

Table 2: Bread Wheat Grading Table

Grade	Minimum			Maximum percentage permissible deviation (m/m)									
	Hectolitre mass, kg/hl	Falling number, seconds	Protein content, %	A	B	C	D	E	F	G	H	I	J
				Heavily frost damaged kernels	Field fungi	Storage fungi	Screenings	Other grain and unthreshed ears	Gravel, stones and turf	Foreign matter plus F	Heat damaged kernels	Damaged kernels plus H	Combined deviations (D+E+G+I)
Grade 1	77	220	12	5	2	0.5	3	1	0.5	1	0.5	2	5
Grade 2	76	220	11	5	2	0.5	3	1	0.5	1	0.5	2	5
Grade 3	74	220	10	5	2	0.5	3	1	0.5	1	0.5	2	5
Grade 4	72	200	9	5	2	0.5	4	1	0.5	1	0.5	2	5
Utility grade	70	150	8	10	2	0.5	10	4	0.5	3	0.5	5	10
Other Wheat	<70	<150	<8	>10	>2	>0.5	>10	>4	>0.5	>3	>0.5	>5	>10
Minimum size of working samples	1 kg	300 g clean	Apparatus instructions	25 g sifted	25 g sifted	100 g sifted	500 g unsifted	50 g sifted	100 g sifted	100 g sifted	100 g sifted	25 g sifted	-

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