

Table 9: Summary of the quality results of imported wheat during the 2017/2018 season

Quality parameter	Argentina			Canada			Czech Republic			Germany			Latvia			Lithuania								
	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev				
Hectolitre mass, kg/hl	80.8	73.2	82.0	1.62	83.2	82.6	84.6	0.74	78.1	77.4	78.7	0.49	78.8	76.5	81.2	1.07	82.5	82.0	82.9	0.30	80.5	79.6	82.0	0.63
Screenings (<1.8mm), %	1.79	0.94	2.41	0.37	2.30	1.58	3.69	0.75	1.58	1.42	1.80	0.14	1.94	0.95	3.73	0.68	1.08	0.87	1.35	0.19	0.86	0.46	1.16	0.21
1000 Kernel mass, g (13 % mb)	33.7	361.6	35.8	0.87	37.7	34.7	40.5	1.91	40.8	39.0	44.2	1.86	40.5	36.7	44.6	1.91	46.7	45.8	47.9	0.78	46.2	44.0	49.1	1.59
WWF Protein (12% mb), %	10.5	9.7	11.0	0.38	12.8	12.6	13.0	0.17	11.0	9.6	11.3	0.69	11.2	10.7	11.9	0.35	11.1	10.9	11.4	0.18	11.8	11.1	12.7	0.67
WWF Falling number, sec	366	326	413	22.06	340	314	407	29.52	291	226	344	52.90	307	243	355	27.92	361	334	381	18.27	332	267	397	37.77
Number of samples	28			9			6			27			7			10								
Flour moisture, %	13.8	13.2	14.3	0.30	13.6	12.9	14.0	0.37	13.5	13.3	13.8	0.19	13.7	12.6	14.7	0.55	14.1	13.7	14.3	0.23	13.9	13.7	14.3	0.19
Flour Protein, % (12 % mb)	9.3	8.5	9.9	0.39	11.8	11.5	12.0	0.23	9.6	9.4	9.8	0.13	9.7	9.3	10.8	0.43	9.8	9.7	10.1	0.16	10.5	10.0	11.3	0.54
Ash, % (db)	0.62	0.51	0.69	0.05	0.56	0.50	0.70	0.06	0.53	0.51	0.55	0.02	0.53	0.49	0.60	0.03	0.55	0.52	0.57	0.02	0.54	0.50	0.58	0.02
Colour, KJ (wet)	-3.7	-4.0	-3.2	0.14	-4.4	-4.6	-4.1	0.18	-3.4	-3.4	-3.3	0.04	-3.1	-3.8	-2.6	0.33	-3.7	-3.7	-3.6	0.05	-3.4	-3.7	-2.5	0.37
Konica Minolta CM-5 colour, L*	93.53	92.81	94.06	0.23	93.19	92.88	93.34	0.14	93.40	93.29	93.52	0.09	93.28	92.90	93.78	0.26	93.64	93.38	93.91	0.22	93.29	92.84	93.48	0.20
Konica Minolta CM-5 colour, b*	10.80	10.41	11.40	0.22	10.50	10.03	11.45	0.41	9.66	9.40	9.87	0.17	9.86	9.33	11.04	0.47	9.52	9.18	9.72	0.23	9.81	9.59	10.04	0.13
Wet gluten, % (14 % mb)	22.6	18.1	25.2	1.89	32.0	31.5	33.6	0.65	25.2	24.8	25.5	0.25	25.8	24.2	28.2	1.08	27.2	26.9	27.6	0.26	27.7	26.2	29.6	1.39
Dry gluten, % (14 % mb)	7.8	6.7	8.6	0.53	11.0	10.5	11.3	0.22	8.5	8.3	8.9	0.23	8.8	8.1	9.8	0.45	9.2	9.0	9.4	0.15	9.5	9.0	10.3	0.54
Gluten Index	99	97	100	0.77	95	85	98	4.00	98	97	99	0.82	98	95	100	1.14	95	92	98	2.12	98	95	99	1.14
Farinogram																								
Water absorption, % (14% mb)	55.6	53.9	56.7	0.77	61.5	60.6	62.8	0.65	56.8	56.1	57.2	0.38	57.3	55.4	58.9	0.98	57.9	57.7	58.1	0.17	57.3	56.5	58.8	0.82
Development time, min	1.8	1.5	2.2	0.21	7.3	4.0	9.7	1.83	2.0	1.8	2.2	0.15	2.2	1.7	5.5	0.72	2.2	1.7	2.5	0.31	2.2	1.7	2.5	0.25
Stability, mm	7.8	2.4	14.6	3.83	13.9	9.4	17.1	2.96	4.6	4.0	5.1	0.44	5.5	2.8	10.2	2.23	8.7	6.1	10.1	1.45	8.7	3.8	10.9	2.11
Alveogram																								
Strength, cm ²	30.5	22.6	37.3	3.74	47.8	41.6	54.6	5.08	32.2	30.9	35.6	1.79	30.0	20.4	37.5	5.00	33.5	31.7	37.9	2.22	36.6	31.2	43.9	4.74
Stability, mm	89	81	99	5.24	90	88	94	1.87	91	80	97	6.89	91	73	114	12.66	97	90	104	4.86	96	87	111	7.84
Distensibility, mm	62	39	83	11.13	115	101	133	12.98	70	58	88	12.62	66	28	115	24.47	69	53	82	10.42	72	45	84	11.17
P/L	1.50	1.01	2.33	0.35	0.79	0.68	0.88	0.08	1.34	0.97	1.67	0.32	1.64	0.65	3.93	0.87	1.44	1.18	1.96	0.30	1.37	1.11	2.47	0.40
Extensogram																								
Strength, cm ²	92	69	105	8.12	119	94	139	15.15	84	73	89	5.50	87	77	100	6.38	81	77	90	4.62	98	89	106	6.57
Max. height, BU	447	352	564	45.05	431	410	462	17.45	381	340	405	22.58	379	311	442	37.17	373	345	445	37.59	453	406	505	29.33
Extensibility, mm	153	140	167	7.32	209	162	237	24.80	158	153	169	6.22	166	143	194	12.54	159	147	164	6.35	159	143	170	7.70
Mixogram																								
Water absorption, % (14% mb)	59.2	56.5	59.7	0.35	61.9	61.5	62.2	0.28	59.4	59.2	59.6	0.15	59.5	59.1	60.7	0.44	59.6	59.1	59.9	0.25	60.4	59.8	61.3	0.64
Peak time, min	4.7	3.9	5.9	0.56	3.0	2.7	3.3	0.22	4.5	4.0	4.9	0.34	4.0	3.1	4.6	0.36	3.3	3.1	3.9	0.29	4.1	3.6	5.0	0.44
100g Baking Test																								
Loaf volume, cm ³	889	803	976	38.32	1044	977	1118	50.94	941	921	975	19.98	958	866	1007	37.21	952	935	984	15.62	977	923	1025	29.06
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	0	0.00
Number of samples	28			9			6			27			7			10								

Table 9: Summary of the quality results of imported wheat during the 2017/2018 season (continue)

Quality parameter	Poland				Romania				Russian Federation				Ukraine				USA				RSA crop average 2017/2018			
	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev
Hectolitre mass, kg/hl	79.7	79.6	79.9	0.11	78.3	76.8	80.6	1.24	80.9	75.8	83.4	1.45	80.9	79.1	82.8	1.08	77.6	73.2	80.3	2.04	80.7	72.7	86.3	2.75
Screenings (<1.8mm), %	2.12	1.79	2.58	0.29	1.74	0.51	2.78	0.66	3.00	0.62	9.56	1.46	1.44	1.02	1.89	0.31	2.45	0.99	3.29	0.79	1.51	0.03	6.58	1.11
1000 Kernel mass, g (13 % mb)	44.9	43.0	46.0	1.13	37.9	30.7	42.4	2.80	40.8	31.6	47.3	3.14	41.7	38.1	45.2	2.40	33.0	29.6	38.9	2.28	37.7	22.0	49.0	4.24
WWF Protein (12% mb), %	11.5	11.4	11.5	0.05	11.0	10.6	11.7	0.34	11.3	9.9	12.6	0.66	11.5	10.4	12.2	0.55	10.1	9.3	11.1	0.81	12.6	8.8	17.1	1.54
WWF Falling number, sec	314	303	329	10.61	371	292	474	50.39	356	227	489	55.13	289	247	340	30.60	352	279	474	69.47	371	89	579	50.83
Number of samples	5				12				99				10				18				304			
Flour moisture, %	13.7	13.4	13.8	0.15	13.8	13.5	14.3	0.27	13.7	12.2	14.6	0.43	13.8	13.4	14.4	0.30	13.5	12.8	14.2	0.32	13.7	12.7	14.7	0.46
Flour Protein, % (12 % mb)	10.0	10.0	10.1	0.03	9.6	9.1	10.0	0.28	10.1	8.6	11.4	0.63	10.2	9.1	10.8	0.50	8.4	7.3	9.8	1.07	11.3	8.1	15.4	1.52
Ash, % (db)	0.55	0.53	0.57	0.01	0.52	0.50	0.56	0.02	0.55	0.48	0.63	0.03	0.50	0.44	0.56	0.04	0.51	0.45	0.56	0.03	0.60	0.49	0.69	0.04
Colour, KJ (wet)	-2.7	-2.9	-2.4	0.23	-3.3	-3.9	-3.0	0.25	-3.5	-4.3	-2.3	0.36	-3.4	-3.8	-3.0	0.30	-3.4	-3.8	-2.8	0.29	-4.1	-4.9	-3.1	0.39
Konica Minolta CW-5 colour, L*	92.87	92.83	92.91	0.03	93.35	93.17	93.54	0.14	93.20	92.55	93.84	0.24	93.42	93.15	93.75	0.22	94.23	93.38	94.96	0.66	93.78	93.05	94.24	0.26
Konica Minolta CM-5 colour, b*	9.77	9.56	9.93	0.14	10.07	9.58	10.83	0.37	11.24	9.14	14.20	1.09	10.37	9.92	10.88	0.44	9.45	8.01	10.96	1.15	9.84	8.36	11.24	0.59
Wet gluten, % (14 % mb)	26.9	26.7	27.2	0.22	24.3	22.9	25.4	0.84	26.8	20.5	59.6	4.07	25.9	22.0	28.4	2.12	21.0	17.4	26.1	2.88	30.7	21.4	43.4	4.44
Dry gluten, % (14 % mb)	9.4	9.2	9.5	0.13	8.3	7.8	8.7	0.28	9.1	7.0	11.1	0.87	9.0	7.8	9.9	0.65	7.0	5.5	8.6	1.21	10.4	7.0	14.7	1.60
Gluten Index	99	99	99	0.00	99	96	100	1.08	97	93	100	1.57	99	97	100	1.05	97	92	99	2.45	93	75	100	4.56
Farinogram																								
Water absorption, % (14% mb)	58.6	58.3	58.9	0.22	55.3	53.8	56.3	0.74	57.8	54.3	61.1	1.28	56.3	54.7	57.4	0.95	51.6	48.5	55.7	3.02	60.3	56.0	63.2	1.51
Development time, min	2.0	1.9	2.0	0.05	1.8	1.5	2.0	0.16	2.5	1.7	7.2	1.03	2.0	1.5	2.7	0.37	1.5	1.0	2.2	0.45	5.5	1.9	10.0	1.55
Stability, mm	4.4	3.3	6.1	1.18	6.9	4.1	8.9	1.47	9.8	2.3	18.8	3.27	9.4	3.1	18.9	6.71	4.7	1.5	12.3	4.12	8.0	4.2	17.5	3.07
Alveogram																								
Strength, cm ²	32.8	28.1	36.4	3.66	27.6	22.5	38.8	4.73	33.8	19.9	45.0	6.52	36.4	25.5	43.0	5.57	20.3	12.5	36.7	8.91	39.2	18.8	64.7	9.12
Stability, mm	108	102	112	3.74	79	71	88	4.56	99	72	125	12.35	92	75	102	9.11	55	31	87	24.39	83	62	146	12.18
Distensibility, mm	55	42	70	11.30	65	49	90	11.70	65	26	122	21.70	74	48	116	20.04	80	41	106	18.39	115	30	197	30.87
P/L	2.03	1.46	2.62	0.46	1.24	0.98	1.61	0.20	1.78	0.62	4.81	0.86	1.35	0.65	2.08	0.42	0.79	0.31	2.02	0.55	0.81	0.40	4.87	0.54
Extensogram																								
Strength, cm ²	89	87	91	1.52	82	62	94	12.14	86	55	123	13.06	90	66	104	11.90	71	46	105	21.23	106	57	178	27.25
Max. height, BU	399	393	415	9.23	400	308	482	52.91	412	228	539	52.42	409	320	453	41.79	352	243	474	79.93	382	245	557	64.57
Extensibility, mm	160	155	166	4.42	148	136	161	9.36	153	115	213	15.79	161	144	196	15.12	140	116	160	15.26	198	139	289	28.69
Mixogram																								
Water absorption, % (14% mb)	59.8	59.8	59.9	0.05	59.4	59.0	59.8	0.27	59.9	58.5	61.4	0.68	60.0	59.0	60.7	0.52	58.6	57.7	59.7	0.86	61.4	58.2	67.1	1.89
Peak time, min	4.1	3.8	4.3	0.19	4.4	3.8	5.4	0.57	4.1	3.2	5.5	0.46	4.6	4.1	5.2	0.35	5.1	4.3	6.0	0.54	2.6	2.0	4.0	0.40
100g Baking Test																								
Loaf volume, cm ³	970	938	984	21.82	934	837	994	39.31	931	634	1093	70.91	975	897	1154	92.91	869	789	944	44.64	1096	856	1319	103.08
Evaluation	0	0	0	0.00	0	0	0	0.00	0	0	5	0.52	0	0	0	0.00	0	0	0	0.00	0	0	0	0.00
Number of samples	5				12				99				10				18				70			