*	93.36	-	-	-	-	-	93.36	93.65	93.68	93.68	93.90	93.77	93.38	93.71
a*	0.53	-	-	-	-	-	0.53	0.46	0.49	0.44	0.45	0.43	0.44	0.46
b*	10.06	-	-	-	-	-	10.06	9.91	10.21	10.17	10.48	10.05	10.15	10.12
Ash (db), %	0.55	-	-	-	-	-	0.55	0.58	0.60	0.58	0.60	0.60	0.62	0.59
Protein (12% mb), %	10.9	-	-	-	-	-	10.9	12.1	11.1	10.7	9.9	11.2	12.6	11.2
Wet Gluten (14% mb), %	28.6	-	-	-	-	-	28.6	33.0	30.7	29.5	25.9	31.0	34.3	30.7
Dry Gluten (14% mb), %	10.0	-	-	-	-	-	10.0	11.5	10.5	10.0	8.8	10.6	12.0	10.5
Gluten Index	99	-	-	-	-	-	99	95	93	94	96	93	96	94
<b>100g BAKING TEST</b>														
Baking water absorption, %	60.8	-	-	-	-	-	60.8	62.4	61.3	60.8	59.7	61.3	63.0	61.3
Loaf volume, cm <sup>3</sup>	992	-	-	-	-	-	992	1104	1029	987	957	1036	1167	1040
Evaluation	0	-	-	-	-	-	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption (14% mb), %	58.8	-	-	-	-	-	58.8	60.8	60.1	60.2	57.8	60.3	59.7	60.1
Development time, min	8.2	-	-	-	-	-	8.2	6.2	5.3	5.0	3.7	4.7	6.5	5.2
Stability, mm	16.1	-	-	-	-	-	16.1	9.0	8.0	7.8	7.3	8.3	9.3	8.3
Mixing tolerance index, BU	15	-	-	-	-	-	15	35	38	39	40	36	34	37
														

## 2016/2017 Imported Wheat Quality Versus 2016/2017 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	1	-	-	-	-	-	1	23	14	11	10	11	1	70
<b>ALVEOGRAM</b>														
Strength (S), cm <sup>2</sup>	44.6	-	-	-	-	-	44.6	42.4	34.9	34.1	31.3	36.2	37.8	37.0
Stability (P), mm	98	-	-	-	-	-	98	74	72	77	69	76	71	73
Distensibility (L), mm	91	-	-	-	-	-	91	155	133	116	126	127	120	135
P/L	1.08	-	-	-	-	-	1.08	0.49	0.57	0.68	0.56	0.61	0.59	0.57
														
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	119	-	-	-	-	-	119	113	93	85	89	97	126	99
Max. height, BU	538	-	-	-	-	-	538	388	359	326	368	348	420	364
Extensibility, mm	165	-	-	-	-	-	165	210	186	184	168	195	217	193
														
<b>MIXOGRAM</b>														
Peak time, min	3.6	-	-	-	-	-	3.6	2.6	2.5	2.6	2.8	2.5	2.9	2.6
Water absorption (14% mb), %	60.8	-	-	-	-	-	60.8	62.4	61.1	60.9	59.9	61.4	63.0	61.4
														
<b>MYCOTOXINS</b>														
Aflatoxin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>3</sub> (µg/kg)	0 [0]							ND						
Deoxynivalenol (µg/kg) [max. value]	0 [0]							<100 [501]						
15-ADON (µg/kg) [max. value]	0 [0]							ND						
Ochratoxin A (µg/kg)	0 [0]							ND						
Zearalenone (µg/kg)	0 [0]							ND						
HT-2 (µg/kg)	0 [0]							ND						
T-2 Toxin (µg/kg)	0 [0]							ND						
No. of samples	1							40						

## 2016/2017 IMPORTED WHEAT QUALITY - CANADA (1 Oct 2016 to 30 Sep 2017)

### 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

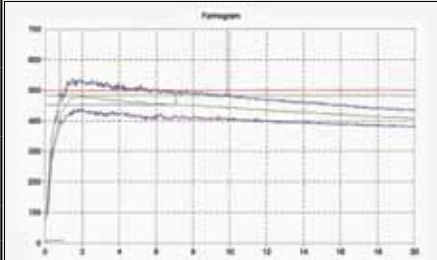
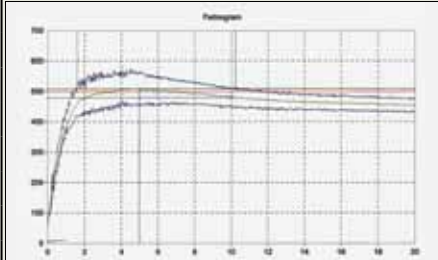
Country of origin	Canada Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	2	-	-	-	5	-	7	130	91	33	28	48	7	337
<b>WHEAT GRADING</b>														
Protein (12% mb), %	14.4	-	-	-	13.9	-	14.1	13.0	11.5	11.0	11.0	11.4	13.6	12.0
Moisture, %	11.9	-	-	-	11.9	-	11.9	9.9	9.8	9.8	9.9	9.7	10.2	9.9
Falling number, sec	388	-	-	-	348	-	360	358	361	343	359	349	358	356
1000 Kernel mass (13% mb), g	32.8	-	-	-	32.5	-	32.6	37.7	39.6	40.5	37.8	38.6	35.6	38.6
Hlm (dirty), kg/hl	82.4	-	-	-	81.8	-	81.9	81.7	82.0	81.8	81.5	80.7	77.7	81.5
Screenings (<1.8 mm sieve), %	1.72	-	-	-	3.21	-	2.78	1.35	1.64	1.53	2.70	3.03	4.37	1.86
Gravel, stones, turf and glass, %	0.00	-	-	-	0.00	-	0.00	0.01	0.01	0.01	0.00	0.01	0.39	0.02
Foreign matter, %	0.09	-	-	-	0.11	-	0.11	0.16	0.16	0.15	0.15	0.31	0.82	0.19
Other grain & unthreshed ears, %	0.08	-	-	-	1.58	-	1.15	0.34	0.36	0.29	0.29	0.74	0.44	0.40
Heat damaged kernels, %	0.00	-	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.00
Immature kernels, %	0.00	-	-	-	0.00	-	0.00	0.04	0.03	0.04	0.01	0.04	0.03	0.03
Insect damaged kernels, %	0.10	-	-	-	0.04	-	0.05	0.36	0.48	0.41	0.49	0.94	0.32	0.49
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, %	0.04	-	-	-	0.05	-	0.05	0.16	0.14	0.11	0.06	0.16	1.09	0.16
Total damaged kernels, %	0.14	-	-	-	0.08	-	0.10	0.56	0.64	0.56	0.55	1.14	1.45	0.68
Combined deviations, %	2.03	-	-	-	4.99	-	4.14	2.40	2.82	2.55	3.70	5.21	7.21	3.14
Field fungi, %	0.36	-	-	-	0.53	-	0.48	0.32	0.35	0.32	0.43	0.41	0.57	0.36
Storage fungi, %	0.04	-	-	-	0.06	-	0.06	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	0.02	-	-	-	0.02	-	0.02	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds ( <i>Crotalaria spp., etc.</i> )	0	-	-	-	0	-	0	0	0	0	0	0	1	0
Poisonous seeds ( <i>Argemone mexicana, etc.</i> )	0	-	-	-	0	-	0	0	0	0	0	0	1	0
Live insects	No	-	-	-	No	-	No	No	No	No	No	No	No	No
Undesirable odour	No	-	-	-	No	-	No	No	No	No	No	No	No	No
	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>UT</b>	<b>COW</b>	<b>Average</b>	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>UT</b>	<b>COW</b>	<b>Average</b>
<b>No. of samples</b>	2	-	-	-	5	-	7	23	14	11	10	11	1	70
<b>Bühler Extraction, %</b>	71.8	-	-	-	71.6	-	71.6	72.8	72.7	72.2	72.8	71.6	73.1	72.5
<b>FLOUR</b>														
Colour, KJ	-3.2	-	-	-	-3.8	-	-3.6	-3.7	-3.8	-3.6	-4.0	-3.8	-3.4	-3.8
Colour, Konica Minolta CM5 (dry)														
L*	93.12	-	-	-	93.29	-	93.24	93.65	93.68	93.68	93.90	93.77	93.38	93.71
a*	0.64	-	-	-	0.60	-	0.61	0.46	0.49	0.44	0.45	0.43	0.44	0.46
b*	10.45	-	-	-	10.44	-	10.44	9.91	10.21	10.17	10.48	10.05	10.15	10.12
Ash (db), %	0.65	-	-	-	0.55	-	0.58	0.58	0.60	0.58	0.60	0.60	0.62	0.59
Protein (12% mb), %	13.3	-	-	-	12.7	-	12.8	12.1	11.1	10.7	9.9	11.2	12.6	11.2
Wet Gluten (14% mb), %	36.0	-	-	-	34.1	-	34.6	33.0	30.7	29.5	25.9	31.0	34.3	30.7
Dry Gluten (14% mb), %	12.5	-	-	-	11.8	-	12.0	11.5	10.5	10.0	8.8	10.6	12.0	10.5
Gluten Index	98	-	-	-	96	-	96	95	93	94	96	93	96	94
<b>100g BAKING TEST</b>														
Baking water absorption, %	64.0	-	-	-	62.7	-	63.1	62.4	61.3	60.8	59.7	61.3	63.0	61.3
Loaf volume, cm <sup>3</sup>	1094	-	-	-	1108	-	1104	1104	1029	987	957	1036	1167	1040
Evaluation	0	-	-	-	0	-	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption (14% mb), %	61.9	-	-	-	60.5	-	60.9	60.8	60.1	60.2	57.8	60.3	59.7	60.1
Development time, min	8.2	-	-	-	7.9	-	8.0	6.2	5.3	5.0	3.7	4.7	6.5	5.2
Stability, mm	14.3	-	-	-	12.2	-	12.8	9.0	8.0	7.8	7.3	8.3	9.3	8.3
Mixing tolerance index, BU	20	-	-	-	26	-	24	35	38	39	40	36	34	37
														

## 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

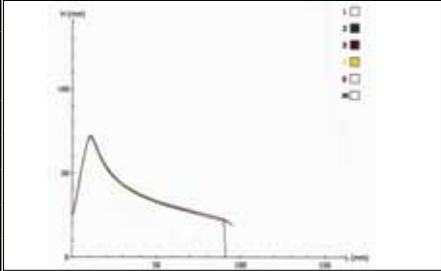
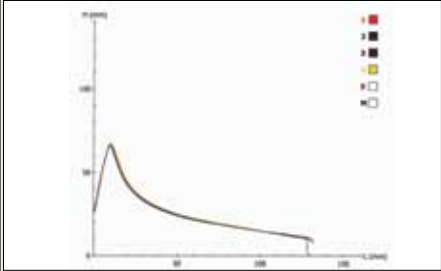
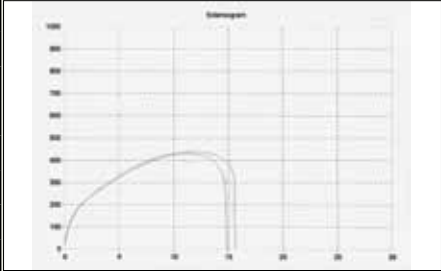
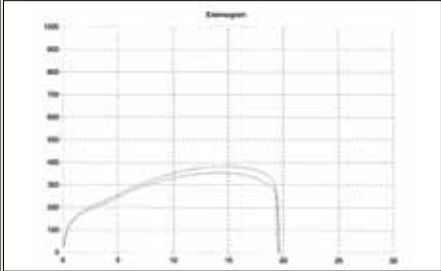
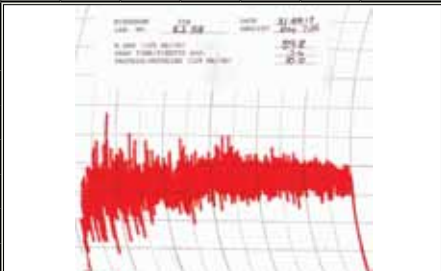
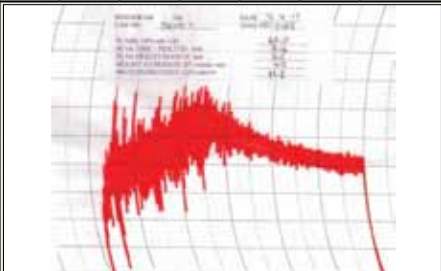
Country of origin	Canada Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	2	-	-	-	5	-	7	23	14	11	10	11	1	70
<b>ALVEOGRAM</b>														
Strength (S), cm <sup>2</sup>	54.6	-	-	-	47.4	-	49.5	42.4	34.9	34.1	31.3	36.2	37.8	37.0
Stability (P), mm	85	-	-	-	73	-	76	74	72	77	69	76	71	73
Distensibility (L), mm	146	-	-	-	153	-	151	155	133	116	126	127	120	135
P/L	0.59	-	-	-	0.48	-	0.51	0.49	0.57	0.68	0.56	0.61	0.59	0.57
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	133	-	-	-	127	-	129	113	93	85	89	97	126	99
Max. height, BU	425	-	-	-	424	-	424	388	359	326	368	348	420	364
Extensibility, mm	230	-	-	-	221	-	224	210	186	184	168	195	217	193
<b>MIXOGRAM</b>														
Peak time, min	3.3	-	-	-	3.1	-	3.1	2.6	2.5	2.6	2.8	2.5	2.9	2.6
Water absorption (14% mb), %	64.0	-	-	-	63.3	-	63.5	62.4	61.1	60.9	59.9	61.4	63.0	61.4
<b>MYCOTOXINS</b>														
Aflatoxin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>3</sub> (µg/kg)	0 [0]							ND						
Deoxynivalenol (µg/kg) [max. value]	458 [745]							<100 [501]						
15-ADON (µg/kg)	0 [0]							ND						
Ochratoxin A (µg/kg)	0 [0]							ND						
Zearalenone (µg/kg) [max. value]	0 [0]							ND						
HT-2 (µg/kg)	0 [0]							ND						
T-2 Toxin (µg/kg)	0 [0]							ND						
<b>No. of samples</b>	<b>3</b>							<b>40</b>						

## 2016/2017 IMPORTED WHEAT QUALITY - CZECH REPUBLIC (1 Oct 2016 to 30 Sep 2017)

### 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

Country of origin	Czech Republic Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	2	-	-	-	-	2	130	91	33	28	48	7	337
<b>WHEAT GRADING</b>														
Protein (12% mb), %	-	11.4	-	-	-	-	11.4	13.0	11.5	11.0	11.0	11.4	13.6	12.0
Moisture, %	-	12.3	-	-	-	-	12.3	9.9	9.8	9.8	9.9	9.7	10.2	9.9
Falling number, sec	-	354	-	-	-	-	354	358	361	343	359	349	358	356
1000 Kernel mass (13% mb), g	-	41.5	-	-	-	-	41.5	37.7	39.6	40.5	37.8	38.6	35.6	38.6
Hlm (dirty), kg/hl	-	78.8	-	-	-	-	78.8	81.7	82.0	81.8	81.5	80.7	77.7	81.5
Screenings (<1.8 mm sieve), %	-	2.08	-	-	-	-	2.08	1.35	1.64	1.53	2.70	3.03	4.37	1.86
Gravel, stones, turf and glass, %	-	0.00	-	-	-	-	0.00	0.01	0.01	0.01	0.00	0.01	0.39	0.02
Foreign matter, %	-	0.09	-	-	-	-	0.09	0.16	0.16	0.15	0.15	0.31	0.82	0.19
Other grain & unthreshed ears, %	-	0.18	-	-	-	-	0.18	0.34	0.36	0.29	0.29	0.74	0.44	0.40
Heat damaged kernels, %	-	0.00	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.00
Immature kernels, %	-	0.00	-	-	-	-	0.00	0.04	0.03	0.04	0.01	0.04	0.03	0.03
Insect damaged kernels, %	-	0.12	-	-	-	-	0.12	0.36	0.48	0.41	0.49	0.94	0.32	0.49
Heavily frost damaged kernels, %	-	0.00	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	0.36	-	-	-	-	0.36	0.16	0.14	0.11	0.06	0.16	1.09	0.16
Total damaged kernels, %	-	0.48	-	-	-	-	0.48	0.56	0.64	0.56	0.55	1.14	1.45	0.68
Combined deviations, %	-	2.83	-	-	-	-	2.83	2.40	2.82	2.55	3.70	5.21	7.21	3.14
Field fungi, %	-	0.28	-	-	-	-	0.28	0.32	0.35	0.32	0.43	0.41	0.57	0.36
Storage fungi, %	-	0.00	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	-	0.00	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds ( <i>Crotalaria spp.</i> , etc.)	-	0	-	-	-	-	0	0	0	0	0	0	1	0
Poisonous seeds ( <i>Argemone mexicana</i> , etc.)	-	0	-	-	-	-	0	0	0	0	0	0	1	0
Live insects	-	No	-	-	-	-	No	No	No	No	No	No	No	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
<b>No. of samples</b>	-	2	-	-	-	-	2	23	14	11	10	11	1	70
<b>Bühler Extraction, %</b>	-	72.9	-	-	-	-	72.9	72.8	72.7	72.2	72.8	71.6	73.1	72.5
<b>FLOUR</b>														
Colour, KJ	-	-3.1	-	-	-	-	-3.1	-3.7	-3.8	-3.6	-4.0	-3.8	-3.4	-3.8
Colour, Konica Minolta CM5 (dry)														
L*	-	93.46	-	-	-	-	93.46	93.65	93.68	93.68	93.90	93.77	93.38	93.71
a*	-	0.51	-	-	-	-	0.51	0.46	0.49	0.44	0.45	0.43	0.44	0.46
b*	-	10.21	-	-	-	-	10.21	9.91	10.21	10.17	10.48	10.05	10.15	10.12
Ash (db), %	-	0.54	-	-	-	-	0.54	0.58	0.60	0.58	0.60	0.60	0.62	0.59
Protein (12% mb), %	-	9.9	-	-	-	-	9.9	12.1	11.1	10.7	9.9	11.2	12.6	11.2
Wet Gluten (14% mb), %	-	26.2	-	-	-	-	26.2	33.0	30.7	29.5	25.9	31.0	34.3	30.7
Dry Gluten (14% mb), %	-	8.9	-	-	-	-	8.9	11.5	10.5	10.0	8.8	10.6	12.0	10.5
Gluten Index	-	97	-	-	-	-	97	95	93	94	96	93	96	94
<b>100g BAKING TEST</b>														
Baking water absorption, %	-	59.7	-	-	-	-	59.7	62.4	61.3	60.8	59.7	61.3	63.0	61.3
Loaf volume, cm <sup>3</sup>	-	861	-	-	-	-	861	1104	1029	987	957	1036	1167	1040
Evaluation	-	0	-	-	-	-	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption (14% mb), %	-	56.4	-	-	-	-	56.4	60.8	60.1	60.2	57.8	60.3	59.7	60.1
Development time, min	-	2.0	-	-	-	-	2.0	6.2	5.3	5.0	3.7	4.7	6.5	5.2
Stability, mm	-	8.7	-	-	-	-	8.7	9.0	8.0	7.8	7.3	8.3	9.3	8.3
Mixing tolerance index, BU	-	30	-	-	-	-	30	35	38	39	40	36	34	37
														

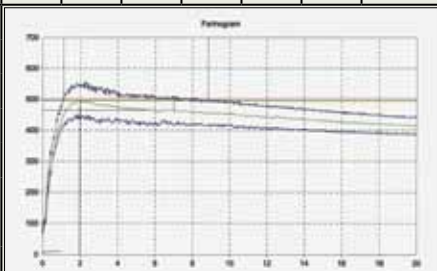
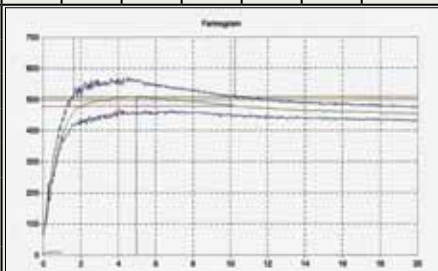
## 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

Country of origin	Czech Republic Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	2	-	-	-	-	2	23	14	11	10	11	1	70
<b>ALVEOGRAM</b>														
Strength (S), cm <sup>2</sup>	-	33.2	-	-	-	-	33.2	42.4	34.9	34.1	31.3	36.2	37.8	37.0
Stability (P), mm	-	77	-	-	-	-	77	74	72	77	69	76	71	73
Distensibility (L), mm	-	94	-	-	-	-	94	155	133	116	126	127	120	135
P/L	-	0.82	-	-	-	-	0.82	0.49	0.57	0.68	0.56	0.61	0.59	0.57
														
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	-	89	-	-	-	-	89	113	93	85	89	97	126	99
Max. height, BU	-	410	-	-	-	-	410	388	359	326	368	348	420	364
Extensibility, mm	-	154	-	-	-	-	154	210	186	184	168	195	217	193
														
<b>MIXOGRAM</b>														
Peak time, min	-	3.6	-	-	-	-	3.6	2.6	2.5	2.6	2.8	2.5	2.9	2.6
Water absorption (14% mb), %	-	59.8	-	-	-	-	59.8	62.4	61.1	60.9	59.9	61.4	63.0	61.4
														
<b>MYCOTOXINS</b>														
Aflatoxin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>3</sub> (µg/kg)	0 [0]							ND						
Deoxynivalenol (µg/kg) [max. value]	0 [0]							<100 [501]						
15-ADON (µg/kg) [max. value]	0 [0]							ND						
Ochratoxin A (µg/kg)	0 [0]							ND						
Zearalenone (µg/kg) [max. value]	0 [0]							ND						
HT-2 (µg/kg)	0 [0]							ND						
T-2 Toxin (µg/kg)	0 [0]							ND						
<b>No. of samples</b>	<b>1</b>							<b>40</b>						



## 2016/2017 IMPORTED WHEAT QUALITY - GERMANY (1 Oct 2016 to 30 Sep 2017)

### 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

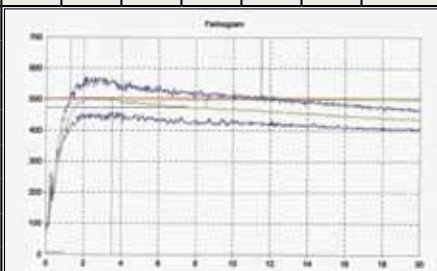
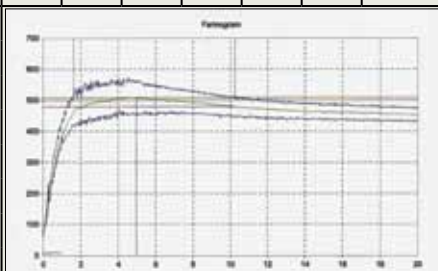
Country of origin	Germany Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	33	2	2	-	-	37	130	91	33	28	48	7	337
<b>WHEAT GRADING</b>														
Protein (12% mb), %	-	11.4	10.8	11.4	-	-	11.4	13.0	11.5	11.0	11.0	11.4	13.6	12.0
Moisture, %	-	11.7	11.4	11.8	-	-	11.7	9.9	9.8	9.8	9.9	9.7	10.2	9.9
Falling number, sec	-	334	291	326	-	-	331	358	361	343	359	349	358	356
1000 Kernel mass (13% mb), g	-	42.6	43.0	45.2	-	-	42.8	37.7	39.6	40.5	37.8	38.6	35.6	38.6
Hlm (dirty), kg/hl	-	79.5	78.8	80.5	-	-	79.5	81.7	82.0	81.8	81.5	80.7	77.7	81.5
Screenings (<1.8 mm sieve), %	-	1.81	2.16	3.22	-	-	1.90	1.35	1.64	1.53	2.70	3.03	4.37	1.86
Gravel, stones, turf and glass, %	-	0.00	0.00	0.00	-	-	0.00	0.01	0.01	0.01	0.00	0.01	0.39	0.02
Foreign matter, %	-	0.10	0.33	0.11	-	-	0.12	0.16	0.16	0.15	0.15	0.31	0.82	0.19
Other grain & unthreshed ears, %	-	0.30	0.41	0.30	-	-	0.30	0.34	0.36	0.29	0.29	0.74	0.44	0.40
Heat damaged kernels, %	-	0.00	0.00	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.00
Immature kernels, %	-	0.01	0.00	0.00	-	-	0.01	0.04	0.03	0.04	0.01	0.04	0.03	0.03
Insect damaged kernels, %	-	0.06	0.04	0.00	-	-	0.06	0.36	0.48	0.41	0.49	0.94	0.32	0.49
Heavily frost damaged kernels, %	-	0.01	0.00	0.00	-	-	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	0.20	0.58	0.34	-	-	0.23	0.16	0.14	0.11	0.06	0.16	1.09	0.16
Total damaged kernels, %	-	0.27	0.62	0.34	-	-	0.29	0.56	0.64	0.56	0.55	1.14	1.45	0.68
Combined deviations, %	-	2.48	3.52	3.97	-	-	2.62	2.40	2.82	2.55	3.70	5.21	7.21	3.14
Field fungi, %	-	0.36	1.58	0.23	-	-	0.42	0.32	0.35	0.32	0.43	0.41	0.57	0.36
Storage fungi, %	-	0.01	0.00	0.00	-	-	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	-	0.00	0.00	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds ( <i>Crotalaria spp.</i> , etc.)	-	0	0	0	-	-	0	0	0	0	0	0	1	0
Poisonous seeds ( <i>Argemone mexicana</i> , etc.)	-	0	0	0	-	-	0	0	0	0	0	0	1	0
Live insects	-	No	No	No	-	-	No	No	No	No	No	No	No	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
<b>No. of samples</b>	-	33	2	2	-	-	37	23	14	11	10	11	1	70
<b>Bühler Extraction, %</b>	-	73.3	72.6	73.6	-	-	73.3	72.8	72.7	72.2	72.8	71.6	73.1	72.5
<b>FLOUR</b>														
Colour, KJ	-	-3.2	-3.0	-3.1	-	-	-3.2	-3.7	-3.8	-3.6	-4.0	-3.8	-3.4	-3.8
Colour, Konica Minolta CM5 (dry)														
L*	-	93.50	93.35	93.46	-	-	93.49	93.65	93.68	93.68	93.90	93.77	93.38	93.71
a*	-	0.49	0.53	0.52	-	-	0.49	0.46	0.49	0.44	0.45	0.43	0.44	0.46
b*	-	10.01	9.12	10.22	-	-	9.97	9.91	10.21	10.17	10.48	10.05	10.15	10.12
Ash (db), %	-	0.50	0.54	0.53	-	-	0.50	0.58	0.60	0.58	0.60	0.60	0.62	0.59
Protein (12% mb), %	-	10.0	9.5	9.9	-	-	10.0	12.1	11.1	10.7	9.9	11.2	12.6	11.2
Wet Gluten (14% mb), %	-	26.5	24.7	27.4	-	-	26.4	33.0	30.7	29.5	25.9	31.0	34.3	30.7
Dry Gluten (14% mb), %	-	9.2	8.2	9.8	-	-	9.1	11.5	10.5	10.0	8.8	10.6	12.0	10.5
Gluten Index	-	97	96	98	-	-	97	95	93	94	96	93	96	94
<b>100g BAKING TEST</b>														
Baking water absorption, %	-	59.8	59.3	59.8	-	-	59.8	62.4	61.3	60.8	59.7	61.3	63.0	61.3
Loaf volume, cm <sup>3</sup>	-	908	860	878	-	-	904	1104	1029	987	957	1036	1167	1040
Evaluation	-	0	0	0	-	-	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption (14% mb), %	-	56.6	55.9	57.0	-	-	56.6	60.8	60.1	60.2	57.8	60.3	59.7	60.1
Development time, min	-	2.1	1.9	1.8	-	-	2.1	6.2	5.3	5.0	3.7	4.7	6.5	5.2
Stability, mm	-	7.3	3.9	5.9	-	-	7.0	9.0	8.0	7.8	7.3	8.3	9.3	8.3
Mixing tolerance index, BU	-	39	54	42	-	-	40	35	38	39	40	36	34	37
														

## 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

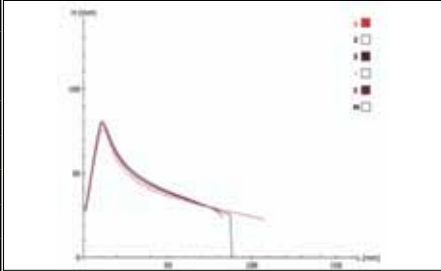
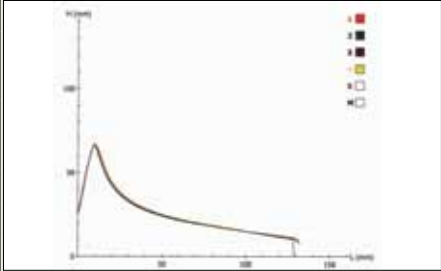
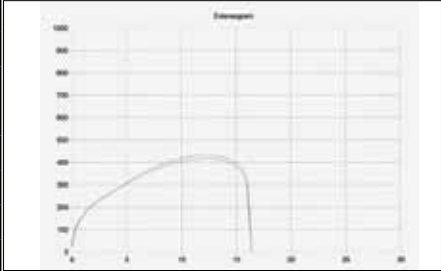
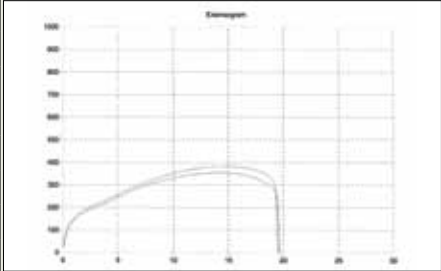
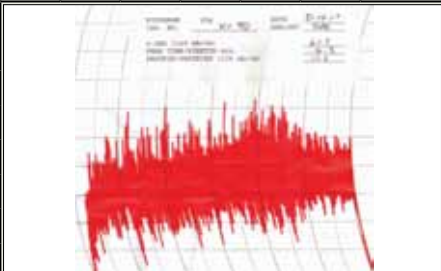
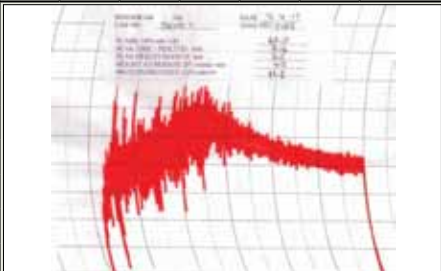
Country of origin	Germany Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	33	2	2	-	-	37	23	14	11	10	11	1	70
<b>ALVEOGRAM</b>														
Strength (S), cm <sup>2</sup>	-	34.1	26.6	34.3	-	-	33.7	42.4	34.9	34.1	31.3	36.2	37.8	37.0
Stability (P), mm	-	80	77	78	-	-	79	74	72	77	69	76	71	73
Distensibility (L), mm	-	94	72	99	-	-	93	155	133	116	126	127	120	135
P/L	-	0.88	1.11	0.79	-	-	0.88	0.49	0.57	0.68	0.56	0.61	0.59	0.57
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	-	90	73	91	-	-	89	113	93	85	89	97	126	99
Max. height, BU	-	417	364	423	-	-	414	388	359	326	368	348	420	364
Extensibility, mm	-	155	144	155	-	-	154	210	186	184	168	195	217	193
<b>MIXOGRAM</b>														
Peak time, min	-	3.7	3.6	3.6	-	-	3.7	2.6	2.5	2.6	2.8	2.5	2.9	2.6
Water absorption (14% mb), %	-	59.8	59.3	59.8	-	-	59.8	62.4	61.1	60.9	59.9	61.4	63.0	61.4
<b>MYCOTOXINS</b>														
Aflatoxin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>3</sub> (µg/kg)	0 [0]							ND						
Deoxynivalenol (µg/kg) [max. value]	0 [0]							<100 [501]						
15-ADON (µg/kg)	0 [0]							ND						
Ochratoxin A (µg/kg)	0 [0]							ND						
Zearalenone (µg/kg)	0 [0]							ND						
HT-2 (µg/kg) [max. value]	0 [0]							ND						
T-2 Toxin (µg/kg)	0 [0]							ND						
<b>No. of samples</b>	<b>10</b>							<b>40</b>						

## 2016/2017 IMPORTED WHEAT QUALITY - LATVIA (1 Oct 2016 to 30 Sep 2017)

### 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

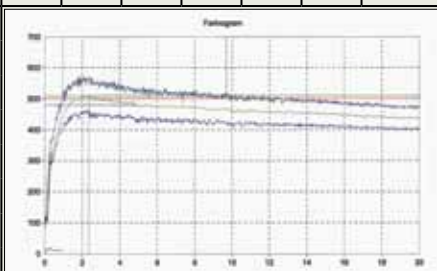
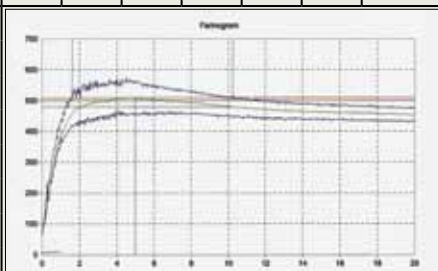
Country of origin	Latvia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	3	-	-	-	-	1	4	130	91	33	28	48	7	337
<b>WHEAT GRADING</b>														
Protein (12% mb), %	12.7	-	-	-	-	12.5	12.7	13.0	11.5	11.0	11.0	11.4	13.6	12.0
Moisture, %	12.5	-	-	-	-	12.5	12.5	9.9	9.8	9.8	9.9	9.7	10.2	9.9
Falling number, sec	294	-	-	-	-	300	296	358	361	343	359	349	358	356
1000 Kernel mass (13% mb), g	40.1	-	-	-	-	40.8	40.3	37.7	39.6	40.5	37.8	38.6	35.6	38.6
Hlm (dirty), kg/hl	78.7	-	-	-	-	78.5	78.6	81.7	82.0	81.8	81.5	80.7	77.7	81.5
Screenings (<1.8 mm sieve), %	2.16	-	-	-	-	2.39	2.22	1.35	1.64	1.53	2.70	3.03	4.37	1.86
Gravel, stones, turf and glass, %	0.00	-	-	-	-	0.00	0.00	0.01	0.01	0.01	0.00	0.01	0.39	0.02
Foreign matter, %	0.07	-	-	-	-	0.10	0.08	0.16	0.16	0.15	0.15	0.31	0.82	0.19
Other grain & unthreshed ears, %	0.27	-	-	-	-	0.20	0.26	0.34	0.36	0.29	0.29	0.74	0.44	0.40
Heat damaged kernels, %	0.00	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.00
Immature kernels, %	0.12	-	-	-	-	0.08	0.11	0.04	0.03	0.04	0.01	0.04	0.03	0.03
Insect damaged kernels, %	0.07	-	-	-	-	0.08	0.07	0.36	0.48	0.41	0.49	0.94	0.32	0.49
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, %	0.08	-	-	-	-	0.08	0.08	0.16	0.14	0.11	0.06	0.16	1.09	0.16
Total damaged kernels, %	0.27	-	-	-	-	0.24	0.26	0.56	0.64	0.56	0.55	1.14	1.45	0.68
Combined deviations, %	2.77	-	-	-	-	2.93	2.81	2.40	2.82	2.55	3.70	5.21	7.21	3.14
Field fungi, %	0.19	-	-	-	-	0.24	0.21	0.32	0.35	0.32	0.43	0.41	0.57	0.36
Storage fungi, %	0.00	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	0.00	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds ( <i>Crotalaria spp.</i> , etc.)	0	-	-	-	-	0	0	0	0	0	0	0	1	0
Poisonous seeds ( <i>Argemone mexicana</i> , etc.)	6	-	-	-	-	8	6	0	0	0	0	0	1	0
Live insects	No	-	-	-	-	No	No	No	No	No	No	No	No	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
<b>No. of samples</b>	3	-	-	-	-	1	4	23	14	11	10	11	1	70
<b>Bühler Extraction, %</b>	71.8	-	-	-	-	71.4	71.7	72.8	72.7	72.2	72.8	71.6	73.1	72.5
<b>FLOUR</b>														
Colour, KJ	-2.8	-	-	-	-	-3.0	-2.9	-3.7	-3.8	-3.6	-4.0	-3.8	-3.4	-3.8
Colour, Konica Minolta CM5 (dry)														
L*	93.16	-	-	-	-	93.08	93.14	93.65	93.68	93.68	93.90	93.77	93.38	93.71
a*	0.55	-	-	-	-	0.55	0.55	0.46	0.49	0.44	0.45	0.43	0.44	0.46
b*	9.62	-	-	-	-	9.75	9.66	9.91	10.21	10.17	10.48	10.05	10.15	10.12
Ash (db), %	0.52	-	-	-	-	0.55	0.53	0.58	0.60	0.58	0.60	0.60	0.62	0.59
Protein (12% mb), %	11.5	-	-	-	-	11.4	11.5	12.1	11.1	10.7	9.9	11.2	12.6	11.2
Wet Gluten (14% mb), %	31.4	-	-	-	-	30.7	31.2	33.0	30.7	29.5	25.9	31.0	34.3	30.7
Dry Gluten (14% mb), %	11.1	-	-	-	-	10.8	11.1	11.5	10.5	10.0	8.8	10.6	12.0	10.5
Gluten Index	68	-	-	-	-	98	76	95	93	94	96	93	96	94
<b>100g BAKING TEST</b>														
Baking water absorption, %	61.6	-	-	-	-	61.4	61.5	62.4	61.3	60.8	59.7	61.3	63.0	61.3
Loaf volume, cm <sup>3</sup>	1029	-	-	-	-	1078	1041	1104	1029	987	957	1036	1167	1040
Evaluation	0	-	-	-	-	0	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption (14% mb), %	57.6	-	-	-	-	57.3	57.5	60.8	60.1	60.2	57.8	60.3	59.7	60.1
Development time, min	3.5	-	-	-	-	2.9	3.3	6.2	5.3	5.0	3.7	4.7	6.5	5.2
Stability, mm	12.0	-	-	-	-	9.8	11.5	9.0	8.0	7.8	7.3	8.3	9.3	8.3
Mixing tolerance index, BU	28	-	-	-	-	39	31	35	38	39	40	36	34	37
														

## 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

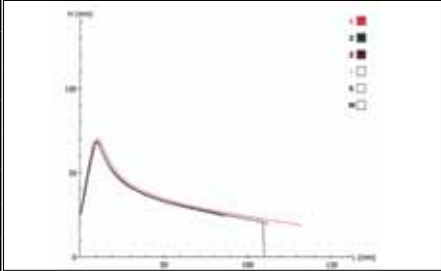
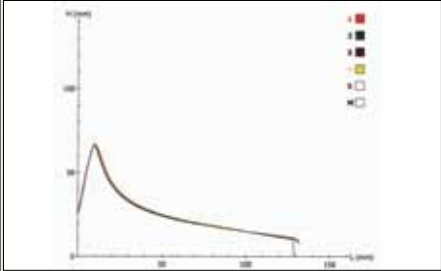
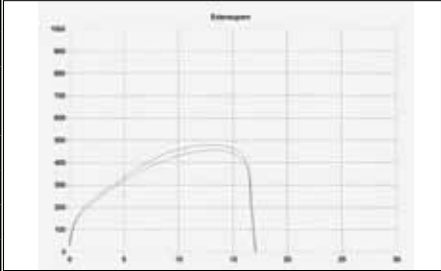
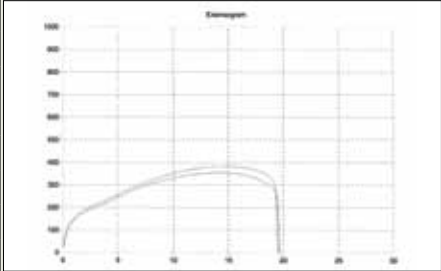
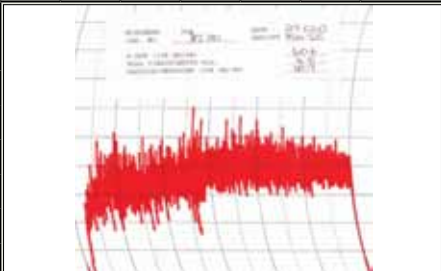
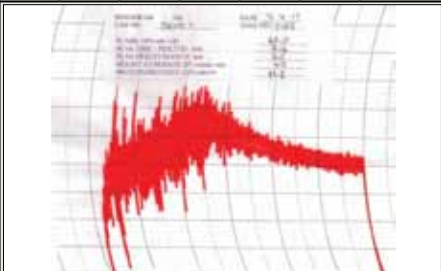
Country of origin	Latvia Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	3	-	-	-	-	1	4	23	14	11	10	11	1	70
<b>ALVEOGRAM</b>														
Strength (S), cm <sup>2</sup>	37.1	-	-	-	-	37.0	37.1	42.4	34.9	34.1	31.3	36.2	37.8	37.0
Stability (P), mm	89	-	-	-	-	83	88	74	72	77	69	76	71	73
Distensibility (L), mm	83	-	-	-	-	91	85	155	133	116	126	127	120	135
P/L	1.09	-	-	-	-	0.91	1.05	0.49	0.57	0.68	0.56	0.61	0.59	0.57
														
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	99	-	-	-	-	96	98	113	93	85	89	97	126	99
Max. height, BU	431	-	-	-	-	388	420	388	359	326	368	348	420	364
Extensibility, mm	167	-	-	-	-	181	170	210	186	184	168	195	217	193
														
<b>MIXOGRAM</b>														
Peak time, min	4.5	-	-	-	-	4.3	4.4	2.6	2.5	2.6	2.8	2.5	2.9	2.6
Water absorption (14% mb), %	61.6	-	-	-	-	61.4	61.5	62.4	61.1	60.9	59.9	61.4	63.0	61.4
														
<b>MYCOTOXINS</b>														
Aflatoxin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>3</sub> (µg/kg)	0 [0]							ND						
Deoxynivalenol (µg/kg) [max. value]	0 [0]							<100 [501]						
15-ADON (µg/kg)	0 [0]							ND						
Ochratoxin A (µg/kg)	0 [0]							ND						
Zearalenone (µg/kg)	0 [0]							ND						
HT-2 (µg/kg)	0 [0]							ND						
T-2 Toxin (µg/kg)	0 [0]							ND						
<b>No. of samples</b>	<b>1</b>							<b>40</b>						

## 2016/2017 IMPORTED WHEAT QUALITY - POLAND (1 Oct 2016 to 30 Sep 2017)

### 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

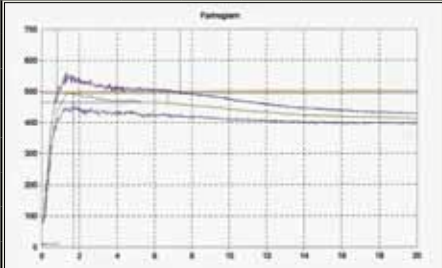
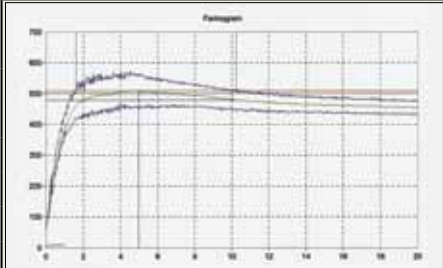
Country of origin	Poland Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	1	-	-	-	4	3	8	130	91	33	28	48	7	337
<b>WHEAT GRADING</b>														
Protein (12% mb), %	13.0	-	-	-	12.2	11.9	12.2	13.0	11.5	11.0	11.0	11.4	13.6	12.0
Moisture, %	11.3	-	-	-	12.2	12.0	12.0	9.9	9.8	9.8	9.9	9.7	10.2	9.9
Falling number, sec	319	-	-	-	306	312	310	358	361	343	359	349	358	356
1000 Kernel mass (13% mb), g	41.6	-	-	-	39.2	41.2	40.2	37.7	39.6	40.5	37.8	38.6	35.6	38.6
Hlm (dirty), kg/hl	79.7	-	-	-	76.1	79.8	78.0	81.7	82.0	81.8	81.5	80.7	77.7	81.5
Screenings (<1.8 mm sieve), %	1.74	-	-	-	7.51	13.40	9.00	1.35	1.64	1.53	2.70	3.03	4.37	1.86
Gravel, stones, turf and glass, %	0.00	-	-	-	0.08	0.00	0.04	0.01	0.01	0.01	0.00	0.01	0.39	0.02
Foreign matter, %	0.20	-	-	-	0.34	0.36	0.33	0.16	0.16	0.15	0.15	0.31	0.82	0.19
Other grain & unthreshed ears, %	0.80	-	-	-	0.38	0.45	0.46	0.34	0.36	0.29	0.29	0.74	0.44	0.40
Heat damaged kernels, %	0.00	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.00
Immature kernels, %	0.00	-	-	-	0.00	0.00	0.00	0.04	0.03	0.04	0.01	0.04	0.03	0.03
Insect damaged kernels, %	0.08	-	-	-	0.09	0.16	0.11	0.36	0.48	0.41	0.49	0.94	0.32	0.49
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, %	0.16	-	-	-	0.14	0.10	0.13	0.16	0.14	0.11	0.06	0.16	1.09	0.16
Total damaged kernels, %	0.24	-	-	-	0.22	0.26	0.24	0.56	0.64	0.56	0.55	1.14	1.45	0.68
Combined deviations, %	2.98	-	-	-	8.44	14.47	10.02	2.40	2.82	2.55	3.70	5.21	7.21	3.14
Field fungi, %	0.96	-	-	-	0.90	0.66	0.82	0.32	0.35	0.32	0.43	0.41	0.57	0.36
Storage fungi, %	0.00	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	0.00	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds ( <i>Crotalaria spp.</i> , etc.)	0	-	-	-	0	0	0	0	0	0	0	0	1	0
Poisonous seeds ( <i>Argemone mexicana</i> , etc.)	0	-	-	-	0	0	0	0	0	0	0	0	1	0
Live insects	No	-	-	-	No	No	No	No	No	No	No	No	No	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
<b>No. of samples</b>	<b>1</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>4</b>	<b>3</b>	<b>8</b>	<b>23</b>	<b>14</b>	<b>11</b>	<b>10</b>	<b>11</b>	<b>1</b>	<b>70</b>
<b>Bühler Extraction, %</b>	<b>72.1</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>71.6</b>	<b>72.8</b>	<b>72.1</b>	<b>72.8</b>	<b>72.7</b>	<b>72.2</b>	<b>72.8</b>	<b>71.6</b>	<b>73.1</b>	<b>72.5</b>
<b>FLOUR</b>														
Colour, KJ	-2.9	-	-	-	-2.8	-3.0	-2.9	-3.7	-3.8	-3.6	-4.0	-3.8	-3.4	-3.8
Colour, Konica Minolta CM5 (dry)														
L*	93.09	-	-	-	93.28	92.99	93.15	93.65	93.68	93.68	93.90	93.77	93.38	93.71
a*	0.52	-	-	-	0.53	0.49	0.51	0.46	0.49	0.44	0.45	0.43	0.44	0.46
b*	10.46	-	-	-	9.48	9.55	9.63	9.91	10.21	10.17	10.48	10.05	10.15	10.12
Ash (db), %	0.54	-	-	-	0.57	0.55	0.56	0.58	0.60	0.58	0.60	0.60	0.62	0.59
Protein (12% mb), %	11.4	-	-	-	10.7	10.5	10.7	12.1	11.1	10.7	9.9	11.2	12.6	11.2
Wet Gluten (14% mb), %	30.7	-	-	-	28.6	28.3	28.8	33.0	30.7	29.5	25.9	31.0	34.3	30.7
Dry Gluten (14% mb), %	11.1	-	-	-	9.9	9.7	9.9	11.5	10.5	10.0	8.8	10.6	12.0	10.5
Gluten Index	99	-	-	-	98	98	98	95	93	94	96	93	96	94
<b>100g BAKING TEST</b>														
Baking water absorption, %	61.4	-	-	-	60.6	60.4	60.7	62.4	61.3	60.8	59.7	61.3	63.0	61.3
Loaf volume, cm <sup>3</sup>	982	-	-	-	952	948	955	1104	1029	987	957	1036	1167	1040
Evaluation	0	-	-	-	0	0	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption (14% mb), %	59.1	-	-	-	56.3	56.9	56.9	60.8	60.1	60.2	57.8	60.3	59.7	60.1
Development time, min	2.8	-	-	-	2.3	2.3	2.4	6.2	5.3	5.0	3.7	4.7	6.5	5.2
Stability, mm	13.4	-	-	-	9.1	7.1	8.9	9.0	8.0	7.8	7.3	8.3	9.3	8.3
Mixing tolerance index, BU	29	-	-	-	38	42	38	35	38	39	40	36	34	37
														

## 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

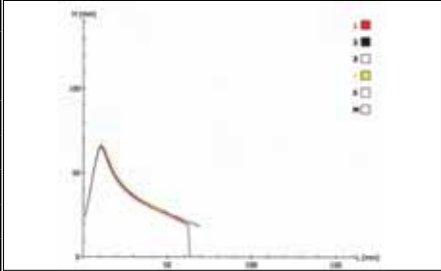
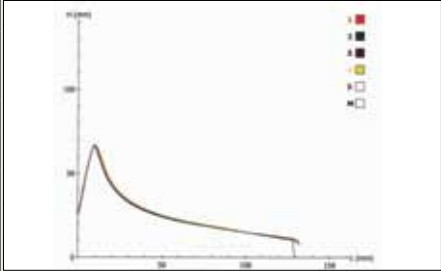
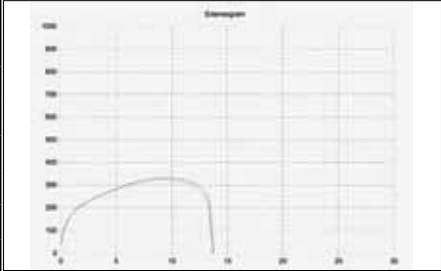
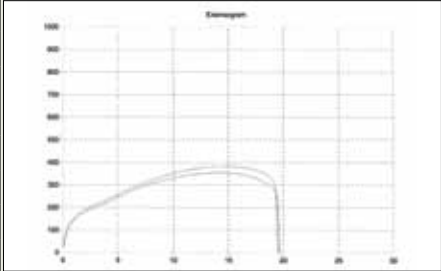
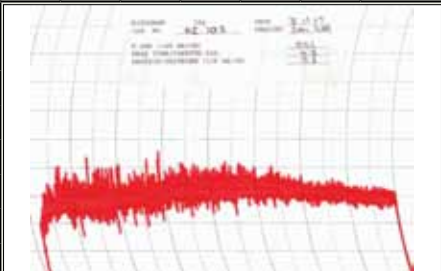
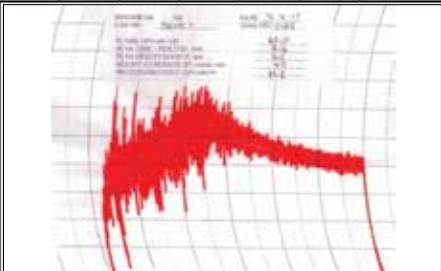
Country of origin	Poland Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	1	-	-	-	4	3	8	23	14	11	10	11	1	70
<b>ALVEOGRAM</b>														
Strength (S), cm <sup>2</sup>	50.9	-	-	-	38.2	36.6	39.2	42.4	34.9	34.1	31.3	36.2	37.8	37.0
Stability (P), mm	93	-	-	-	72	75	75	74	72	77	69	76	71	73
Distensibility (L), mm	112	-	-	-	121	106	114	155	133	116	126	127	120	135
P/L	0.83	-	-	-	0.60	0.71	0.67	0.49	0.57	0.68	0.56	0.61	0.59	0.57
														
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	135	-	-	-	98	104	105	113	93	85	89	97	126	99
Max. height, BU	518	-	-	-	413	480	451	388	359	326	368	348	420	364
Extensibility, mm	192	-	-	-	172	158	169	210	186	184	168	195	217	193
														
<b>MIXOGRAM</b>														
Peak time, min	4.9	-	-	-	4.1	3.9	4.1	2.6	2.5	2.6	2.8	2.5	2.9	2.6
Water absorption (14% mb), %	61.4	-	-	-	60.6	60.4	60.7	62.4	61.1	60.9	59.9	61.4	63.0	61.4
														
<b>MYCOTOXINS</b>														
Aflatoxin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>3</sub> (µg/kg)	0 [0]							ND						
Deoxynivalenol (µg/kg) [max. value]	143 [235]							<100 [501]						
15-ADON (µg/kg)	0 [0]							ND						
Ochratoxin A (µg/kg)	0 [0]							ND						
Zearalenone (µg/kg)	<20 [20]							ND						
HT-2 (µg/kg)	0 [0]							ND						
T-2 Toxin (µg/kg)	0 [0]							ND						
<b>No. of samples</b>	<b>3</b>							<b>40</b>						

## 2016/2017 IMPORTED WHEAT QUALITY - ROMANIA (1 Oct 2016 to 30 Sep 2017)

### 2016/2017 Imported Wheat Quality Versus 2016/2017 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
<b>No. of samples</b>	-	2	1	-	-	6	9	130	91	33	28	48	7	337
<b>WHEAT GRADING</b>														
Protein (12% mb), %	-	11.3	10.8	-	-	10.4	10.6	13.0	11.5	11.0	11.0	11.4	13.6	12.0
Moisture, %	-	11.0	10.0	-	-	11.8	11.4	9.9	9.8	9.8	9.9	9.7	10.2	9.9
Falling number, sec	-	386	383	-	-	352	363	358	361	343	359	349	358	356
1000 Kernel mass (13% mb), g	-	41.1	38.8	-	-	38.7	39.2	37.7	39.6	40.5	37.8	38.6	35.6	38.6
Hlm (dirty), kg/hl	-	80.4	78.1	-	-	77.7	78.3	81.7	82.0	81.8	81.5	80.7	77.7	81.5
Screenings (<1.8 mm sieve), %	-	2.27	2.33	-	-	3.19	2.89	1.35	1.64	1.53	2.70	3.03	4.37	1.86
Gravel, stones, turf and glass, %	-	0.00	0.00	-	-	0.00	0.00	0.01	0.01	0.01	0.00	0.01	0.39	0.02
Foreign matter, %	-	0.38	0.12	-	-	0.18	0.22	0.16	0.16	0.15	0.15	0.31	0.82	0.19
Other grain & unthreshed ears, %	-	0.19	0.16	-	-	0.23	0.21	0.34	0.36	0.29	0.29	0.74	0.44	0.40
Heat damaged kernels, %	-	0.00	0.00	-	-	0.04	0.03	0.00	0.00	0.00	0.00	0.00	0.01	0.00
Immature kernels, %	-	0.00	0.00	-	-	0.00	0.00	0.04	0.03	0.04	0.01	0.04	0.03	0.03
Insect damaged kernels, %	-	0.14	0.00	-	-	0.03	0.05	0.36	0.48	0.41	0.49	0.94	0.32	0.49
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, %	-	0.37	0.16	-	-	0.19	0.23	0.16	0.14	0.11	0.06	0.16	1.09	0.16
Total damaged kernels, %	-	0.51	0.16	-	-	0.26	0.30	0.56	0.64	0.56	0.55	1.14	1.45	0.68
Combined deviations, %	-	3.35	2.77	-	-	3.86	3.62	2.40	2.82	2.55	3.70	5.21	7.21	3.14
Field fungi, %	-	0.41	0.24	-	-	0.20	0.25	0.32	0.35	0.32	0.43	0.41	0.57	0.36
Storage fungi, %	-	0.00	0.00	-	-	0.08	0.05	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	-	0.00	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds ( <i>Crotalaria spp.</i> , etc.)	-	0	0	-	-	0	0	0	0	0	0	0	1	0
Poisonous seeds ( <i>Argemone mexicana</i> , etc.)	-	0	4	-	-	14	10	0	0	0	0	0	1	0
Live insects	-	No	No	-	-	No	No	No	No	No	No	No	No	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
<b>No. of samples</b>	-	2	1	-	-	6	9	23	14	11	10	11	1	70
<b>Bühler Extraction, %</b>	-	73.8	73.3	-	-	72.6	72.9	72.8	72.7	72.2	72.8	71.6	73.1	72.5
<b>FLOUR</b>														
Colour, KJ	-	-3.2	-3.1	-	-	-3.1	-3.1	-3.7	-3.8	-3.6	-4.0	-3.8	-3.4	-3.8
Colour, Konica Minolta CM5 (dry)														
L*	-	92.83	93.31	-	-	93.19	93.12	93.65	93.68	93.68	93.90	93.77	93.38	93.71
a*	-	0.48	0.42	-	-	0.36	0.39	0.46	0.49	0.44	0.45	0.43	0.44	0.46
b*	-	11.09	10.28	-	-	10.02	10.28	9.91	10.21	10.17	10.48	10.05	10.15	10.12
Ash (db), %	-	0.53	0.54	-	-	0.50	0.51	0.58	0.60	0.58	0.60	0.60	0.62	0.59
Protein (12% mb), %	-	9.8	9.3	-	-	9.0	9.2	12.1	11.1	10.7	9.9	11.2	12.6	11.2
Wet Gluten (14% mb), %	-	25.2	22.3	-	-	21.6	22.5	33.0	30.7	29.5	25.9	31.0	34.3	30.7
Dry Gluten (14% mb), %	-	8.8	7.7	-	-	7.8	8.0	11.5	10.5	10.0	8.8	10.6	12.0	10.5
Gluten Index	-	99	98	-	-	99	99	95	93	94	96	93	96	94
<b>100g BAKING TEST</b>														
Baking water absorption, %	-	59.6	59.1	-	-	58.4	58.8	62.4	61.3	60.8	59.7	61.3	63.0	61.3
Loaf volume, cm <sup>3</sup>	-	892	861	-	-	857	865	1104	1029	987	957	1036	1167	1040
Evaluation	-	0	0	-	-	0	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption (14% mb), %	-	57.4	55.5	-	-	55.2	55.7	60.8	60.1	60.2	57.8	60.3	59.7	60.1
Development time, min	-	4.7	1.5	-	-	1.5	2.2	6.2	5.3	5.0	3.7	4.7	6.5	5.2
Stability, mm	-	12.1	6.6	-	-	5.5	7.1	9.0	8.0	7.8	7.3	8.3	9.3	8.3
Mixing tolerance index, BU	-	27	36	-	-	39	36	35	38	39	40	36	34	37
														

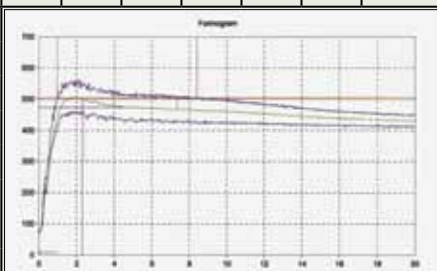
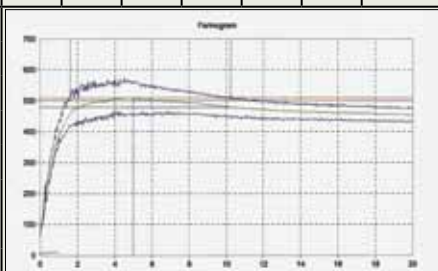
## 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

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
<b>No. of samples</b>	-	2	1	-	-	6	9	23	14	11	10	11	1	70
<b>ALVEOGRAM</b>														
Strength (S), cm <sup>2</sup>	-	34.9	22.9	-	-	22.9	25.6	42.4	34.9	34.1	31.3	36.2	37.8	37.0
Stability (P), mm	-	91	75	-	-	75	78	74	72	77	69	76	71	73
Distensibility (L), mm	-	82	57	-	-	61	65	155	133	116	126	127	120	135
P/L	-	1.13	1.32	-	-	1.27	1.24	0.49	0.57	0.68	0.56	0.61	0.59	0.57
														
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	-	92	65	-	-	64	70	113	93	85	89	97	126	99
Max. height, BU	-	448	327	-	-	320	349	388	359	326	368	348	420	364
Extensibility, mm	-	146	138	-	-	137	139	210	186	184	168	195	217	193
														
<b>MIXOGRAM</b>														
Peak time, min	-	3.4	4.8	-	-	4.8	4.5	2.6	2.5	2.6	2.8	2.5	2.9	2.6
Water absorption (14% mb), %	-	59.6	59.1	-	-	58.9	59.1	62.4	61.1	60.9	59.9	61.4	63.0	61.4
														
<b>MYCOTOXINS</b>														
Aflatoxin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>3</sub> (µg/kg)	0 [0]							ND						
Deoxynivalenol (µg/kg) [max. value]	0 [<100]							<100 [501]						
15-ADON (µg/kg)	0 [0]							ND						
Ochratoxin A (µg/kg)	0 [0]							ND						
Zearalenone (µg/kg)	0 [0]							ND						
HT-2 (µg/kg)	0 [0]							ND						
T-2 Toxin (µg/kg)	0 [0]							ND						
<b>No. of samples</b>	<b>3</b>							<b>40</b>						

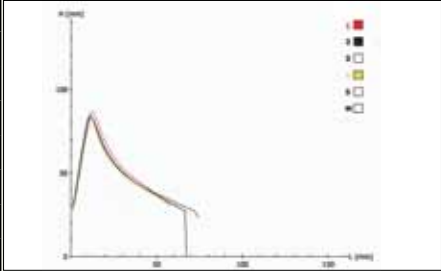
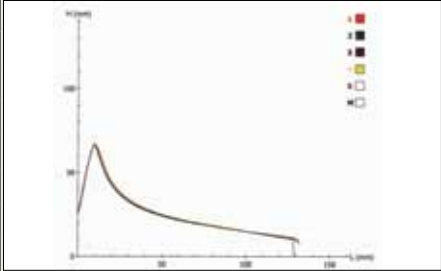
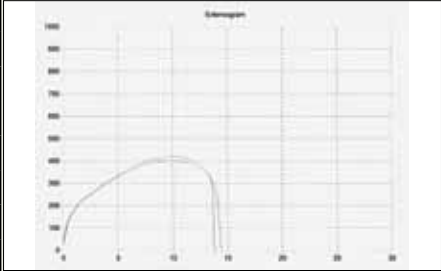
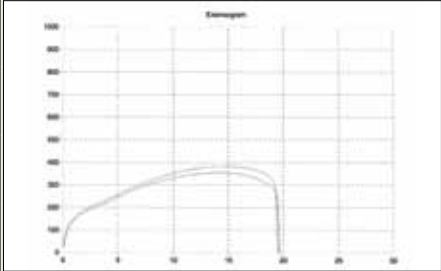
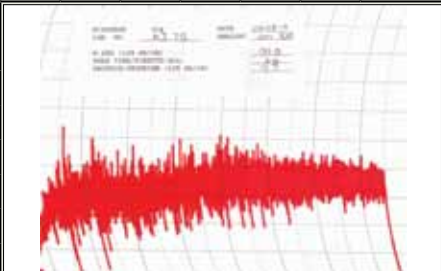
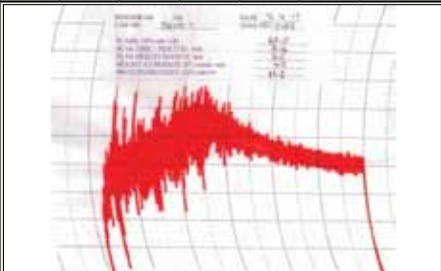


## 2016/2017 IMPORTED WHEAT QUALITY - RUSSIAN FEDERATION (1 Oct 2016 to 30 Sep 2017)

### 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

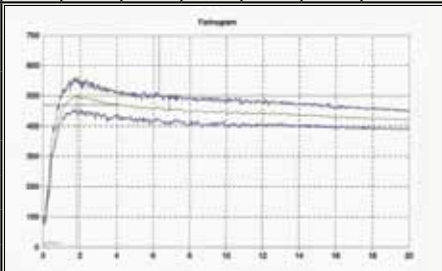
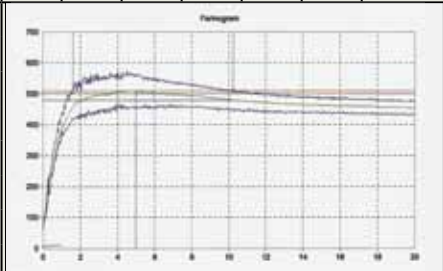
Country of origin	Russian Federation Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	-	-	-	4	18	22	130	91	33	28	48	7	337
<b>WHEAT GRADING</b>														
Protein (12% mb), %	-	-	-	-	11.1	11.0	11.0	13.0	11.5	11.0	11.0	11.4	13.6	12.0
Moisture, %	-	-	-	-	10.8	11.1	11.0	9.9	9.8	9.8	9.9	9.7	10.2	9.9
Falling number, sec	-	-	-	-	298	353	343	358	361	343	359	349	358	356
1000 Kernel mass (13% mb), g	-	-	-	-	37.6	37.6	37.6	37.7	39.6	40.5	37.8	38.6	35.6	38.6
Hlm (dirty), kg/hl	-	-	-	-	76.2	77.1	76.9	81.7	82.0	81.8	81.5	80.7	77.7	81.5
Screenings (<1.8 mm sieve), %	-	-	-	-	4.65	4.61	4.62	1.35	1.64	1.53	2.70	3.03	4.37	1.86
Gravel, stones, turf and glass, %	-	-	-	-	0.00	0.01	0.01	0.01	0.01	0.01	0.00	0.01	0.39	0.02
Foreign matter, %	-	-	-	-	0.27	0.21	0.22	0.16	0.16	0.15	0.15	0.31	0.82	0.19
Other grain & unthreshed ears, %	-	-	-	-	0.43	0.39	0.40	0.34	0.36	0.29	0.29	0.74	0.44	0.40
Heat damaged kernels, %	-	-	-	-	0.02	0.03	0.03	0.00	0.00	0.00	0.00	0.00	0.01	0.00
Immature kernels, %	-	-	-	-	0.00	0.00	0.00	0.04	0.03	0.04	0.01	0.04	0.03	0.03
Insect damaged kernels, %	-	-	-	-	0.22	0.32	0.30	0.36	0.48	0.41	0.49	0.94	0.32	0.49
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, %	-	-	-	-	1.22	0.29	0.46	0.16	0.14	0.11	0.06	0.16	1.09	0.16
Total damaged kernels, %	-	-	-	-	1.45	0.65	0.79	0.56	0.64	0.56	0.55	1.14	1.45	0.68
Combined deviations, %	-	-	-	-	6.79	5.89	6.03	2.40	2.82	2.55	3.70	5.21	7.21	3.14
Field fungi, %	-	-	-	-	0.25	0.23	0.23	0.32	0.35	0.32	0.43	0.41	0.57	0.36
Storage fungi, %	-	-	-	-	0.08	0.04	0.04	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds ( <i>Crotalaria spp.</i> , etc.)	-	-	-	-	0	0	0	0	0	0	0	0	1	0
Poisonous seeds ( <i>Argemone mexicana</i> , etc.)	-	-	-	-	5	24	20	0	0	0	0	0	1	0
Live insects	-	-	-	-	No	No	No	No	No	No	No	No	No	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
<b>No. of samples</b>	-	-	-	-	4	18	22	23	14	11	10	11	1	70
<b>Bühler Extraction, %</b>	-	-	-	-	73.3	72.8	72.9	72.8	72.7	72.2	72.8	71.6	73.1	72.5
<b>FLOUR</b>														
Colour, KJ	-	-	-	-	-2.6	-2.7	-2.7	-3.7	-3.8	-3.6	-4.0	-3.8	-3.4	-3.8
Colour, Konica Minolta CM5 (dry)														
L*	-	-	-	-	93.14	93.11	93.11	93.65	93.68	93.68	93.90	93.77	93.38	93.71
a*	-	-	-	-	0.48	0.48	0.48	0.46	0.49	0.44	0.45	0.43	0.44	0.46
b*	-	-	-	-	11.73	11.16	11.26	9.91	10.21	10.17	10.48	10.05	10.15	10.12
Ash (db), %	-	-	-	-	0.55	0.57	0.56	0.58	0.60	0.58	0.60	0.60	0.62	0.59
Protein (12% mb), %	-	-	-	-	9.9	9.8	9.8	12.1	11.1	10.7	9.9	11.2	12.6	11.2
Wet Gluten (14% mb), %	-	-	-	-	25.5	24.9	25.0	33.0	30.7	29.5	25.9	31.0	34.3	30.7
Dry Gluten (14% mb), %	-	-	-	-	8.5	8.4	8.4	11.5	10.5	10.0	8.8	10.6	12.0	10.5
Gluten Index	-	-	-	-	97	97	97	95	93	94	96	93	96	94
<b>100g BAKING TEST</b>														
Baking water absorption, %	-	-	-	-	59.7	59.6	59.6	62.4	61.3	60.8	59.7	61.3	63.0	61.3
Loaf volume, cm <sup>3</sup>	-	-	-	-	862	867	866	1104	1029	987	957	1036	1167	1040
Evaluation	-	-	-	-	0	0	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption (14% mb), %	-	-	-	-	57.9	56.7	56.9	60.8	60.1	60.2	57.8	60.3	59.7	60.1
Development time, min	-	-	-	-	2.1	2.3	2.2	6.2	5.3	5.0	3.7	4.7	6.5	5.2
Stability, mm	-	-	-	-	8.0	7.0	7.2	9.0	8.0	7.8	7.3	8.3	9.3	8.3
Mixing tolerance index, BU	-	-	-	-	26	37	35	35	38	39	40	36	34	37
														

## 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

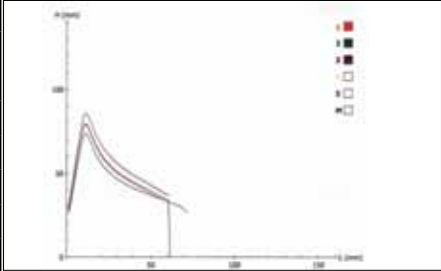
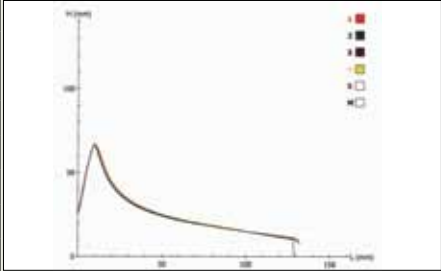
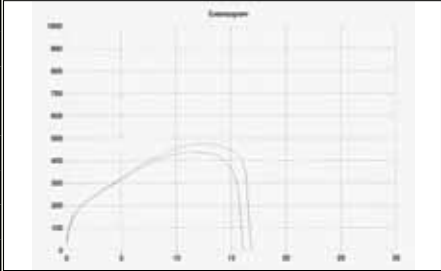
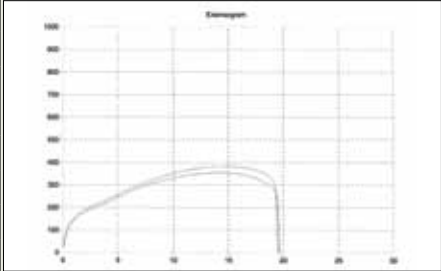
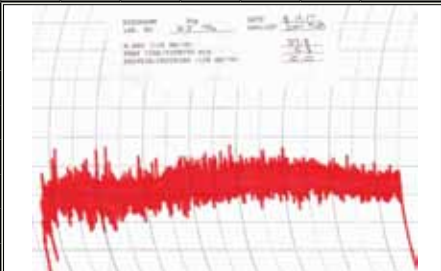
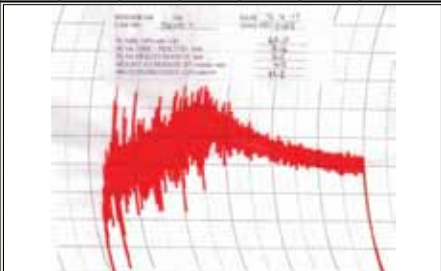
Country of origin	Russian Federation Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	-	-	-	4	18	22	23	14	11	10	11	1	70
<b>ALVEOGRAM</b>														
Strength (S), cm <sup>2</sup>	-	-	-	-	32.9	30.5	30.9	42.4	34.9	34.1	31.3	36.2	37.8	37.0
Stability (P), mm	-	-	-	-	95	89	90	74	72	77	69	76	71	73
Distensibility (L), mm	-	-	-	-	65	63	64	155	133	116	126	127	120	135
P/L	-	-	-	-	1.47	1.44	1.45	0.49	0.57	0.68	0.56	0.61	0.59	0.57
														
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	-	-	-	-	81	82	82	113	93	85	89	97	126	99
Max. height, BU	-	-	-	-	414	419	418	388	359	326	368	348	420	364
Extensibility, mm	-	-	-	-	143	143	143	210	186	184	168	195	217	193
														
<b>MIXOGRAM</b>														
Peak time, min	-	-	-	-	4.0	4.5	4.4	2.6	2.5	2.6	2.8	2.5	2.9	2.6
Water absorption (14% mb), %	-	-	-	-	59.7	59.6	59.6	62.4	61.1	60.9	59.9	61.4	63.0	61.4
														
<b>MYCOTOXINS</b>														
Aflatoxin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>3</sub> (µg/kg)	0 [0]							ND						
Deoxynivalenol (µg/kg) [max. value]	0 [<100]							<100 [501]						
15-ADON (µg/kg)	0 [0]							ND						
Ochratoxin A (µg/kg)	0 [0]							ND						
Zearalenone (µg/kg) [max. value]	0 [0]							ND						
HT-2 (µg/kg)	0 [0]							ND						
T-2 Toxin (µg/kg)	0 [0]							ND						
<b>No. of samples</b>	<b>6</b>							<b>40</b>						

## 2016/2017 IMPORTED WHEAT QUALITY - UKRAINE (1 Oct 2016 to 30 Sep 2017)

### 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

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
<b>No. of samples</b>	-	-	-	-	-	4	4	130	91	33	28	48	7	337
<b>WHEAT GRADING</b>														
Protein (12% mb), %	-	-	-	-	-	11.2	11.2	13.0	11.5	11.0	11.0	11.4	13.6	12.0
Moisture, %	-	-	-	-	-	11.5	11.5	9.9	9.8	9.8	9.9	9.7	10.2	9.9
Falling number, sec	-	-	-	-	-	325	325	358	361	343	359	349	358	356
1000 Kernel mass (13% mb), g	-	-	-	-	-	37.2	37.2	37.7	39.6	40.5	37.8	38.6	35.6	38.6
Hlm (dirty), kg/hl	-	-	-	-	-	62.4	62.4	81.7	82.0	81.8	81.5	80.7	77.7	81.5
Screenings (<1.8 mm sieve), %	-	-	-	-	-	6.66	6.66	1.35	1.64	1.53	2.70	3.03	4.37	1.86
Gravel, stones, turf and glass, %	-	-	-	-	-	0.00	0.00	0.01	0.01	0.01	0.00	0.01	0.39	0.02
Foreign matter, %	-	-	-	-	-	2.05	2.05	0.16	0.16	0.15	0.15	0.31	0.82	0.19
Other grain & unthreshed ears, %	-	-	-	-	-	0.75	0.75	0.34	0.36	0.29	0.29	0.74	0.44	0.40
Heat damaged kernels, %	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.00
Immature kernels, %	-	-	-	-	-	0.00	0.00	0.04	0.03	0.04	0.01	0.04	0.03	0.03
Insect damaged kernels, %	-	-	-	-	-	0.15	0.15	0.36	0.48	0.41	0.49	0.94	0.32	0.49
Heavily frost damaged kernels, %	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	-	-	-	-	0.06	0.06	0.16	0.14	0.11	0.06	0.16	1.09	0.16
Total damaged kernels, %	-	-	-	-	-	0.21	0.21	0.56	0.64	0.56	0.55	1.14	1.45	0.68
Combined deviations, %	-	-	-	-	-	9.66	9.66	2.40	2.82	2.55	3.70	5.21	7.21	3.14
Field fungi, %	-	-	-	-	-	0.04	0.04	0.32	0.35	0.32	0.43	0.41	0.57	0.36
Storage fungi, %	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds ( <i>Crotalaria spp., etc.</i> )	-	-	-	-	-	0	0	0	0	0	0	0	1	0
Poisonous seeds ( <i>Argemone mexicana, etc.</i> )	-	-	-	-	-	22	22	0	0	0	0	0	1	0
Live insects	-	-	-	-	-	No	No	No	No	No	No	No	No	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
<b>No. of samples</b>	-	-	-	-	-	4	4	23	14	11	10	11	1	70
<b>Bühler Extraction, %</b>	-	-	-	-	-	71.9	71.9	72.8	72.7	72.2	72.8	71.6	73.1	72.5
<b>FLOUR</b>														
Colour, KJ	-	-	-	-	-	-3.0	-3.0	-3.7	-3.8	-3.6	-4.0	-3.8	-3.4	-3.8
Colour, Konica Minolta CM5 (dry)														
L*	-	-	-	-	-	93.22	93.22	93.65	93.68	93.68	93.90	93.77	93.38	93.71
a*	-	-	-	-	-	0.47	0.47	0.46	0.49	0.44	0.45	0.43	0.44	0.46
b*	-	-	-	-	-	10.89	10.89	9.91	10.21	10.17	10.48	10.05	10.15	10.12
Ash (db), %	-	-	-	-	-	0.52	0.52	0.58	0.60	0.58	0.60	0.60	0.62	0.59
Protein (12% mb), %	-	-	-	-	-	10.0	10.0	12.1	11.1	10.7	9.9	11.2	12.6	11.2
Wet Gluten (14% mb), %	-	-	-	-	-	24.8	24.8	33.0	30.7	29.5	25.9	31.0	34.3	30.7
Dry Gluten (14% mb), %	-	-	-	-	-	8.7	8.7	11.5	10.5	10.0	8.8	10.6	12.0	10.5
Gluten Index	-	-	-	-	-	100	100	95	93	94	96	93	96	94
<b>100g BAKING TEST</b>														
Baking water absorption, %	-	-	-	-	-	59.8	59.8	62.4	61.3	60.8	59.7	61.3	63.0	61.3
Loaf volume, cm <sup>3</sup>	-	-	-	-	-	941	941	1104	1029	987	957	1036	1167	1040
Evaluation	-	-	-	-	-	0	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption (14% mb), %	-	-	-	-	-	55.4	55.4	60.8	60.1	60.2	57.8	60.3	59.7	60.1
Development time, min	-	-	-	-	-	1.8	1.8	6.2	5.3	5.0	3.7	4.7	6.5	5.2
Stability, mm	-	-	-	-	-	5.0	5.0	9.0	8.0	7.8	7.3	8.3	9.3	8.3
Mixing tolerance index, BU	-	-	-	-	-	48	48	35	38	39	40	36	34	37
														

## 2016/2017 Imported Wheat Quality Versus 2016/2017 RSA Wheat Quality

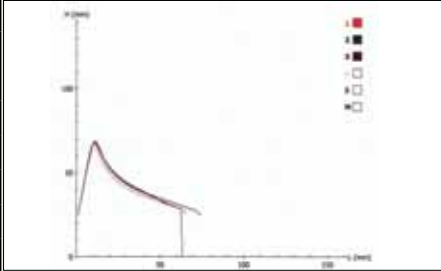
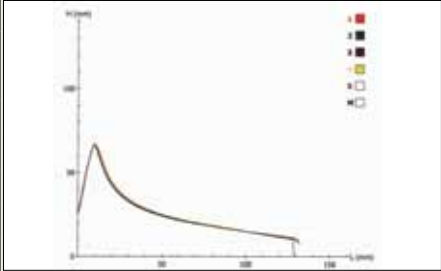
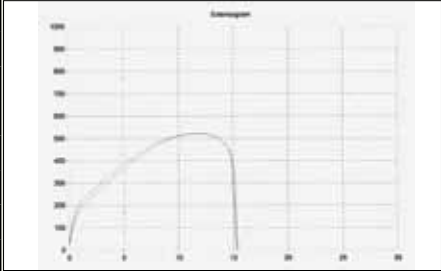
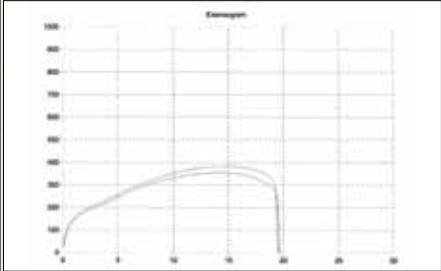
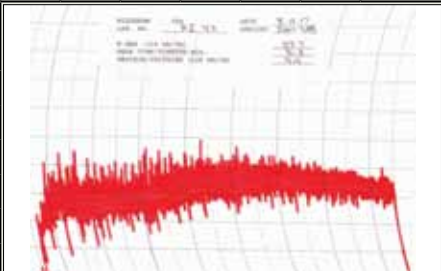
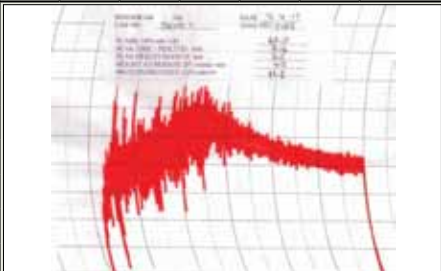
Country of origin	Ukraine Average							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	-	-	-	-	4	4	23	14	11	10	11	1	70
<b>ALVEOGRAM</b>														
Strength (S), cm <sup>2</sup>	-	-	-	-	-	29.7	29.7	42.4	34.9	34.1	31.3	36.2	37.8	37.0
Stability (P), mm	-	-	-	-	-	85	85	74	72	77	69	76	71	73
Distensibility (L), mm	-	-	-	-	-	61	61	155	133	116	126	127	120	135
P/L	-	-	-	-	-	1.41	1.41	0.49	0.57	0.68	0.56	0.61	0.59	0.57
														
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	-	-	-	-	-	102	102	113	93	85	89	97	126	99
Max. height, BU	-	-	-	-	-	466	466	388	359	326	368	348	420	364
Extensibility, mm	-	-	-	-	-	160	160	210	186	184	168	195	217	193
														
<b>MIXOGRAM</b>														
Peak time, min	-	-	-	-	-	5.4	5.4	2.6	2.5	2.6	2.8	2.5	2.9	2.6
Water absorption (14% mb), %	-	-	-	-	-	59.8	59.8	62.4	61.1	60.9	59.9	61.4	63.0	61.4
														
<b>MYCOTOXINS</b>														
Aflatoxin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>3</sub> (µg/kg)	0 [0]							ND						
Deoxynivalenol (µg/kg) [max. value]	<100 [<100]							<100 [501]						
15-ADON (µg/kg)	0 [0]							ND						
Ochratoxin A (µg/kg)	0 [0]							ND						
Zearalenone (µg/kg) [max. value]	0 [0]							ND						
HT-2 (µg/kg)	0 [0]							ND						
T-2 Toxin (µg/kg)	0 [0]							ND						
<b>No. of samples</b>	<b>1</b>							<b>40</b>						

## 2016/2017 IMPORTED WHEAT QUALITY - USA (1 Oct 2016 to 30 Sep 2017)

### 2016/2017 Imported Wheat Quality Versus 2016/2017 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
<b>No. of samples</b>	-	-	-	4	2	-	6	130	91	33	28	48	7	337
<b>WHEAT GRADING</b>														
Protein (12% mb), %	-	-	-	10.4	11.3	-	10.7	13.0	11.5	11.0	11.0	11.4	13.6	12.0
Moisture, %	-	-	-	10.8	10.6	-	10.8	9.9	9.8	9.8	9.9	9.7	10.2	9.9
Falling number, sec	-	-	-	376	44.3	-	398	358	361	343	359	349	358	356
1000 Kernel mass (13% mb), g	-	-	-	32.2	29.1	-	31.2	37.7	39.6	40.5	37.8	38.6	35.6	38.6
Hlm (dirty), kg/hl	-	-	-	79.2	79.1	-	79.2	81.7	82.0	81.8	81.5	80.7	77.7	81.5
Screenings (<1.8 mm sieve), %	-	-	-	3.44	4.00	-	3.62	1.35	1.64	1.53	2.70	3.03	4.37	1.86
Gravel, stones, turf and glass, %	-	-	-	0.02	0.00	-	0.01	0.01	0.01	0.01	0.00	0.01	0.39	0.02
Foreign matter, %	-	-	-	0.17	0.17	-	0.17	0.16	0.16	0.15	0.15	0.31	0.82	0.19
Other grain & unthreshed ears, %	-	-	-	0.41	0.72	-	0.51	0.34	0.36	0.29	0.29	0.74	0.44	0.40
Heat damaged kernels, %	-	-	-	0.00	0.24	-	0.08	0.00	0.00	0.00	0.00	0.00	0.01	0.00
Immature kernels, %	-	-	-	0.00	0.00	-	0.00	0.04	0.03	0.04	0.01	0.04	0.03	0.03
Insect damaged kernels, %	-	-	-	0.15	0.27	-	0.19	0.36	0.48	0.41	0.49	0.94	0.32	0.49
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, %	-	-	-	0.16	0.00	-	0.11	0.16	0.14	0.11	0.06	0.16	1.09	0.16
Total damaged kernels, %	-	-	-	0.31	0.51	-	0.37	0.56	0.64	0.56	0.55	1.14	1.45	0.68
Combined deviations, %	-	-	-	4.32	5.40	-	4.68	2.40	2.82	2.55	3.70	5.21	7.21	3.14
Field fungi, %	-	-	-	0.33	0.16	-	0.27	0.32	0.35	0.32	0.43	0.41	0.57	0.36
Storage fungi, %	-	-	-	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	-	-	-	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds ( <i>Crotalaria spp.</i> , etc.)	-	-	-	0	0	-	0	0	0	0	0	0	1	0
Poisonous seeds ( <i>Argemone mexicana</i> , etc.)	-	-	-	2	2	-	2	0	0	0	0	0	1	0
Live insects	-	-	-	No	No	-	No	No	No	No	No	No	No	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
<b>No. of samples</b>	-	-	-	4	2	-	6	23	14	11	10	11	1	70
<b>Bühler Extraction, %</b>	-	-	-	70.7	70.9	-	70.8	72.8	72.7	72.2	72.8	71.6	73.1	72.5
<b>FLOUR</b>														
Colour, KJ	-	-	-	-3.5	-3.3	-	-3.4	-3.7	-3.8	-3.6	-4.0	-3.8	-3.4	-3.8
Colour, Konica Minolta CM5 (dry)														
L*	-	-	-	94.18	93.33	-	93.89	93.65	93.68	93.68	93.90	93.77	93.38	93.71
a*	-	-	-	0.33	0.45	-	0.37	0.46	0.49	0.44	0.45	0.43	0.44	0.46
b*	-	-	-	9.76	10.41	-	9.97	9.91	10.21	10.17	10.48	10.05	10.15	10.12
Ash (db), %	-	-	-	0.50	0.56	-	0.52	0.58	0.60	0.58	0.60	0.60	0.62	0.59
Protein (12% mb), %	-	-	-	8.8	9.9	-	9.2	12.1	11.1	10.7	9.9	11.2	12.6	11.2
Wet Gluten (14% mb), %	-	-	-	22.4	24.4	-	23.2	33.0	30.7	29.5	25.9	31.0	34.3	30.7
Dry Gluten (14% mb), %	-	-	-	7.6	8.6	-	8.0	11.5	10.5	10.0	8.8	10.6	12.0	10.5
Gluten Index	-	-	-	98	100	-	99	95	93	94	96	93	96	94
<b>100g BAKING TEST</b>														
Baking water absorption, %	-	-	-	56.6	56.7	-	56.6	62.4	61.3	60.8	59.7	61.3	63.0	61.3
Loaf volume, cm <sup>3</sup>	-	-	-	867	949	-	894	1104	1029	987	957	1036	1167	1040
Evaluation	-	-	-	0	0	-	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>														
Water absorption (14% mb), %	-	-	-	51.1	53.9	-	52.0	60.8	60.1	60.2	57.8	60.3	59.7	60.1
Development time, min	-	-	-	1.6	2.1	-	1.7	6.2	5.3	5.0	3.7	4.7	6.5	5.2
Stability, mm	-	-	-	7.3	10.5	-	8.4	9.0	8.0	7.8	7.3	8.3	9.3	8.3
Mixing tolerance index, BU	-	-	-	61	35	-	52	35	38	39	40	36	34	37

## 2016/2017 Imported Wheat Quality Versus 2016/2017 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
<b>No. of samples</b>	-	-	-	4	2	-	6	23	14	11	10	11	1	70
<b>ALVEOGRAM</b>														
Strength (S), cm <sup>2</sup>	-	-	-	20.0	28.5	-	22.8	42.4	34.9	34.1	31.3	36.2	37.8	37.0
Stability (P), mm	-	-	-	51	76	-	59	74	72	77	69	76	71	73
Distensibility (L), mm	-	-	-	81	68	-	76	155	133	116	126	127	120	135
P/L	-	-	-	0.69	1.13	-	0.84	0.49	0.57	0.68	0.56	0.61	0.59	0.57
														
<b>EXTENSOGRAM</b>														
Strength, cm <sup>2</sup>	-	-	-	94	110	-	100	113	93	85	89	97	126	99
Max. height, BU	-	-	-	477	550	-	506	388	359	326	368	348	420	364
Extensibility, mm	-	-	-	140	147	-	143	210	186	184	168	195	217	193
														
<b>MIXOGRAM</b>														
Peak time, min	-	-	-	5.2	5.6	-	5.3	2.6	2.5	2.6	2.8	2.5	2.9	2.6
Water absorption (14% mb), %	-	-	-	58.9	59.7	-	59.1	62.4	61.1	60.9	59.9	61.4	63.0	61.4
														
<b>MYCOTOXINS</b>														
Aflatoxin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>1</sub> (µg/kg)	0 [0]							ND						
Aflatoxin G <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>1</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>2</sub> (µg/kg)	0 [0]							ND						
Fumonisin B <sub>3</sub> (µg/kg)	0 [0]							ND						
Deoxynivalenol (µg/kg) [max. value]	330 [503]							<100 [501]						
15-ADON (µg/kg)	0 [<100]							ND						
Ochratoxin A (µg/kg)	0 [0]							ND						
Zearalenone (µg/kg) [max. value]	0 [0]							ND						
HT-2 (µg/kg)	0 [0]							ND						
T-2 Toxin (µg/kg)	0 [0]							ND						
<b>No. of samples</b>	<b>3</b>							<b>40</b>						