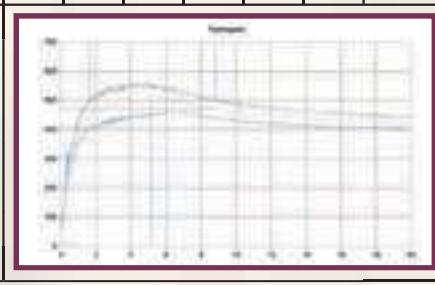
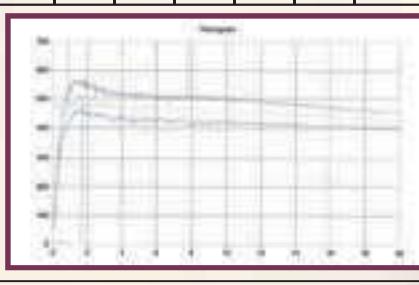


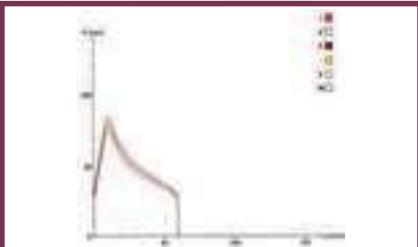
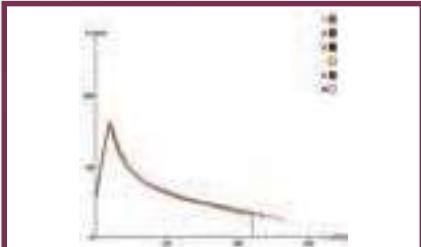
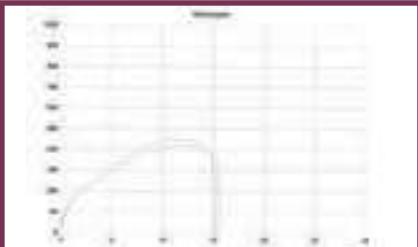
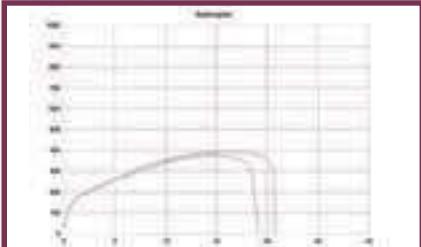
2017/2018 IMPORTED WHEAT QUALITY - ARGENTINA (1 Oct 2017 to 30 Sep 2018)

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	Argentina Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	19	6	3	-	28	142	77	22	15	42	6	304
WHEAT GRADING														
Protein (12% mb), %	-	-	10.6	10.0	10.7	-	10.5	13.1	12.0	11.0	11.9	13.0	13.3	12.6
Moisture, %	-	-	10.8	11.1	9.8	-	10.7	10.0	10.1	10.0	9.5	10.3	10.2	10.0
Falling number, sec	-	-	372	360	340	-	366	379	368	367	380	360	301	371
1000 Kernel mass (13% mb), g	-	-	33.4	34.0	35.2	-	33.7	36.9	39.4	40.9	37.0	36.4	34.2	37.7
Hlm (dirty), kg/hl	-	-	81.0	79.6	81.6	-	80.8	80.9	81.7	81.6	81.3	78.4	75.8	80.7
Screenings (<1.8 mm sieve), %	-	-	1.93	1.51	1.47	-	1.79	1.31	1.21	0.98	1.98	2.61	3.24	1.51
Gravel, stones, turf and glass, %	-	-	0.00	0.00	0.00	-	0.00	0.01	0.01	0.02	0.00	0.01	0.07	0.01
Foreign matter, %	-	-	0.11	0.12	0.15	-	0.12	0.11	0.13	0.10	0.10	0.29	0.39	0.14
Other grain & unthreshed ears, %	-	-	0.29	0.36	1.42	-	0.42	0.35	0.38	0.28	0.42	0.94	0.86	0.45
Heat damaged kernels, %	-	-	0.00	0.04	0.03	-	0.01	0.00	0.00	0.00	0.00	0.01	0.05	0.00
Immature kernels, %	-	-	0.07	0.03	0.04	-	0.06	0.05	0.04	0.02	0.01	0.11	0.30	0.06
Insect damaged kernels, %	-	-	0.20	0.18	0.09	-	0.19	0.59	0.54	0.60	0.55	1.20	3.44	0.72
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, %	-	-	0.00	0.04	0.00	-	0.01	0.02	0.02	0.02	0.00	0.05	1.93	0.06
Total damaged kernels, %	-	-	0.27	0.27	0.16	-	0.26	0.66	0.61	0.65	0.56	1.36	5.73	0.84
Combined deviations, %	-	-	2.60	2.26	3.21	-	2.59	2.43	2.32	2.01	3.06	5.20	10.22	2.94
Field fungi, %	-	-	0.68	0.61	0.36	-	0.63	0.10	0.08	0.07	0.11	0.13	1.23	0.12
Storage fungi, %	-	-	0.02	0.05	0.00	-	0.03	0.00	0.00	0.00	0.00	0.01	0.08	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	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	-	-	0	0	0	-	0	0	0	0	0	0	0	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
No. of samples	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Bühler Extraction, %	-	-	72.2	72.6	71.7	-	72.2	73.2	73.6	73.6	72.8	71.6	71.2	73.1
FLOUR														
Colour, KJ (wet)	-	-	-3.7	-3.7	-3.6	-	-3.7	-4.1	-4.2	-4.2	-4.3	-3.9	-3.5	-4.1
Colour, Konica Minolta CM5 (dry)	-	-												
L*	-	-	93.49	93.72	93.36	-	93.53	93.68	93.83	93.85	93.95	93.77	93.59	93.78
a*	-	-	0.51	0.47	0.48	-	0.50	0.44	0.44	0.45	0.38	0.41	0.31	0.43
b*	-	-	10.85	10.58	10.90	-	10.80	9.69	9.79	9.99	9.84	10.25	9.78	9.84
Ash (db), %	-	-	0.63	0.58	0.61	-	0.62	0.60	0.61	0.61	0.58	0.60	0.65	0.60
Protein (12% mb), %	-	-	9.5	8.7	9.4	-	9.3	12.0	11.1	10.2	10.0	11.7	11.9	11.3
Wet Gluten (14% mb), %	-	-	23.1	19.2	23.8	-	22.6	32.7	30.6	27.5	26.7	31.7	31.6	30.7
Dry Gluten (14% mb), %	-	-	7.9	6.9	8.0	-	7.8	11.1	10.3	9.2	9.0	10.8	10.9	10.4
Gluten Index	-	-	99	99	98	-	99	93	93	94	94	92	90	93
100g BAKING TEST														
Baking water absorption, %	-	-	59.3	58.7	59.2	-	59.2	62.2	61.1	60.2	60.2	61.9	62.3	61.4
Loaf volume, cm ³	-	-	901	854	881	-	889	1145	1104	1013	997	1109	1083	1096
Evaluation	-	-	0	0	0	-	0	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption (14% mb), %	-	-	55.9	54.4	56.1	-	55.6	60.9	60.1	59.5	58.8	60.9	60.4	60.3
Development time, min	-	-	1.9	1.7	1.9	-	1.8	6.3	5.2	4.3	4.7	5.4	5.2	5.5
Stability, mm	-	-	8.8	3.2	10.4	-	7.8	9.0	7.1	7.2	7.8	8.8	7.2	8.0
Mixing tolerance index, BU	-	-	36	55	36	-	40	37	45	43	43	35	42	40



2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

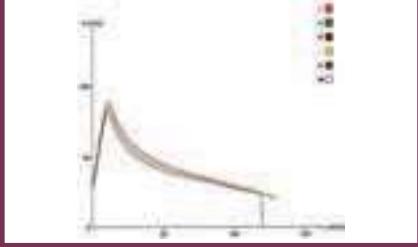
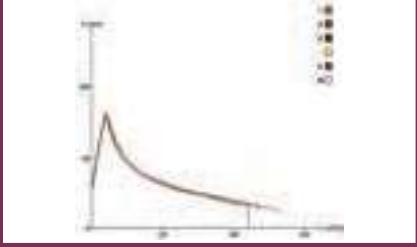
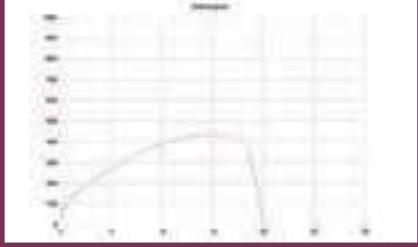
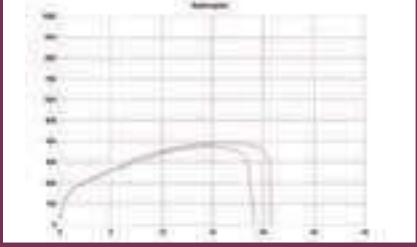
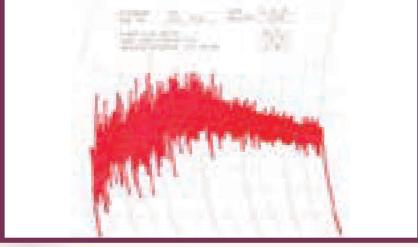
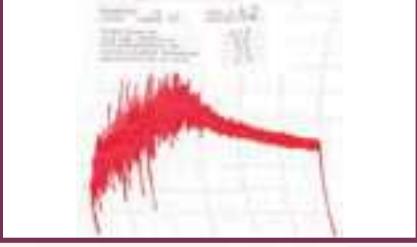
Country of origin	Argentina Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	19	6	3	-	28	25	19	9	7	8	2	70
ALVEOGRAM														
Strength (S), cm ²	-	-	31.7	25.9	31.9	-	30.5	44.6	36.1	34.0	34.6	40.6	36.1	39.2
Stability (P), mm	-	-	89	88	89	-	89	85	79	86	78	86	79	83
Distensibility (L), mm	-	-	65	49	65	-	62	122	113	102	106	119	123	115
P/L	-	-	1.41	1.86	1.39	-	1.50	0.72	0.75	1.22	0.81	0.80	0.69	0.81
														
EXTENSOGRAM														
Strength, cm ²	-	-	92	93	88	-	92	121	100	89	89	109	95	106
Max. height, BU	-	-	449	451	423	-	447	421	365	352	347	373	328	382
Extensibility, mm	-	-	153	153	153	-	153	209	197	180	178	206	200	198
														
MIXOGRAM														
Peak time, min	-	-	4.5	5.6	4.5	-	4.7	2.8	2.6	2.7	2.7	2.4	2.5	2.6
Water absorption (14% mb), %	-	-	59.3	58.7	59.2	-	59.2	62.2	61.1	60.2	60.2	61.9	62.3	61.4
														
MYCOTOXINS														
Aflatoxin B ₁ (µg/kg)							0 [0]							0 [0]
Aflatoxin B ₂ (µg/kg)							0 [0]							0 [0]
Aflatoxin G ₁ (µg/kg)							0 [0]							0 [0]
Aflatoxin G ₂ (µg/kg)							0 [0]							0 [0]
Fumonisin B ₁ (µg/kg)							0 [0]							0 [0]
Fumonisin B ₂ (µg/kg)							0 [0]							0 [0]
Fumonisin B ₃ (µg/kg)							0 [0]							0 [0]
Deoxynivalenol (µg/kg) [max. value]							623 [973]							<100 [570]
15-ADON (µg/kg) [max. value]							0 [0]							0 [0]
Ochratoxin A (µg/kg)							0 [0]							0 [0]
Zearalenone (µg/kg)							0 [0]							0 [0]
HT-2 (µg/kg)							0 [0]							0 [0]
T-2 Toxin (µg/kg)							0 [0]							0 [0]
No. of samples							9							40

2017/2018 IMPORTED WHEAT QUALITY - CANADA (1 Oct 2017 to 30 Sep 2018)

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	Canada Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	2	-	-	2	4	1	9	142	77	22	15	42	6	304
WHEAT GRADING														
Protein (12% mb), %	12.8	-	-	12.6	13.0	13.0	12.8	13.1	12.0	11.0	11.9	13.0	13.3	12.6
Moisture, %	11.4	-	-	10.4	11.3	10.6	11.0	10.0	10.1	10.0	9.5	10.3	10.2	10.0
Falling number, sec	345	-	-	319	354	314	340	379	368	367	380	360	301	371
1000 Kernel mass (13% mb), g	40.5	-	-	35.2	37.5	37.9	37.7	36.9	39.4	40.9	37.0	36.4	34.2	37.7
Hlm (dirty), kg/hl	83.0	-	-	84.5	82.7	83.1	83.2	80.9	81.7	81.6	81.3	78.4	75.8	80.7
Screenings (<1.8 mm sieve), %	2.52	-	-	3.45	1.80	1.59	2.30	1.31	1.21	0.98	1.98	2.61	3.24	1.51
Gravel, stones, turf and glass, %	0.00	-	-	0.00	0.00	0.00	0.00	0.01	0.01	0.02	0.00	0.01	0.07	0.01
Foreign matter, %	0.45	-	-	0.04	0.17	0.06	0.19	0.11	0.13	0.10	0.10	0.29	0.39	0.14
Other grain & unthreshed ears, %	0.16	-	-	0.91	0.38	0.48	0.46	0.35	0.38	0.28	0.42	0.94	0.86	0.45
Heat damaged kernels, %	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.05	0.00
Immature kernels, %	0.08	-	-	0.00	0.04	0.08	0.04	0.05	0.04	0.02	0.01	0.11	0.30	0.06
Insect damaged kernels, %	0.06	-	-	0.00	0.00	0.00	0.01	0.59	0.54	0.60	0.55	1.20	3.44	0.72
Heavily frost damaged kernels, %	1.89	-	-	3.26	5.29	2.40	3.76	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	0.04	-	-	0.00	0.00	0.00	0.01	0.02	0.02	0.02	0.00	0.05	1.93	0.06
Total damaged kernels, %	0.18	-	-	0.00	0.04	0.08	0.07	0.66	0.61	0.65	0.56	1.36	5.73	0.84
Combined deviations, %	3.31	-	-	4.40	2.39	2.21	3.02	2.43	2.32	2.01	3.06	5.20	10.22	2.94
Field fungi, %	0.08	-	-	0.08	0.08	0.32	0.11	0.10	0.08	0.07	0.11	0.13	1.23	0.12
Storage fungi, %	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.08	0.00
Ergot, %	0.01	-	-	0.02	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.</i> , etc.)	0	-	-	0	0	0	0	0	0	0	0	0	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	0	-	-	0	0	0	0	0	0	0	0	0	0	0
Live insects	No	-	-	No	No	No	No	No	No	No	No	No	No	No
Undesirable odour	No	-	-	No	No	No	No	No	No	No	No	No	No	No
No. of samples	2	-	-	2	4	1	9	142	77	22	15	42	6	304
Bühlert Extraction, %	71.4	-	-	70.1	70.9	67.6	70.5	73.2	73.6	73.6	72.8	71.6	71.2	73.1
FLOUR														
Colour, KJ	-4.2	-	-	-4.6	-4.5	-4.2	-4.4	-4.1	-4.2	-4.2	-4.3	-3.9	-3.5	-4.1
Colour, Konica Minolta CM5 (dry)														
L*	93.14	-	-	93.32	93.23	92.88	93.19	93.68	93.83	93.85	93.95	93.77	93.59	93.78
a*	0.51	-	-	0.53	0.51	0.56	0.52	0.44	0.44	0.45	0.38	0.41	0.31	0.43
b*	10.05	-	-	10.60	10.45	11.45	10.50	9.69	9.79	9.99	9.84	10.25	9.78	9.84
Ash (db), %	0.63	-	-	0.53	0.53	0.60	0.56	0.60	0.61	0.61	0.58	0.60	0.65	0.60
Protein (12% mb), %	11.5	-	-	11.6	12.0	11.9	11.8	12.0	11.1	10.2	10.0	11.7	11.9	11.3
Wet Gluten (14% mb), %	31.7	-	-	31.8	31.9	33.6	32.0	32.7	30.6	27.5	26.7	31.7	31.6	30.7
Dry Gluten (14% mb), %	10.8	-	-	11.0	11.1	11.3	11.0	11.1	10.3	9.2	9.0	10.8	10.9	10.4
Gluten Index	97	-	-	97	97	85	95	93	93	94	94	92	90	93
100g BAKING TEST														
Baking water absorption, %	61.6	-	-	61.7	62.2	62.0	61.9	62.2	61.1	60.2	60.2	61.9	62.3	61.4
Loaf volume, cm ³	1025	-	-	997	1084	1022	1044	1145	1104	1013	997	1109	1083	1096
Evaluation	0	-	-	0	0	0	0	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption (14% mb), %	60.7	-	-	61.6	61.6	62.8	61.5	60.9	60.1	59.5	58.8	60.9	60.4	60.3
Development time, min	5.3	-	-	7.5	8.9	5.3	7.3	6.3	5.2	4.3	4.7	5.4	5.2	5.5
Stability, mm	11.7	-	-	12.4	16.8	9.4	13.9	9.0	7.1	7.2	7.8	8.8	7.2	8.0
Mixing tolerance index, BU	18	-	-	22	18	25	20	37	45	43	43	35	42	40

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

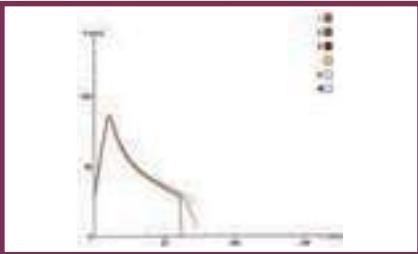
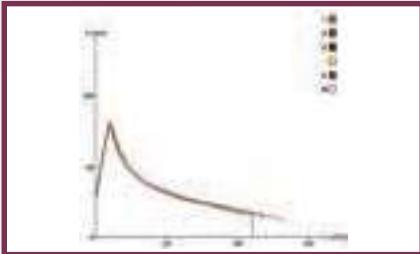
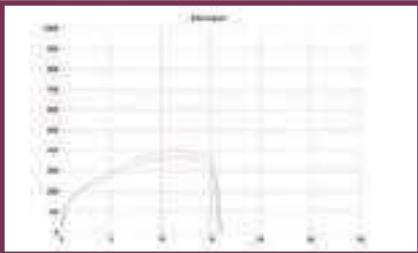
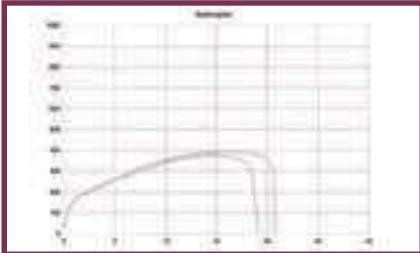
Country of origin	Canada Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	2	-	-	2	4	1	9	25	19	9	7	8	2	70
ALVEOGRAM														
Strength (S), cm ²	43.4	-	-	45.1	53.0	41.6	47.8	44.6	36.1	34.0	34.6	40.6	36.1	39.2
Stability (P), mm	89	-	-	91	91	89	90	85	79	86	78	86	79	83
Distensibility (L), mm	102	-	-	108	128	105	115	122	113	102	106	119	123	115
P/L	0.88	-	-	0.84	0.72	0.85	0.79	0.72	0.75	1.22	0.81	0.80	0.69	0.81
														
EXTENSOGRAM														
Strength, cm ²	110	-	-	115	133	94	119	121	100	89	89	109	95	106
Max. height, BU	440	-	-	414	439	416	431	421	365	352	347	373	328	382
Extensibility, mm	192	-	-	213	228	162	209	209	197	180	178	206	200	198
														
MIXOGRAM														
Peak time, min	3.2	-	-	2.8	3.2	2.7	3.0	2.8	2.6	2.7	2.7	2.4	2.5	2.6
Water absorption (14% mb), %	61.6	-	-	61.7	62.2	62.0	61.9	62.2	61.1	60.2	60.2	61.9	62.3	61.4
														
MYCOTOXINS														
Aflatoxin B ₁ (µg/kg)	0 [0]							0 [0]						
Aflatoxin B ₂ (µg/kg)	0 [0]							0 [0]						
Aflatoxin G ₁ (µg/kg)	0 [0]							0 [0]						
Aflatoxin G ₂ (µg/kg)	0 [0]							0 [0]						
Fumonisin B ₁ (µg/kg)	0 [0]							0 [0]						
Fumonisin B ₂ (µg/kg)	0 [0]							0 [0]						
Fumonisin B ₃ (µg/kg)	0 [0]							0 [0]						
Deoxynivalenol (µg/kg) [max. value]	0 [<100]											<100 [570]		
15-ADON (µg/kg)	0 [0]							0 [0]				0 [0]		
Ochratoxin A (µg/kg)	<5 [8]							0 [0]				0 [0]		
Zearalenone (µg/kg) [max. value]	0 [0]							0 [0]				0 [0]		
HT-2 (µg/kg)	0 [0]							0 [0]				0 [0]		
T-2 Toxin (µg/kg)	0 [0]							0 [0]				0 [0]		
No. of samples	3							40						

2017/2018 IMPORTED WHEAT QUALITY - CZECH REPUBLIC (1 Oct 2017 to 30 Sep 2018)

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	Czech Republic Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	5	-	1	-	-	6	142	77	22	15	42	6	304
WHEAT GRADING														
Protein (12% mb), %	-	11.2	-	9.6	-	-	11.0	13.1	12.0	11.0	11.9	13.0	13.3	12.6
Moisture, %	-	10.9	-	10.8	-	-	10.9	10.0	10.1	10.0	9.5	10.3	10.2	10.0
Falling number, sec	-	281	-	344	-	-	291	379	368	367	380	360	301	371
1000 Kernel mass (13% mb), g	-	40.7	-	41.1	-	-	40.8	36.9	39.4	40.9	37.0	36.4	34.2	37.7
Hlm (dirty), kg/hl	-	78.1	-	77.7	-	-	78.1	80.9	81.7	81.6	81.3	78.4	75.8	80.7
Screenings (<1.8 mm sieve), %	-	1.56	-	1.68	-	-	1.58	1.31	1.21	0.98	1.98	2.61	3.24	1.51
Gravel, stones, turf and glass, %	-	0.00	-	0.00	-	-	0.00	0.01	0.01	0.02	0.00	0.01	0.07	0.01
Foreign matter, %	-	0.06	-	0.04	-	-	0.06	0.11	0.13	0.10	0.10	0.29	0.39	0.14
Other grain & unthreshed ears, %	-	0.42	-	0.42	-	-	0.42	0.35	0.38	0.28	0.42	0.94	0.86	0.45
Heat damaged kernels, %	-	0.00	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.01	0.05	0.00
Immature kernels, %	-	0.00	-	0.00	-	-	0.00	0.05	0.04	0.02	0.01	0.11	0.30	0.06
Insect damaged kernels, %	-	0.00	-	0.00	-	-	0.00	0.59	0.54	0.60	0.55	1.20	3.44	0.72
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, %	-	0.28	-	0.28	-	-	0.28	0.02	0.02	0.02	0.00	0.05	1.93	0.06
Total damaged kernels, %	-	0.28	-	0.28	-	-	0.28	0.66	0.61	0.65	0.56	1.36	5.73	0.84
Combined deviations, %	-	2.32	-	2.42	-	-	2.34	2.43	2.32	2.01	3.06	5.20	10.22	2.94
Field fungi, %	-	0.28	-	0.18	-	-	0.26	0.10	0.08	0.07	0.11	0.13	1.23	0.12
Storage fungi, %	-	0.00	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.01	0.08	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	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	-	0	-	0	-	-	0	0	0	0	0	0	0	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
No. of samples							B1	B2	B3	B4	UT	COW	Average	
Bühler Extraction, %	-	70.3	-	70.5	-	-	70.3	73.2	73.6	73.6	72.8	71.6	71.2	73.1
FLOUR														
Colour, KJ	-	-3.4	-	-3.4	-	-	-3.4	-4.1	-4.2	-4.2	-4.3	-3.9	-3.5	-4.1
Colour, Konica Minolta CM5 (dry)														
L*	-	93.39	-	93.45	-	-	93.40	93.68	93.83	93.85	93.95	93.77	93.59	93.78
a*	-	0.47	-	0.49	-	-	0.48	0.44	0.44	0.45	0.38	0.41	0.31	0.43
b*	-	9.65	-	9.71	-	-	9.66	9.69	9.79	9.99	9.84	10.25	9.78	9.84
Ash (db), %	-	0.53	-	0.51	-	-	0.53	0.60	0.61	0.61	0.58	0.60	0.65	0.60
Protein (12% mb), %	-	9.6	-	9.5	-	-	9.6	12.0	11.1	10.2	10.0	11.7	11.9	11.3
Wet Gluten (14% mb), %	-	25.2	-	25.2	-	-	25.2	32.7	30.6	27.5	26.7	31.7	31.6	30.7
Dry Gluten (14% mb), %	-	8.5	-	8.5	-	-	8.5	11.1	10.3	9.2	9.0	10.8	10.9	10.4
Gluten Index	-	98	-	99	-	-	98	93	93	94	94	92	90	93
100g BAKING TEST														
Baking water absorption, %	-	59.4	-	59.3	-	-	59.4	62.2	61.1	60.2	60.2	61.9	62.3	61.4
Loaf volume, cm ³	-	942	-	937	-	-	941	1145	1104	1013	997	1109	1083	1096
Evaluation	-	0	-	0	-	-	0	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption (14% mb), %	-	56.8	-	57.0	-	-	56.8	60.9	60.1	59.5	58.8	60.9	60.4	60.3
Development time, min	-	2.0	-	2.0	-	-	2.0	6.3	5.2	4.3	4.7	5.4	5.2	5.5
Stability, mm	-	4.6	-	4.3	-	-	4.6	9.0	7.1	7.2	7.8	8.8	7.2	8.0
Mixing tolerance index, BU	-	48	-	47	-	-	48	37	45	43	43	35	42	40

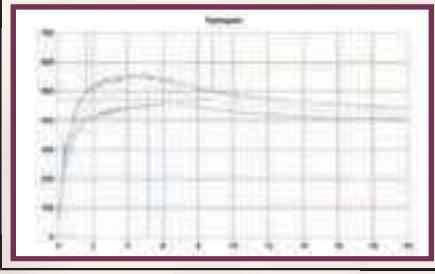
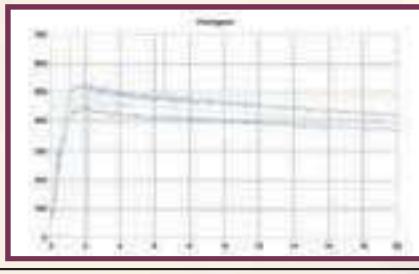
2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	Czech Republic Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	5	-	1	-	-	6	25	19	9	7	8	2	70
ALVEOGRAM														
Strength (S), cm ²	-	32.4	-	31.0	-	-	32.2	44.6	36.1	34.0	34.6	40.6	36.1	39.2
Stability (P), mm	-	89	-	97	-	-	91	85	79	86	78	86	79	83
Distensibility (L), mm	-	73	-	58	-	-	70	122	113	102	106	119	123	115
P/L	-	1.27	-	1.67	-	-	1.34	0.72	0.75	1.22	0.81	0.80	0.69	0.81
														
EXTENSOGRAM														
Strength, cm ²	-	83	-	86	-	-	84	121	100	89	89	109	95	106
Max. height, BU	-	381	-	383	-	-	381	421	365	352	347	373	328	382
Extensibility, mm	-	157	-	160	-	-	158	209	197	180	178	206	200	198
														
MIXOGRAM														
Peak time, min	-	4.5	-	4.3	-	-	4.5	2.8	2.6	2.7	2.7	2.4	2.5	2.6
Water absorption (14% mb), %	-	59.4	-	59.3	-	-	59.4	62.2	61.1	60.2	60.2	61.9	62.3	61.4
														
MYCOTOXINS														
Aflatoxin B ₁ (µg/kg)							0 [0]						0 [0]	
Aflatoxin B ₂ (µg/kg)							0 [0]						0 [0]	
Aflatoxin G ₁ (µg/kg)							0 [0]						0 [0]	
Aflatoxin G ₂ (µg/kg)							0 [0]						0 [0]	
Fumonisin B ₁ (µg/kg)							0 [0]						0 [0]	
Fumonisin B ₂ (µg/kg)							0 [0]						0 [0]	
Fumonisin B ₃ (µg/kg)							0 [0]						0 [0]	
Deoxynivalenol (µg/kg) [max. value]							0 [0]						<100 [570]	
15-ADON (µg/kg) [max. value]							0 [0]						0 [0]	
Ochratoxin A (µg/kg)							0 [0]						0 [0]	
Zearalenone (µg/kg) [max. value]							0 [0]						0 [0]	
HT-2 (µg/kg)							0 [0]						0 [0]	
T-2 Toxin (µg/kg)							0 [0]						0 [0]	
No. of samples							2						40	

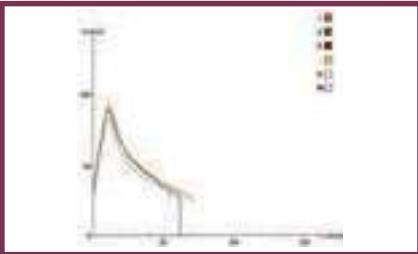
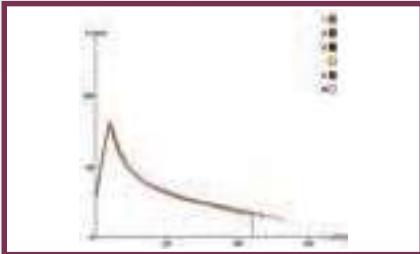
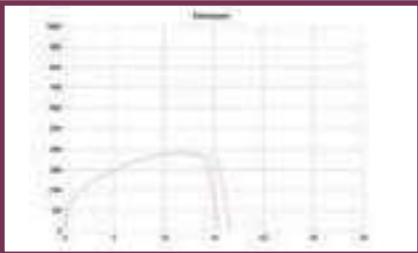
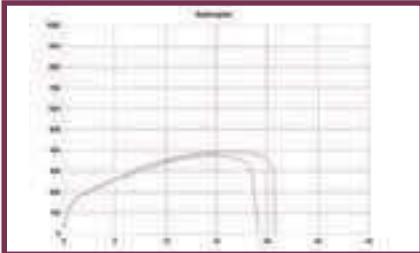
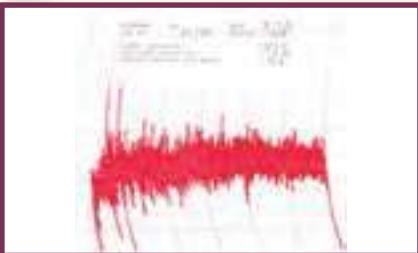
2017/2018 IMPORTED WHEAT QUALITY - GERMANY (1 Oct 2017 to 30 Sep 2018)

2017/2018 Imported Wheat Quality Versus 2017/2018 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
No. of samples	-	17	8	1	-	1	27	142	77	22	15	42	6	304
WHEAT GRADING														
Protein (12% mb), %	-	11.3	10.9	11.9	-	10.8	11.2	13.1	12.0	11.0	11.9	13.0	13.3	12.6
Moisture, %	-	11.3	11.4	11.1	-	11.0	11.3	10.0	10.1	10.0	9.5	10.3	10.2	10.0
Falling number, sec	-	307	297	327	-	355	307	379	368	367	380	360	301	371
1000 Kernel mass (13% mb), g	-	40.4	40.5	37.1	-	44.6	40.5	36.9	39.4	40.9	37.0	36.4	34.2	37.7
HlM (dirty), kg/hl	-	78.8	78.3	81.2	-	79.9	78.8	80.9	81.7	81.6	81.3	78.4	75.8	80.7
Screenings (<1.8 mm sieve), %	-	1.89	1.83	3.73	-	2.11	1.94	1.31	1.21	0.98	1.98	2.61	3.24	1.51
Gravel, stones, turf and glass, %	-	0.00	0.00	0.00	-	0.00	0.00	0.01	0.01	0.02	0.00	0.01	0.07	0.01
Foreign matter, %	-	0.14	0.10	0.18	-	0.28	0.13	0.11	0.13	0.10	0.10	0.29	0.39	0.14
Other grain & unthreshed ears, %	-	0.50	0.68	0.26	-	0.44	0.54	0.35	0.38	0.28	0.42	0.94	0.86	0.45
Heat damaged kernels, %	-	0.00	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.05	0.00
Immature kernels, %	-	0.02	0.01	0.00	-	0.00	0.01	0.05	0.04	0.02	0.01	0.11	0.30	0.06
Insect damaged kernels, %	-	0.09	0.00	0.16	-	0.40	0.08	0.59	0.54	0.60	0.55	1.20	3.44	0.72
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	0.00
Sprouted kernels, %	-	0.08	0.06	0.00	-	0.00	0.07	0.02	0.02	0.02	0.00	0.05	1.93	0.06
Total damaged kernels, %	-	0.19	0.07	0.16	-	0.40	0.16	0.66	0.61	0.65	0.56	1.36	5.73	0.84
Combined deviations, %	-	2.72	2.67	4.33	-	3.23	2.78	2.43	2.32	2.01	3.06	5.20	10.22	2.94
Field fungi, %	-	0.30	0.36	0.00	-	0.16	0.30	0.10	0.08	0.07	0.11	0.13	1.23	0.12
Storage fungi, %	-	0.05	0.03	0.00	-	0.00	0.04	0.00	0.00	0.00	0.00	0.01	0.08	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	0.00
Poisonous seeds (<i>Crotalaria spp.</i> , etc.)	-	0	0	0	-	0	0	0	0	0	0	0	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	-	1	0	4	-	16	1	0	0	0	0	0	0	0
Live insects	-	No	No	No	-	No	No	No	No	No	No	No	No	No
Undesirable odour	-	No	No	No	-	No	No	No	No	No	No	No	No	No
No. of samples	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Bühler Extraction, %	-	72.0	71.0	72.6	-	71.8	71.7	73.2	73.6	73.6	72.8	71.6	71.2	73.1
FLOUR														
Colour, KJ	-	-3.1	-3.1	-3.7	-	-3.5	-3.1	-4.1	-4.2	-4.2	-4.3	-3.9	-3.5	-4.1
Colour, Konica Minolta CM5 (dry)	-													
L*	-	93.30	93.16	93.34	-	93.64	93.28	93.68	93.83	93.85	93.95	93.77	93.59	93.78
a*	-	0.49	0.50	0.53	-	0.40	0.49	0.44	0.44	0.45	0.38	0.41	0.31	0.43
b*	-	9.77	9.85	11.04	-	10.31	9.86	9.69	9.79	9.99	9.84	10.25	9.78	9.84
Ash (db), %	-	0.53	0.54	0.50	-	0.52	0.53	0.60	0.61	0.61	0.58	0.60	0.65	0.60
Protein (12% mb), %	-	9.9	9.4	10.7	-	9.3	9.7	12.0	11.1	10.2	10.0	11.7	11.9	11.3
Wet Gluten (14% mb), %	-	26.1	25.4	27.1	-	24.4	25.8	32.7	30.6	27.5	26.7	31.7	31.6	30.7
Dry Gluten (14% mb), %	-	8.9	8.6	9.6	-	8.5	8.8	11.1	10.3	9.2	9.0	10.8	10.9	10.4
Gluten Index	-	98	98	100	-	99	98	93	93	94	94	92	90	93
100g BAKING TEST														
Baking water absorption, %	-	59.6	59.3	60.6	-	59.1	59.5	62.2	61.1	60.2	60.2	61.9	62.3	61.4
Loaf volume, cm ³	-	959	967	945	-	866	958	1145	1104	1013	997	1109	1083	1096
Evaluation	-	0	0	0	-	0	0	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption (14% mb), %	-	57.0	58.0	57.2	-	57.9	57.3	60.9	60.1	59.5	58.8	60.9	60.4	60.3
Development time, min	-	2.1	2.0	5.5	-	2.0	2.2	6.3	5.2	4.3	4.7	5.4	5.2	5.5
Stability, mm	-	5.8	4.0	10.2	-	8.0	5.5	9.0	7.1	7.2	7.8	8.8	7.2	8.0
Mixing tolerance index, BU	-	42	52	30	-	33	44	37	45	43	43	35	42	40



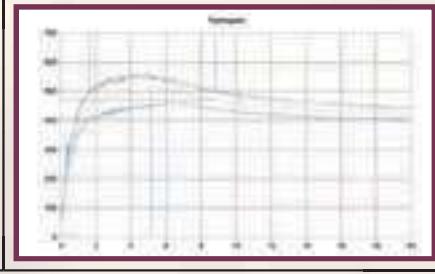
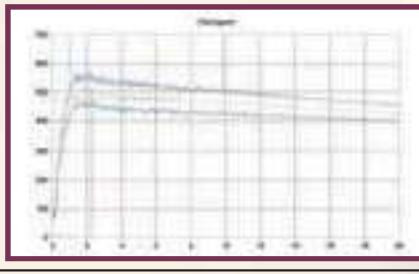
2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	Germany Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Class and Grade bread wheat														
No. of samples	-	17	8	1	-	1	27	25	19	9	7	8	2	70
ALVEOGRAM														
Strength (S), cm ²	-	30.1	28.3	36.2	-	35.2	30.0	44.6	36.1	34.0	34.6	40.6	36.1	39.2
Stability (P), mm	-	86	103	76	-	96	91	85	79	86	78	86	79	83
Distensibility (L), mm	-	72	50	101	-	71	66	122	113	102	106	119	123	115
P/L	-	1.41	2.30	0.75	-	1.35	1.64	0.72	0.75	1.22	0.81	0.80	0.69	0.81
														
EXTENSOGRAM														
Strength, cm ²	-	87	85	89	-	92	87	121	100	89	89	109	95	106
Max. height, BU	-	379	372	374	-	442	379	421	365	352	347	373	328	382
Extensibility, mm	-	167	164	175	-	152	166	209	197	180	178	206	200	198
														
MIXOGRAM														
Peak time, min	-	4.0	3.8	4.0	-	4.0	4.0	2.8	2.6	2.7	2.7	2.4	2.5	2.6
Water absorption (14% mb), %	-	59.6	59.3	60.6	-	59.1	59.5	62.2	61.1	60.2	60.2	61.9	62.3	61.4
														
MYCOTOXINS														
Aflatoxin B ₁ (µg/kg)								0 [0]					0 [0]	
Aflatoxin B ₂ (µg/kg)								0 [0]					0 [0]	
Aflatoxin G ₁ (µg/kg)								0 [0]					0 [0]	
Aflatoxin G ₂ (µg/kg)								0 [0]					0 [0]	
Fumonisin B ₁ (µg/kg)								0 [0]					0 [0]	
Fumonisin B ₂ (µg/kg)								0 [0]					0 [0]	
Fumonisin B ₃ (µg/kg)								0 [0]					0 [0]	
Deoxynivalenol (µg/kg) [max. value]								73 [227]					<100 [570]	
15-ADON (µg/kg)								0 [0]					0 [0]	
Ochratoxin A (µg/kg)								0 [0]					0 [0]	
Zearalenone (µg/kg)								0 [0]					0 [0]	
HT-2 (µg/kg) [max. value]								0 [0]					0 [0]	
T-2 Toxin (µg/kg)								0 [0]					0 [0]	
No. of samples	8							40						

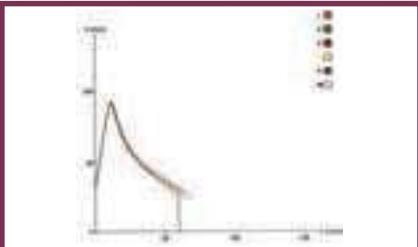
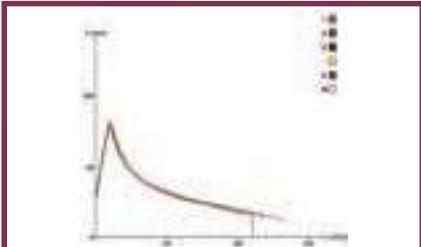
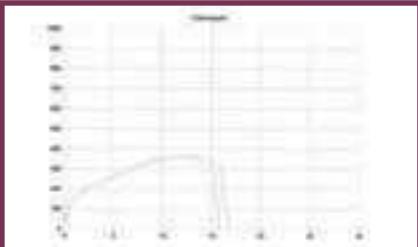
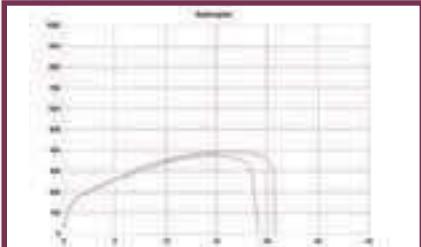
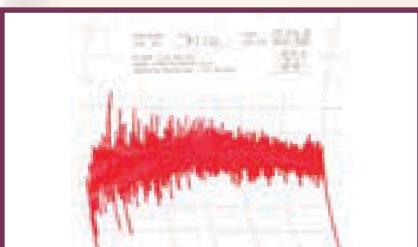
2017/2018 IMPORTED WHEAT QUALITY - LATVIA (1 Oct 2017 to 30 Sep 2018)

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	Latvia Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	4	3	-	-	-	7	142	77	22	15	42	6	304
WHEAT GRADING														
Protein (12% mb), %	-	11.2	10.9	-	-	-	11.1	13.1	12.0	11.0	11.9	13.0	13.3	12.6
Moisture, %	-	12.2	11.8	-	-	-	12.0	10.0	10.1	10.0	9.5	10.3	10.2	10.0
Falling number, sec	-	363	357	-	-	-	361	379	368	367	380	360	301	371
1000 Kernel mass (13% mb), g	-	47.1	46.3	-	-	-	46.7	36.9	39.4	40.9	37.0	36.4	34.2	37.7
Hlm (dirty), kg/hl	-	82.5	82.4	-	-	-	82.5	80.9	81.7	81.6	81.3	78.4	75.8	80.7
Screenings (<1.8 mm sieve), %	-	0.99	1.19	-	-	-	1.08	1.31	1.21	0.98	1.98	2.61	3.24	1.51
Gravel, stones, turf and glass, %	-	0.00	0.00	-	-	-	0.00	0.01	0.01	0.02	0.00	0.01	0.07	0.01
Foreign matter, %	-	0.06	0.08	-	-	-	0.07	0.11	0.13	0.10	0.10	0.29	0.39	0.14
Other grain & unthreshed ears, %	-	0.38	0.26	-	-	-	0.33	0.35	0.38	0.28	0.42	0.94	0.86	0.45
Heat damaged kernels, %	-	0.00	0.00	-	-	-	0.00	0.00	0.00	0.00	0.00	0.01	0.05	0.00
Immature kernels, %	-	0.07	0.05	-	-	-	0.06	0.05	0.04	0.02	0.01	0.11	0.30	0.06
Insect damaged kernels, %	-	0.03	0.00	-	-	-	0.02	0.59	0.54	0.60	0.55	1.20	3.44	0.72
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, %	-	0.02	0.03	-	-	-	0.02	0.02	0.02	0.02	0.00	0.05	1.93	0.06
Total damaged kernels, %	-	0.12	0.08	-	-	-	0.10	0.66	0.61	0.65	0.56	1.36	5.73	0.84
Combined deviations, %	-	1.55	1.61	-	-	-	1.57	2.43	2.32	2.01	3.06	5.20	10.22	2.94
Field fungi, %	-	0.31	0.16	-	-	-	0.25	0.10	0.08	0.07	0.11	0.13	1.23	0.12
Storage fungi, %	-	0.00	0.00	-	-	-	0.00	0.00	0.00	0.00	0.00	0.01	0.08	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	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	-	0	0	-	-	-	0	0	0	0	0	0	0	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	
No. of samples	-	4	3	-	-	-	7	142	77	22	15	42	6	304
Bühler Extraction, %	-	73.3	72.6	-	-	-	73.0	73.2	73.6	73.6	72.8	71.6	71.2	73.1
FLOUR														
Colour, KJ	-	-3.7	-3.7	-	-	-	-3.7	-4.1	-4.2	-4.2	-4.3	-3.9	-3.5	-4.1
Colour, Konica Minolta CM5 (dry)	-													
L*	-	93.46	93.87	-	-	-	93.64	93.68	93.83	93.85	93.95	93.77	93.59	93.78
a*	-	0.55	0.50	-	-	-	0.53	0.44	0.44	0.45	0.38	0.41	0.31	0.43
b*	-	9.70	9.28	-	-	-	9.52	9.69	9.79	9.99	9.84	10.25	9.78	9.84
Ash (db), %	-	0.55	0.55	-	-	-	0.55	0.60	0.61	0.61	0.58	0.60	0.65	0.60
Protein (12% mb), %	-	10.0	9.7	-	-	-	9.8	12.0	11.1	10.2	10.0	11.7	11.9	11.3
Wet Gluten (14% mb), %	-	27.4	27.0	-	-	-	27.2	32.7	30.6	27.5	26.7	31.7	31.6	30.7
Dry Gluten (14% mb), %	-	9.3	9.1	-	-	-	9.2	11.1	10.3	9.2	9.0	10.8	10.9	10.4
Gluten Index	-	95	95	-	-	-	95	93	93	94	94	92	90	93
100g BAKING TEST														
Baking water absorption, %	-	59.6	59.5	-	-	-	59.6	62.2	61.1	60.2	60.2	61.9	62.3	61.4
Loaf volume, cm ³	-	958	943	-	-	-	952	1145	1104	1013	997	1109	1083	1096
Evaluation	-	0	0	-	-	-	0	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption (14% mb), %	-	57.9	57.9	-	-	-	57.9	60.9	60.1	59.5	58.8	60.9	60.4	60.3
Development time, min	-	2.2	2.1	-	-	-	2.2	6.3	5.2	4.3	4.7	5.4	5.2	5.5
Stability, mm	-	9.2	8.0	-	-	-	8.7	9.0	7.1	7.2	7.8	8.8	7.2	8.0
Mixing tolerance index, BU	-	29	33	-	-	-	31	37	45	43	43	35	42	40



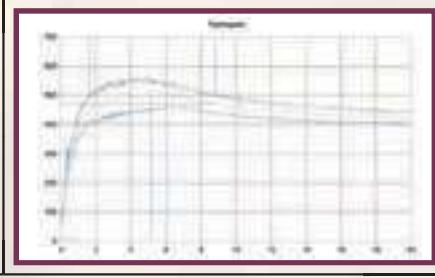
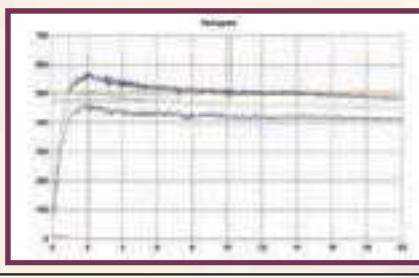
2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	Latvia Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	4	3	-	-	-	7	25	19	9	7	8	2	70
ALVEOGRAM														
Strength (S), cm ²	-	34.1	32.8	-	-	-	33.5	44.6	36.1	34.0	34.6	40.6	36.1	39.2
Stability (P), mm	-	98	95	-	-	-	97	85	79	86	78	86	79	83
Distensibility (L), mm	-	68	70	-	-	-	69	122	113	102	106	119	123	115
P/L	-	1.48	1.39	-	-	-	1.44	0.72	0.75	1.22	0.81	0.80	0.69	0.81
														
EXTENSOGRAM														
Strength, cm ²	-	81	82	-	-	-	81	121	100	89	89	109	95	106
Max. height, BU	-	368	380	-	-	-	373	421	365	352	347	373	328	382
Extensibility, mm	-	160	157	-	-	-	159	209	197	180	178	206	200	198
														
MIXOGRAM														
Peak time, min	-	3.3	3.2	-	-	-	3.3	2.8	2.6	2.7	2.7	2.4	2.5	2.6
Water absorption (14% mb), %	-	59.6	59.5	-	-	-	59.6	62.2	61.1	60.2	60.2	61.9	62.3	61.4
														
MYCOTOXINS														
Aflatoxin B ₁ (µg/kg)							0 [0]							0 [0]
Aflatoxin B ₂ (µg/kg)							0 [0]							0 [0]
Aflatoxin G ₁ (µg/kg)							0 [0]							0 [0]
Aflatoxin G ₂ (µg/kg)							0 [0]							0 [0]
Fumonisin B ₁ (µg/kg)							0 [0]							0 [0]
Fumonisin B ₂ (µg/kg)							0 [0]							0 [0]
Fumonisin B ₃ (µg/kg)							0 [0]							0 [0]
Deoxynivalenol (µg/kg) [max. value]							<100 [109]							<100 [570]
15-ADON (µg/kg)							0 [0]							0 [0]
Ochratoxin A (µg/kg)							0 [0]							0 [0]
Zearalenone (µg/kg)							0 [0]							0 [0]
HT-2 (µg/kg)							0 [0]							0 [0]
T-2 Toxin (µg/kg)							0 [0]							0 [0]
No. of samples							2							40

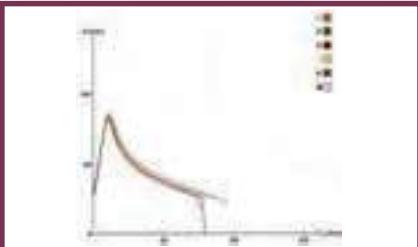
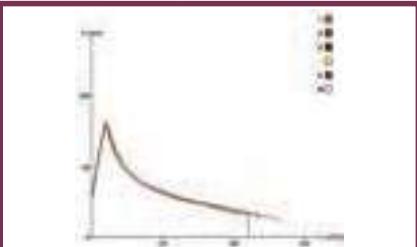
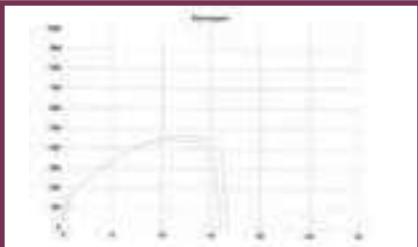
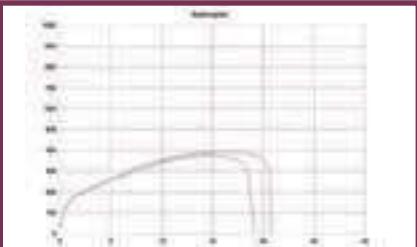
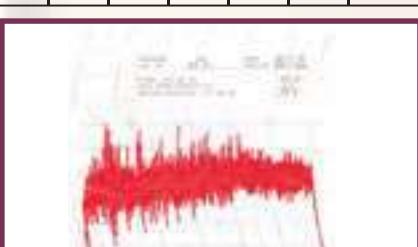
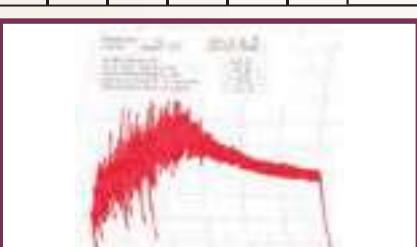
2017/2018 IMPORTED WHEAT QUALITY - LITHUANIA (1 Oct 2017 to 30 Sep 2018)

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	Lithuania Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	5	5	-	-	-	-	10	142	77	22	15	42	6	304
WHEAT GRADING														
Protein (12% mb), %	12.5	11.2	-	-	-	-	11.8	13.1	12.0	11.0	11.9	13.0	13.3	12.6
Moisture, %	11.8	11.1	-	-	-	-	11.5	10.0	10.1	10.0	9.5	10.3	10.2	10.0
Falling number, sec	337	326	-	-	-	-	332	379	368	367	380	360	301	371
1000 Kernel mass (13% mb), g	46.7	45.6	-	-	-	-	46.2	36.9	39.4	40.9	37.0	36.4	34.2	37.7
Hlm (dirty), kg/hl	80.5	80.5	-	-	-	-	80.5	80.9	81.7	81.6	81.3	78.4	75.8	80.7
Screenings (<1.8 mm sieve), %	0.78	0.93	-	-	-	-	0.86	1.31	1.21	0.98	1.98	2.61	3.24	1.51
Gravel, stones, turf and glass, %	0.00	0.00	-	-	-	-	0.00	0.01	0.01	0.02	0.00	0.01	0.07	0.01
Foreign matter, %	0.07	0.05	-	-	-	-	0.06	0.11	0.13	0.10	0.10	0.29	0.39	0.14
Other grain & unthreshed ears, %	0.12	0.28	-	-	-	-	0.20	0.35	0.38	0.28	0.42	0.94	0.86	0.45
Heat damaged kernels, %	0.03	0.00	-	-	-	-	0.02	0.00	0.00	0.00	0.00	0.01	0.05	0.00
Immature kernels, %	0.00	0.00	-	-	-	-	0.00	0.05	0.04	0.02	0.01	0.11	0.30	0.06
Insect damaged kernels, %	0.00	0.04	-	-	-	-	0.02	0.59	0.54	0.60	0.55	1.20	3.44	0.72
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, %	0.00	0.05	-	-	-	-	0.02	0.02	0.02	0.02	0.00	0.05	1.93	0.06
Total damaged kernels, %	0.03	0.09	-	-	-	-	0.06	0.66	0.61	0.65	0.56	1.36	5.73	0.84
Combined deviations, %	1.00	1.34	-	-	-	-	1.17	2.43	2.32	2.01	3.06	5.20	10.22	2.94
Field fungi, %	0.32	0.43	-	-	-	-	0.38	0.10	0.08	0.07	0.11	0.13	1.23	0.12
Storage fungi, %	0.00	0.10	-	-	-	-	0.05	0.00	0.00	0.00	0.00	0.01	0.08	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	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	0	0	-	-	-	-	0	0	0	0	0	0	0	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	
No. of samples	5	5	-	-	-	-	10	142	77	22	15	42	6	304
Bühler Extraction, %	71.6	73.9	-	-	-	-	72.7	73.2	73.6	73.6	72.8	71.6	71.2	73.1
FLOUR														
Colour, KJ	-3.3	-3.5	-	-	-	-	-3.4	-4.1	-4.2	-4.2	-4.3	-3.9	-3.5	-4.1
Colour, Konica Minolta CM5 (dry)														
L*	93.17	93.41	-	-	-	-	93.29	93.68	93.83	93.85	93.95	93.77	93.59	93.78
a*	0.59	0.54	-	-	-	-	0.56	0.44	0.44	0.45	0.38	0.41	0.31	0.43
b*	9.83	9.80	-	-	-	-	9.81	9.69	9.79	9.99	9.84	10.25	9.78	9.84
Ash (db), %	0.53	0.55	-	-	-	-	0.54	0.60	0.61	0.61	0.58	0.60	0.65	0.60
Protein (12% mb), %	11.0	10.1	-	-	-	-	10.5	12.0	11.1	10.2	10.0	11.7	11.9	11.3
Wet Gluten (14% mb), %	28.9	26.6	-	-	-	-	27.7	32.7	30.6	27.5	26.7	31.7	31.6	30.7
Dry Gluten (14% mb), %	10.0	9.1	-	-	-	-	9.5	11.1	10.3	9.2	9.0	10.8	10.9	10.4
Gluten Index	98	98	-	-	-	-	98	93	93	94	94	92	90	93
100g BAKING TEST														
Baking water absorption, %	61.0	59.8	-	-	-	-	60.4	62.2	61.1	60.2	60.2	61.9	62.3	61.4
Loaf volume, cm ³	977	977	-	-	-	-	977	1145	1104	1013	997	1109	1083	1096
Evaluation	0	0	-	-	-	-	0	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption (14% mb), %	57.9	56.7	-	-	-	-	57.3	60.9	60.1	59.5	58.8	60.9	60.4	60.3
Development time, min	2.2	2.1	-	-	-	-	2.2	6.3	5.2	4.3	4.7	5.4	5.2	5.5
Stability, mm	8.9	8.6	-	-	-	-	8.7	9.0	7.1	7.2	7.8	8.8	7.2	8.0
Mixing tolerance index, BU	35	35	-	-	-	-	35	37	45	43	43	35	42	40



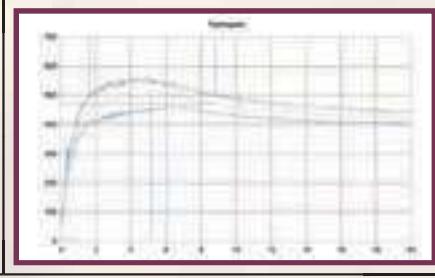
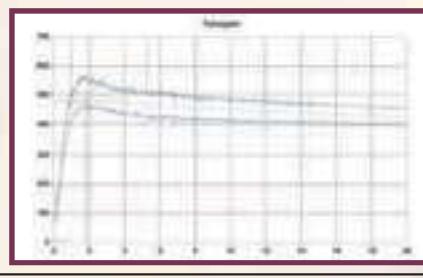
2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	Lithuania Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	5	5	-	-	-	-	10	25	19	9	7	8	2	70
ALVEOGRAM														
Strength (S), cm ²	39.4	33.8	-	-	-	-	36.6	44.6	36.1	34.0	34.6	40.6	36.1	39.2
Stability (P), mm	102	89	-	-	-	-	96	85	79	86	78	86	79	83
Distensibility (L), mm	72	73	-	-	-	-	72	122	113	102	106	119	123	115
P/L	1.51	1.23	-	-	-	-	1.37	0.72	0.75	1.22	0.81	0.80	0.69	0.81
														
EXTENSOGRAM														
Strength, cm ²	95	100	-	-	-	-	98	121	100	89	89	109	95	106
Max. height, BU	444	461	-	-	-	-	453	421	365	352	347	373	328	382
Extensibility, mm	159	159	-	-	-	-	159	209	197	180	178	206	200	198
														
MIXOGRAM														
Peak time, min	4.2	4.0	-	-	-	-	4.1	2.8	2.6	2.7	2.7	2.4	2.5	2.6
Water absorption (14% mb), %	61.0	59.8	-	-	-	-	60.4	62.2	61.1	60.2	60.2	61.9	62.3	61.4
														
MYCOTOXINS														
Aflatoxin B ₁ (µg/kg)							0 [0]						0 [0]	
Aflatoxin B ₂ (µg/kg)							0 [0]						0 [0]	
Aflatoxin G ₁ (µg/kg)							0 [0]						0 [0]	
Aflatoxin G ₂ (µg/kg)							0 [0]						0 [0]	
Fumonisin B ₁ (µg/kg)							0 [0]						0 [0]	
Fumonisin B ₂ (µg/kg)							0 [0]						0 [0]	
Fumonisin B ₃ (µg/kg)							0 [0]						0 [0]	
Deoxynivalenol (µg/kg) [max. value]							145 [241]						<100 [570]	
15-ADON (µg/kg)							0 [0]						0 [0]	
Ochratoxin A (µg/kg)							0 [0]						0 [0]	
Zearalenone (µg/kg)							0 [0]						0 [0]	
HT-2 (µg/kg)							0 [0]						0 [0]	
T-2 Toxin (µg/kg)							0 [0]						0 [0]	
No. of samples	4							40						

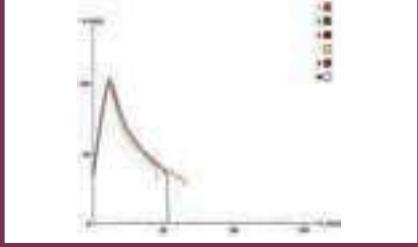
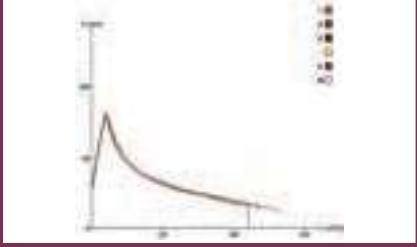
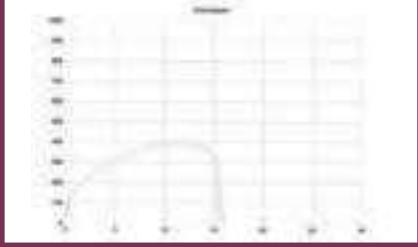
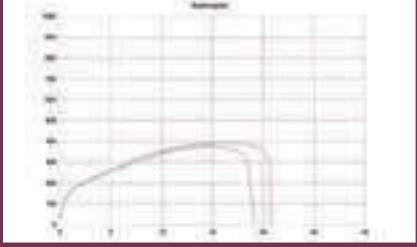
2017/2018 IMPORTED WHEAT QUALITY - POLAND (1 Oct 2017 to 30 Sep 2018)

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	Poland Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	5	-	-	-	-	5	142	77	22	15	42	6	304
WHEAT GRADING														
Protein (12% mb), %	-	11.5	-	-	-	-	11.5	13.1	12.0	11.0	11.9	13.0	13.3	12.6
Moisture, %	-	11.5	-	-	-	-	11.5	10.0	10.1	10.0	9.5	10.3	10.2	10.0
Falling number, sec	-	314	-	-	-	-	314	379	368	367	380	360	301	371
1000 Kernel mass (13% mb), g	-	44.9	-	-	-	-	44.9	36.9	39.4	40.9	37.0	36.4	34.2	37.7
Hlm (dirty), kg/hl	-	79.7	-	-	-	-	79.7	80.9	81.7	81.6	81.3	78.4	75.8	80.7
Screenings (<1.8 mm sieve), %	-	2.12	-	-	-	-	2.12	1.31	1.21	0.98	1.98	2.61	3.24	1.51
Gravel, stones, turf and glass, %	-	0.00	-	-	-	-	0.00	0.01	0.01	0.02	0.00	0.01	0.07	0.01
Foreign matter, %	-	0.09	-	-	-	-	0.09	0.11	0.13	0.10	0.10	0.29	0.39	0.14
Other grain & unthreshed ears, %	-	0.41	-	-	-	-	0.41	0.35	0.38	0.28	0.42	0.94	0.86	0.45
Heat damaged kernels, %	-	0.00	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.01	0.05	0.00
Immature kernels, %	-	0.00	-	-	-	-	0.00	0.05	0.04	0.02	0.01	0.11	0.30	0.06
Insect damaged kernels, %	-	0.00	-	-	-	-	0.00	0.59	0.54	0.60	0.55	1.20	3.44	0.72
Heavily frost damaged kernels, %	-	0.00	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	-	0.22	-	-	-	-	0.22	0.02	0.02	0.02	0.00	0.05	1.93	0.06
Total damaged kernels, %	-	0.22	-	-	-	-	0.22	0.66	0.61	0.65	0.56	1.36	5.73	0.84
Combined deviations, %	-	2.84	-	-	-	-	2.84	2.43	2.32	2.01	3.06	5.20	10.22	2.94
Field fungi, %	-	0.38	-	-	-	-	0.38	0.10	0.08	0.07	0.11	0.13	1.23	0.12
Storage fungi, %	-	0.08	-	-	-	-	0.08	0.00	0.00	0.00	0.00	0.01	0.08	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	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	-	0	-	-	-	-	0	0	0	0	0	0	0	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	
No. of samples	-	5	-	-	-	-	5	142	77	22	15	42	6	304
Bühler Extraction, %	-	72.6	-	-	-	-	72.6	73.2	73.6	73.6	72.8	71.6	71.2	73.1
FLOUR														
Colour, KJ	-	-2.7	-	-	-	-	-2.7	-4.1	-4.2	-4.2	-4.3	-3.9	-3.5	-4.1
Colour, Konica Minolta CM5 (dry)	-													
L*	-	92.87	-	-	-	-	92.87	93.68	93.83	93.85	93.95	93.77	93.59	93.78
a*	-	0.54	-	-	-	-	0.54	0.44	0.44	0.45	0.38	0.41	0.31	0.43
b*	-	9.77	-	-	-	-	9.77	9.69	9.79	9.99	9.84	10.25	9.78	9.84
Ash (db), %	-	0.55	-	-	-	-	0.55	0.60	0.61	0.61	0.58	0.60	0.65	0.60
Protein (12% mb), %	-	10.0	-	-	-	-	10.0	12.0	11.1	10.2	10.0	11.7	11.9	11.3
Wet Gluten (14% mb), %	-	26.9	-	-	-	-	26.9	32.7	30.6	27.5	26.7	31.7	31.6	30.7
Dry Gluten (14% mb), %	-	9.4	-	-	-	-	9.4	11.1	10.3	9.2	9.0	10.8	10.9	10.4
Gluten Index	-	99	-	-	-	-	99	93	93	94	94	92	90	93
100g BAKING TEST														
Baking water absorption, %	-	59.8	-	-	-	-	59.8	62.2	61.1	60.2	60.2	61.9	62.3	61.4
Loaf volume, cm ³	-	970	-	-	-	-	970	1145	1104	1013	997	1109	1083	1096
Evaluation	-	0	-	-	-	-	0	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption (14% mb), %	-	58.6	-	-	-	-	58.6	60.9	60.1	59.5	58.8	60.9	60.4	60.3
Development time, min	-	2.0	-	-	-	-	2.0	6.3	5.2	4.3	4.7	5.4	5.2	5.5
Stability, mm	-	4.4	-	-	-	-	4.4	9.0	7.1	7.2	7.8	8.8	7.2	8.0
Mixing tolerance index, BU	-	49	-	-	-	-	49	37	45	43	43	35	42	40

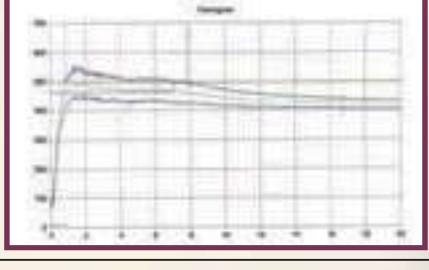


2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

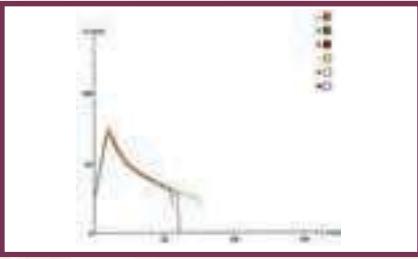
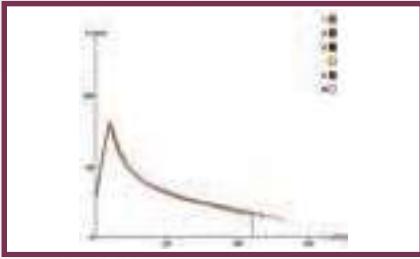
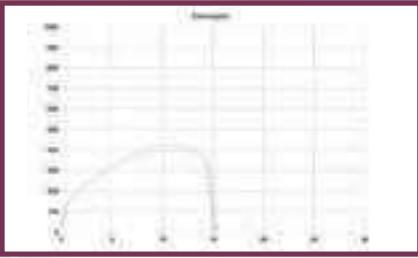
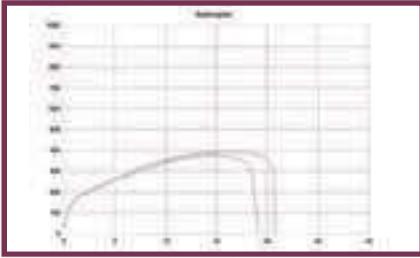
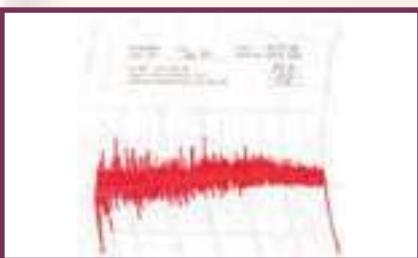
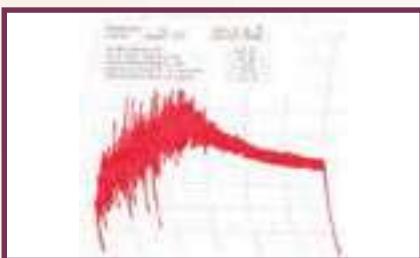
Country of origin	Poland Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Class and Grade bread wheat														
No. of samples	-	5	-	-	-	-	5	25	19	9	7	8	2	70
ALVEOGRAM														
Strength (S), cm ²	-	32.8	-	-	-	-	32.8	44.6	36.1	34.0	34.6	40.6	36.1	39.2
Stability (P), mm	-	108	-	-	-	-	108	85	79	86	78	86	79	83
Distensibility (L), mm	-	55	-	-	-	-	55	122	113	102	106	119	123	115
P/L	-	2.03	-	-	-	-	2.03	0.72	0.75	1.22	0.81	0.80	0.69	0.81
														
EXTENSOGRAM														
Strength, cm ²	-	89	-	-	-	-	89	121	100	89	89	109	95	106
Max. height, BU	-	399	-	-	-	-	399	421	365	352	347	373	328	382
Extensibility, mm	-	160	-	-	-	-	160	209	197	180	178	206	200	198
														
MIXOGRAM														
Peak time, min	-	4.1	-	-	-	-	4.1	2.8	2.6	2.7	2.7	2.4	2.5	2.6
Water absorption (14% mb), %	-	59.8	-	-	-	-	59.8	62.2	61.1	60.2	60.2	61.9	62.3	61.4
														
MYCOTOXINS														
Aflatoxin B ₁ (µg/kg)							0 [0]							0 [0]
Aflatoxin B ₂ (µg/kg)							0 [0]							0 [0]
Aflatoxin G ₁ (µg/kg)							0 [0]							0 [0]
Aflatoxin G ₂ (µg/kg)							0 [0]							0 [0]
Fumonisin B ₁ (µg/kg)							0 [0]							0 [0]
Fumonisin B ₂ (µg/kg)							0 [0]							0 [0]
Fumonisin B ₃ (µg/kg)							0 [0]							0 [0]
Deoxynivalenol (µg/kg) [max. value]							0 [0]							<100 [570]
15-ADON (µg/kg)							0 [0]							0 [0]
Ochratoxin A (µg/kg)							0 [0]							0 [0]
Zearalenone (µg/kg)							0 [0]							0 [0]
HT-2 (µg/kg)							0 [0]							0 [0]
T-2 Toxin (µg/kg)							0 [0]							0 [0]
No. of samples							1							40

2017/2018 IMPORTED WHEAT QUALITY - ROMANIA (1 Oct 2017 to 30 Sep 2018)

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	Romania Average							RSA Crop Average							
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average	
No. of samples	-	4	1	-	-	7	12	142	77	22	15	42	6	304	
WHEAT GRADING															
Protein (12% mb), %	-	11.4	10.9	-	-	10.8	11.0	13.1	12.0	11.0	11.9	13.0	13.3	12.6	
Moisture, %	-	10.9	10.2	-	-	10.8	10.8	10.0	10.1	10.0	9.5	10.3	10.2	10.0	
Falling number, sec	-	356	474	-	-	365	371	379	368	367	380	360	301	371	
1000 Kernel mass (13% mb), g	-	37.2	30.7	-	-	39.2	37.9	36.9	39.4	40.9	37.0	36.4	34.2	37.7	
Hlm (dirty), kg/hl	-	79.1	80.6	-	-	77.5	78.3	80.9	81.7	81.6	81.3	78.4	75.8	80.7	
Screenings (<1.8 mm sieve), %	-	2.35	0.51	-	-	1.56	1.74	1.31	1.21	0.98	1.98	2.61	3.24	1.51	
Gravel, stones, turf and glass, %	-	0.00	0.00	-	-	0.00	0.00	0.01	0.01	0.02	0.00	0.01	0.07	0.01	
Foreign matter, %	-	0.08	0.16	-	-	0.29	0.21	0.11	0.13	0.10	0.10	0.29	0.39	0.14	
Other grain & unthreshed ears, %	-	0.10	0.36	-	-	0.23	0.20	0.35	0.38	0.28	0.42	0.94	0.86	0.45	
Heat damaged kernels, %	-	0.00	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.05	0.00	
Immature kernels, %	-	0.00	0.00	-	-	0.00	0.00	0.05	0.04	0.02	0.01	0.11	0.30	0.06	
Insect damaged kernels, %	-	0.23	0.24	-	-	0.04	0.12	0.59	0.54	0.60	0.55	1.20	3.44	0.72	
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, %	-	0.00	0.00	-	-	0.01	0.01	0.02	0.02	0.02	0.00	0.05	1.93	0.06	
Total damaged kernels, %	-	0.23	0.24	-	-	0.05	0.13	0.66	0.61	0.65	0.56	1.36	5.73	0.84	
Combined deviations, %	-	2.75	1.27	-	-	2.14	2.27	2.43	2.32	2.01	3.06	5.20	10.22	2.94	
Field fungi, %	-	0.12	0.32	-	-	0.23	0.20	0.10	0.08	0.07	0.11	0.13	1.23	0.12	
Storage fungi, %	-	0.06	0.00	-	-	0.02	0.03	0.00	0.00	0.00	0.00	0.01	0.08	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	0	0	
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	-	4	0	-	-	18	12	0	0	0	0	0	0	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		
No. of samples	-	4	1	-	-	7	12	142	77	22	15	42	6	304	
Bühler Extraction, %	-	73.8	70.6	-	-	73.0	73.1	73.2	73.6	73.6	72.8	71.6	71.2	73.1	
FLOUR															
Colour, KJ	-	-3.4	-3.6	-	-	-3.3	-3.3	-4.1	-4.2	-4.2	-4.3	-3.9	-3.5	-4.1	
Colour, Konica Minolta CM5 (dry)	-														
L*	-	93.21	93.53	-	-	93.40	93.35	93.68	93.83	93.85	93.95	93.77	93.59	93.78	
a*	-	0.44	0.45	-	-	0.41	0.43	0.44	0.44	0.45	0.38	0.41	0.31	0.43	
b*	-	9.75	10.83	-	-	10.15	10.07	9.69	9.79	9.99	9.84	10.25	9.78	9.84	
Ash (db), %	-	0.51	0.56	-	-	0.51	0.52	0.60	0.61	0.61	0.58	0.60	0.65	0.60	
Protein (12% mb), %	-	9.9	9.5	-	-	9.4	9.6	12.0	11.1	10.2	10.0	11.7	11.9	11.3	
Wet Gluten (14% mb), %	-	24.8	24.6	-	-	23.9	24.3	32.7	30.6	27.5	26.7	31.7	31.6	30.7	
Dry Gluten (14% mb), %	-	8.4	8.6	-	-	8.2	8.3	11.1	10.3	9.2	9.0	10.8	10.9	10.4	
Gluten Index	-	99	99	-	-	98	99	93	93	94	94	92	90	93	
100g BAKING TEST															
Baking water absorption, %	-	59.5	59.3	-	-	59.1	59.2	62.2	61.1	60.2	60.2	61.9	62.3	61.4	
Loaf volume, cm ³	-	950	964	-	-	921	934	1145	1104	1013	997	1109	1083	1096	
Evaluation	-	0	0	-	-	0	0	0	0	0	0	0	0	0	
FARINOGRAM															
Water absorption (14% mb), %	-	54.9	56.3	-	-	55.4	55.3	60.9	60.1	59.5	58.8	60.9	60.4	60.3	
Development time, min	-	1.8	1.7	-	-	1.8	1.8	6.3	5.2	4.3	4.7	5.4	5.2	5.5	
Stability, mm	-	7.8	5.8	-	-	6.5	6.9	9.0	7.1	7.2	7.8	8.8	7.2	8.0	
Mixing tolerance index, BU	-	39	48	-	-	38	39	37	45	43	43	35	42	40	
															
															

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

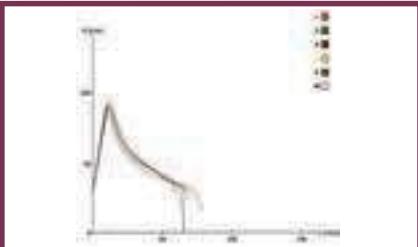
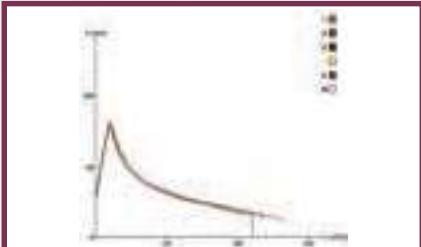
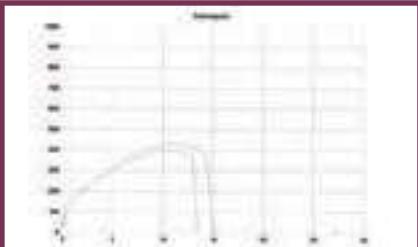
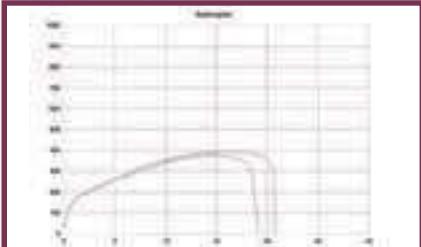
Country of origin	Romania Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Class and Grade bread wheat														
No. of samples	-	4	1	-	-	7	12	25	19	9	7	8	2	70
ALVEOGRAM														
Strength (S), cm ²	-	26.8	38.8	-	-	26.5	27.6	44.6	36.1	34.0	34.6	40.6	36.1	39.2
Stability (P), mm	-	80	88	-	-	78	79	85	79	86	78	86	79	83
Distensibility (L), mm	-	59	90	-	-	65	65	122	113	102	106	119	123	115
P/L	-	1.37	0.98	-	-	1.21	1.24	0.72	0.75	1.22	0.81	0.80	0.69	0.81
														
EXTENSOGRAM														
Strength, cm ²	-	92	94	-	-	75	82	121	100	89	89	109	95	106
Max. height, BU	-	426	455	-	-	377	400	421	365	352	347	373	328	382
Extensibility, mm	-	157	150	-	-	142	148	209	197	180	178	206	200	198
														
MIXOGRAM														
Peak time, min	-	4.8	4.0	-	-	4.3	4.4	2.8	2.6	2.7	2.7	2.4	2.5	2.6
Water absorption (14% mb), %	-	59.7	59.3	-	-	59.2	59.4	62.2	61.1	60.2	60.2	61.9	62.3	61.4
														
MYCOTOXINS														
Aflatoxin B ₁ (µg/kg)						0 [0]						0 [0]		
Aflatoxin B ₂ (µg/kg)						0 [0]						0 [0]		
Aflatoxin G ₁ (µg/kg)						0 [0]						0 [0]		
Aflatoxin G ₂ (µg/kg)						0 [0]						0 [0]		
Fumonisin B ₁ (µg/kg)						0 [0]						0 [0]		
Fumonisin B ₂ (µg/kg)						0 [0]						0 [0]		
Fumonisin B ₃ (µg/kg)						0 [0]						0 [0]		
Deoxynivalenol (µg/kg) [max. value]						0 [0]						<100 [570]		
15-ADON (µg/kg)						0 [0]						0 [0]		
Ochratoxin A (µg/kg)						0 [0]						0 [0]		
Zearalenone (µg/kg)						0 [0]						0 [0]		
HT-2 (µg/kg)						0 [0]						0 [0]		
T-2 Toxin (µg/kg)						0 [0]						0 [0]		
No. of samples	3							40						

2017/2018 IMPORTED WHEAT QUALITY - RUSSIAN FEDERATION (1 Oct 2017 to 30 Sep 2018)

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	Russian Federation Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	7	14	13	24	16	25	99	142	77	22	15	42	6	304
WHEAT GRADING														
Protein (12% mb), %	12.3	11.3	10.8	11.0	11.6	11.4	11.3	13.1	12.0	11.0	11.9	13.0	13.3	12.6
Moisture, %	10.5	10.2	10.4	9.9	10.3	10.4	10.2	10.0	10.1	10.0	9.5	10.3	10.2	10.0
Falling number, sec	376	364	364	364	353	336	356	379	368	367	380	360	301	371
1000 Kernel mass (13% mb), g	44.7	41.1	40.8	40.7	38.6	41.0	40.8	36.9	39.4	40.9	37.0	36.4	34.2	37.7
Hl _m (dirty), kg/hL	81.1	80.8	79.8	81.4	80.8	80.9	80.9	80.9	81.7	81.6	81.3	78.4	75.8	80.7
Screenings (<1.8 mm sieve), %	1.28	2.14	2.33	3.14	3.55	3.83	3.00	1.31	1.21	0.98	1.98	2.61	3.24	1.51
Gravel, stones, turf and glass, %	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.01	0.02	0.00	0.01	0.07	0.01
Foreign matter, %	0.11	0.22	0.12	0.16	0.44	0.24	0.22	0.11	0.13	0.10	0.10	0.29	0.39	0.14
Other grain & unthreshed ears, %	0.27	0.38	0.16	0.34	0.64	0.27	0.35	0.35	0.38	0.28	0.42	0.94	0.86	0.45
Heat damaged kernels, %	0.00	0.02	0.00	0.00	0.01	0.01	0.01	0.00	0.00	0.00	0.00	0.01	0.05	0.00
Immature kernels, %	0.07	0.02	0.01	0.02	0.02	0.03	0.03	0.05	0.04	0.02	0.01	0.11	0.30	0.06
Insect damaged kernels, %	0.06	0.07	0.16	0.16	0.21	0.18	0.15	0.59	0.54	0.60	0.55	1.20	3.44	0.72
Heavily frost damaged kernels, %	0.00	0.03	0.00	0.01	0.01	0.00	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Sprouted kernels, %	0.00	0.05	0.01	0.02	0.04	0.03	0.03	0.02	0.02	0.02	0.00	0.05	1.93	0.06
Total damaged kernels, %	0.13	0.15	0.18	0.21	0.27	0.25	0.21	0.66	0.61	0.65	0.56	1.36	5.73	0.84
Combined deviations, %	1.78	2.89	2.79	3.84	4.97	4.58	3.79	2.43	2.32	2.01	3.06	5.20	10.22	2.94
Field fungi, %	0.30	0.15	0.27	0.21	0.29	0.33	0.26	0.10	0.08	0.07	0.11	0.13	1.23	0.12
Storage fungi, %	0.00	0.01	0.01	0.01	0.00	0.00	0.01	0.00	0.00	0.00	0.00	0.01	0.08	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	0.00	0.00	0.00
Poisonous seeds (<i>Crotalaria spp.</i> , etc.)	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	1	4	4	4	5	14	6	0	0	0	0	0	0	0
Live insects	No	No	No	No	No	No	No	No	No	No	No	No	No	No
Undesirable odour	No	No	No	No	No	No	No	No	No	No	No	No	No	No
No. of samples	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
	7	14	13	24	16	25	99	142	77	22	15	42	6	304
Bühler Extraction, %	72.4	71.2	71.7	71.8	71.7	71.8	71.7	73.2	73.6	73.6	72.8	71.6	71.2	73.1
FLOUR														
Colour, KJ	-3.3	-3.5	-3.1	-3.6	-3.6	-3.5	-3.5	-4.1	-4.2	-4.2	-4.3	-3.9	-3.5	-4.1
Colour, Konica Minolta CM5 (dry)														
L*	93.22	93.13	93.05	93.28	93.26	93.18	93.20	93.68	93.83	93.85	93.95	93.77	93.59	93.78
a*	0.55	0.49	0.39	0.50	0.51	0.49	0.49	0.44	0.44	0.45	0.38	0.41	0.31	0.43
b*	10.54	11.35	11.14	11.51	11.16	11.23	11.24	9.69	9.79	9.99	9.84	10.25	9.78	9.84
Ash (db), %	0.52	0.54	0.55	0.55	0.54	0.56	0.55	0.60	0.61	0.61	0.58	0.60	0.65	0.60
Protein (12% mb), %	11.0	10.0	9.6	9.8	10.4	10.2	10.1	12.0	11.1	10.2	10.0	11.7	11.9	11.3
Wet Gluten (14% mb), %	29.9	27.0	25.6	25.4	26.9	27.8	26.8	32.7	30.6	27.5	26.7	31.7	31.6	30.7
Dry Gluten (14% mb), %	10.4	9.4	8.6	8.7	9.2	9.0	9.1	11.1	10.3	9.2	9.0	10.8	10.9	10.4
Gluten Index	97	97	97	97	98	98	97	93	93	94	94	92	90	93
100g BAKING TEST														
Baking water absorption, %	60.9	59.9	59.4	59.7	60.2	60.1	59.9	62.2	61.1	60.2	60.2	61.9	62.3	61.4
Loaf volume, cm ³	995	908	905	908	952	950	931	1145	1104	1013	997	1109	1083	1096
Evaluation	0	1	0	0	0	0	0	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption (14% mb), %	58.2	57.9	57.0	57.7	57.9	58.2	57.8	60.9	60.1	59.5	58.8	60.9	60.4	60.3
Development time, min	2.6	2.6	1.9	2.1	2.6	2.8	2.5	6.3	5.2	4.3	4.7	5.4	5.2	5.5
Stability, mm	14.0	10.1	7.2	9.0	10.6	9.9	9.8	9.0	7.1	7.2	7.8	8.8	7.2	8.0
Mixing tolerance index, BU	20	26	35	27	25	28	27	37	45	43	43	35	42	40

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

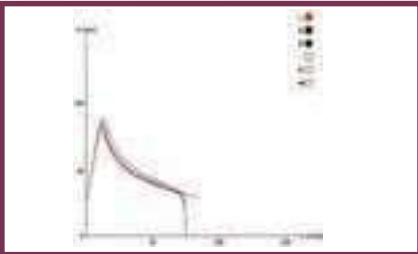
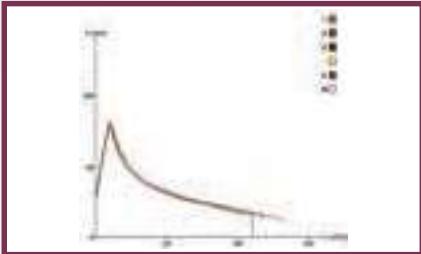
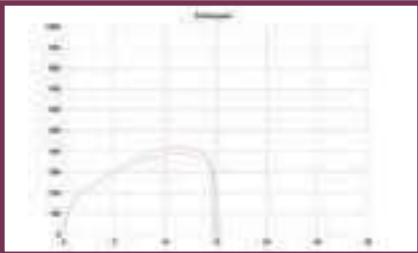
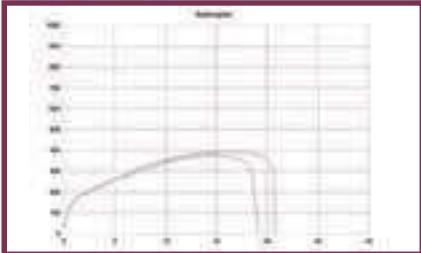
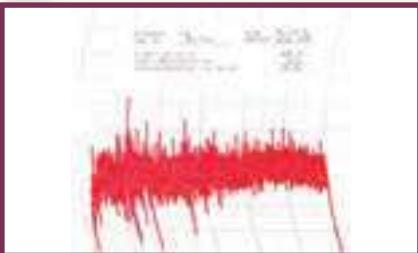
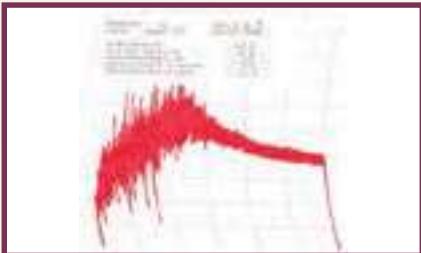
Country of origin		Russian Federation Average							RSA Crop Average						
Class and Grade bread wheat		B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples		7	14	13	24	16	25	99	25	19	9	7	8	2	70
ALVEOGRAM															
Strength (S), cm ²		40.5	33.2	30.3	33.3	37.2	32.2	33.8	44.6	36.1	34.0	34.6	40.6	36.1	39.2
Stability (P), mm		100	101	92	99	97	101	99	85	79	86	78	86	79	83
Distensibility (L), mm		77	61	61	64	75	60	65	122	113	102	106	119	123	115
P/L		1.34	1.91	1.61	1.83	1.49	2.06	1.78	0.72	0.75	1.22	0.81	0.80	0.69	0.81
															
EXTENSOGRAM															
Strength, cm ²		92	85	75	84	97	84	86	121	100	89	89	109	95	106
Max. height, BU		425	424	371	417	445	395	412	421	365	352	347	373	328	382
Extensibility, mm		157	147	145	148	164	157	153	209	197	180	178	206	200	198
															
MIXOGRAM															
Peak time, min		3.9	4.3	4.1	4.1	4.2	4.1	4.1	2.8	2.6	2.7	2.7	2.4	2.5	2.6
Water absorption (14% mb), %		60.9	59.9	59.4	59.7	60.2	60.0	59.9	62.2	61.1	60.2	60.2	61.9	62.3	61.4
															
MYCOTOXINS															
Aflatoxin B ₁ (µg/kg)		0 [0]							0 [0]						
Aflatoxin B ₂ (µg/kg)		0 [0]							0 [0]						
Aflatoxin G ₁ (µg/kg)		0 [0]							0 [0]						
Aflatoxin G ₂ (µg/kg)		0 [0]							0 [0]						
Fumonisin B ₁ (µg/kg)		0 [0]							0 [0]						
Fumonisin B ₂ (µg/kg)		0 [0]							0 [0]						
Fumonisin B ₃ (µg/kg)		0 [0]							0 [0]						
Deoxynivalenol (µg/kg) [max. value]		<100 [378]							<100 [570]						
15-ADON (µg/kg)		0 [0]							0 [0]						
Ochratoxin A (µg/kg)		0 [0]							0 [0]						
Zearalenone (µg/kg) [max. value]		0 [0]							0 [0]						
HT-2 (µg/kg)		0 [0]							0 [0]						
T-2 Toxin (µg/kg)		0 [0]							0 [0]						
No. of samples		37							40						

2017/2018 IMPORTED WHEAT QUALITY - UKRAINE (1 Oct 2017 to 30 Sep 2018)

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

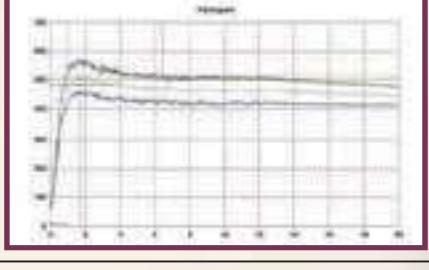
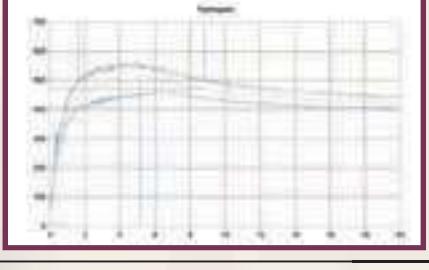
Country of origin	Ukraine Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	6	1	-	-	3	10	142	77	22	15	42	6	304
WHEAT GRADING														
Protein (12% mb), %	-	11.6	10.9	-	-	11.6	11.5	13.1	12.0	11.0	11.9	13.0	13.3	12.6
Moisture, %	-	10.5	10.6	-	-	10.9	10.6	10.0	10.1	10.0	9.5	10.3	10.2	10.0
Falling number, sec	-	289	295	-	-	286	289	379	368	367	380	360	301	371
1000 Kernel mass (13% mb), g	-	42.9	40.4	-	-	39.9	41.7	36.9	39.4	40.9	37.0	36.4	34.2	37.7
Hlm (dirty), kg/hl	-	80.7	82.8	-	-	80.7	80.9	80.9	81.7	81.6	81.3	78.4	75.8	80.7
Screenings (<1.8 mm sieve), %	-	1.47	1.05	-	-	1.52	1.44	1.31	1.21	0.98	1.98	2.61	3.24	1.51
Gravel, stones, turf and glass, %	-	0.00	0.00	-	-	0.00	0.00	0.01	0.01	0.02	0.00	0.01	0.07	0.01
Foreign matter, %	-	0.10	0.04	-	-	0.08	0.09	0.11	0.13	0.10	0.10	0.29	0.39	0.14
Other grain & unthreshed ears, %	-	0.57	0.44	-	-	0.34	0.49	0.35	0.38	0.28	0.42	0.94	0.86	0.45
Heat damaged kernels, %	-	0.01	0.00	-	-	0.00	0.01	0.00	0.00	0.00	0.00	0.01	0.05	0.00
Immature kernels, %	-	0.01	0.00	-	-	0.00	0.01	0.05	0.04	0.02	0.01	0.11	0.30	0.06
Insect damaged kernels, %	-	0.08	0.08	-	-	0.18	0.11	0.59	0.54	0.60	0.55	1.20	3.44	0.72
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, %	-	0.03	0.08	-	-	0.13	0.06	0.02	0.02	0.02	0.00	0.05	1.93	0.06
Total damaged kernels, %	-	0.14	0.16	-	-	0.31	0.19	0.66	0.61	0.65	0.56	1.36	5.73	0.84
Combined deviations, %	-	2.27	1.69	-	-	2.25	2.21	2.43	2.32	2.01	3.06	5.20	10.22	2.94
Field fungi, %	-	0.22	0.00	-	-	0.05	0.15	0.10	0.08	0.07	0.11	0.13	1.23	0.12
Storage fungi, %	-	0.03	0.00	-	-	0.00	0.02	0.00	0.00	0.00	0.00	0.01	0.08	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	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	-	1	6	-	-	10	4	0	0	0	0	0	0	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	
No. of samples	-	6	1	-	-	3	10	142	77	22	15	42	6	304
Bühler Extraction, %	-	71.8	70.5	-	-	71.3	71.5	73.2	73.6	73.6	72.8	71.6	71.2	73.1
FLOUR														
Colour, KJ	-	-3.2	-3.8	-	-	-3.5	-3.4	-4.1	-4.2	-4.2	-4.3	-3.9	-3.5	-4.1
Colour, Konica Minolta CM5 (dry)														
L*	-	93.29	93.75	-	-	93.56	93.42	93.68	93.83	93.85	93.95	93.77	93.59	93.78
a*	-	0.51	0.42	-	-	0.42	0.47	0.44	0.44	0.45	0.38	0.41	0.31	0.43
b*	-	10.13	10.86	-	-	10.69	10.37	9.69	9.79	9.99	9.84	10.25	9.78	9.84
Ash (db), %	-	0.53	0.47	-	-	0.47	0.50	0.60	0.61	0.61	0.58	0.60	0.65	0.60
Protein (12% mb), %	-	10.2	9.7	-	-	10.3	10.2	12.0	11.1	10.2	10.0	11.7	11.9	11.3
Wet Gluten (14% mb), %	-	26.6	22.3	-	-	25.6	25.9	32.7	30.6	27.5	26.7	31.7	31.6	30.7
Dry Gluten (14% mb), %	-	9.2	8.1	-	-	9.1	9.0	11.1	10.3	9.2	9.0	10.8	10.9	10.4
Gluten Index	-	99	100	-	-	100	99	93	93	94	94	92	90	93
100g BAKING TEST														
Baking water absorption, %	-	60.0	59.5	-	-	60.1	60.0	62.2	61.1	60.2	60.2	61.9	62.3	61.4
Loaf volume, cm ³	-	944	916	-	-	1056	975	1145	1104	1013	997	1109	1083	1096
Evaluation	-	0	0	-	-	0	0	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption (14% mb), %	-	56.9	55.8	-	-	55.2	56.3	60.9	60.1	59.5	58.8	60.9	60.4	60.3
Development time, min	-	1.9	1.9	-	-	2.1	2.0	6.3	5.2	4.3	4.7	5.4	5.2	5.5
Stability, mm	-	6.9	6.0	-	-	15.6	9.4	9.0	7.1	7.2	7.8	8.8	7.2	8.0
Mixing tolerance index, BU	-	47	41	-	-	26	40	37	45	43	43	35	42	40

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

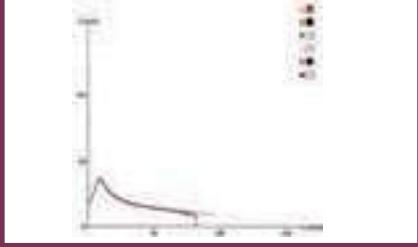
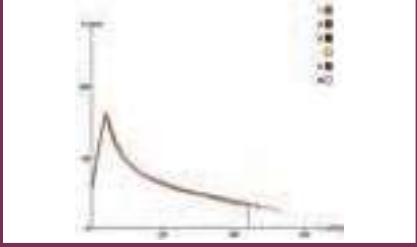
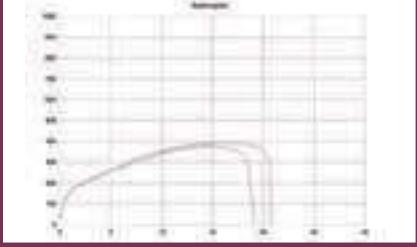
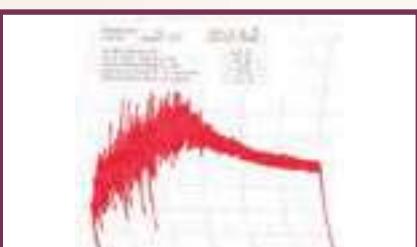
Country of origin	Ukraine Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	6	1	-	-	3	10	25	19	9	7	8	2	70
ALVEOGRAM														
Strength (S), cm ²	-	37.5	30.3	-	-	36.1	36.4	44.6	36.1	34.0	34.6	40.6	36.1	39.2
Stability (P), mm	-	97	100	-	-	81	92	85	79	86	78	86	79	83
Distensibility (L), mm	-	72	48	-	-	86	74	122	113	102	106	119	123	115
P/L	-	1.39	2.08	-	-	1.04	1.35	0.72	0.75	1.22	0.81	0.80	0.69	0.81
														
EXTENSOGRAM														
Strength, cm ²	-	88	98	-	-	90	90	121	100	89	89	109	95	106
Max. height, BU	-	417	449	-	-	381	409	421	365	352	347	373	328	382
Extensibility, mm	-	155	164	-	-	171	161	209	197	180	178	206	200	198
														
MIXOGRAM														
Peak time, min	-	4.4	5.2	-	-	4.7	4.6	2.8	2.6	2.7	2.7	2.4	2.5	2.6
Water absorption (14% mb), %	-	60.0	59.5	-	-	60.1	60.0	62.2	61.1	60.2	60.2	61.9	62.3	61.4
														
MYCOTOXINS														
Aflatoxin B ₁ (µg/kg)						0 [0]						0 [0]		
Aflatoxin B ₂ (µg/kg)						0 [0]						0 [0]		
Aflatoxin G ₁ (µg/kg)						0 [0]						0 [0]		
Aflatoxin G ₂ (µg/kg)						0 [0]						0 [0]		
Fumonisin B ₁ (µg/kg)						0 [0]						0 [0]		
Fumonisin B ₂ (µg/kg)						0 [0]						0 [0]		
Fumonisin B ₃ (µg/kg)						0 [0]						0 [0]		
Deoxynivalenol (µg/kg) [max. value]						<100 [128]						<100 [570]		
15-ADON (µg/kg)						0 [0]						0 [0]		
Ochratoxin A (µg/kg)						0 [0]						0 [0]		
Zearalenone (µg/kg) [max. value]						0 [0]						0 [0]		
HT-2 (µg/kg)						0 [0]						0 [0]		
T-2 Toxin (µg/kg)						0 [0]						0 [0]		
No. of samples						3						40		

2017/2018 IMPORTED WHEAT QUALITY - USA (1 Oct 2017 to 30 Sep 2018)

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	USA Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	3	-	9	-	6	18	142	77	22	15	42	6	304
WHEAT GRADING														
Protein (12% mb), %	-	11.1	-	9.4	-	10.5	10.1	13.1	12.0	11.0	11.9	13.0	13.3	12.6
Moisture, %	-	10.4	-	9.4	-	10.2	9.8	10.0	10.1	10.0	9.5	10.3	10.2	10.0
Falling number, sec	-	439	-	305	-	379	352	379	368	367	380	360	301	371
1000 Kernel mass (13% mb), g	-	31.6	-	33.5	-	33.0	33.0	36.9	39.4	40.9	37.0	36.4	34.2	37.7
HlM (dirty), kg/hl	-	80.1	-	76.4	-	78.2	77.6	80.9	81.7	81.6	81.3	78.4	75.8	80.7
Screenings (<1.8 mm sieve), %	-	2.63	-	2.57	-	2.18	2.45	1.31	1.21	0.98	1.98	2.61	3.24	1.51
Gravel, stones, turf and glass, %	-	0.00	-	0.00	-	0.00	0.00	0.01	0.01	0.02	0.00	0.01	0.07	0.01
Foreign matter, %	-	0.11	-	0.18	-	0.06	0.13	0.11	0.13	0.10	0.10	0.29	0.39	0.14
Other grain & unthreshed ears, %	-	0.16	-	0.44	-	0.26	0.33	0.35	0.38	0.28	0.42	0.94	0.86	0.45
Heat damaged kernels, %	-	0.19	-	0.00	-	0.00	0.03	0.00	0.00	0.00	0.00	0.01	0.05	0.00
Immature kernels, %	-	0.00	-	0.00	-	0.00	0.00	0.05	0.04	0.02	0.01	0.11	0.30	0.06
Insect damaged kernels, %	-	0.06	-	0.37	-	0.09	0.22	0.59	0.54	0.60	0.55	1.20	3.44	0.72
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, %	-	0.00	-	0.26	-	0.28	0.22	0.02	0.02	0.02	0.00	0.05	1.93	0.06
Total damaged kernels, %	-	0.25	-	0.63	-	0.37	0.48	0.66	0.61	0.65	0.56	1.36	5.73	0.84
Combined deviations, %	-	3.14	-	3.82	-	2.87	3.39	2.43	2.32	2.01	3.06	5.20	10.22	2.94
Field fungi, %	-	0.38	-	0.28	-	0.29	0.30	0.10	0.08	0.07	0.11	0.13	1.23	0.12
Storage fungi, %	-	0.00	-	0.07	-	0.03	0.04	0.00	0.00	0.00	0.00	0.01	0.08	0.00
Ergot, %	-	0.01	-	0.00	-	0.01	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	0	0
Poisonous seeds (<i>Argemone mexicana</i> , etc.)	-	6	-	0	-	6	3	0	0	0	0	0	0	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
No. of samples	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Bühler Extraction, %	-	70.1	-	69.4	-	70.8	70.0	73.2	73.6	73.6	72.8	71.6	71.2	73.1
FLOUR														
Colour, KJ	-	-3.3	-	-3.5	-	-3.3	-3.4	-4.1	-4.2	-4.2	-4.3	-3.9	-3.5	-4.1
Colour, Konica Minolta CM5 (dry)														
L*	-	93.44	-	94.77	-	93.81	94.23	93.68	93.83	93.85	93.95	93.77	93.59	93.78
a*	-	0.45	-	0.19	-	0.33	0.28	0.44	0.44	0.45	0.38	0.41	0.31	0.43
b*	-	10.87	-	8.53	-	10.13	9.45	9.69	9.79	9.99	9.84	10.25	9.78	9.84
Ash (db), %	-	0.55	-	0.49	-	0.51	0.51	0.60	0.61	0.61	0.58	0.60	0.65	0.60
Protein (12% mb), %	-	9.7	-	7.6	-	8.9	8.4	12.0	11.1	10.2	10.0	11.7	11.9	11.3
Wet Gluten (14% mb), %	-	24.4	-	18.9	-	21.8	21.0	32.7	30.6	27.5	26.7	31.7	31.6	30.7
Dry Gluten (14% mb), %	-	8.3	-	6.2	-	7.4	7.0	11.1	10.3	9.2	9.0	10.8	10.9	10.4
Gluten Index	-	99	-	96	-	97	97	93	93	94	94	92	90	93
100g BAKING TEST														
Baking water absorption, %	-	59.5	-	57.2	-	58.5	58.0	62.2	61.1	60.2	60.2	61.9	62.3	61.4
Loaf volume, cm ³	-	906	-	833	-	904	869	1145	1104	1013	997	1109	1083	1096
Evaluation	-	0	-	0	-	0	0	0	0	0	0	0	0	0
FARINOGRAM														
Water absorption (14% mb), %	-	55.2	-	49.3	-	53.3	51.6	60.9	60.1	59.5	58.8	60.9	60.4	60.3
Development time, min	-	2.0	-	1.2	-	1.8	1.5	6.3	5.2	4.3	4.7	5.4	5.2	5.5
Stability, mm	-	9.8	-	1.9	-	6.4	4.7	9.0	7.1	7.2	7.8	8.8	7.2	8.0
Mixing tolerance index, BU	-	38	-	80	-	57	65	37	45	43	43	35	42	40
														

2017/2018 Imported Wheat Quality Versus 2017/2018 RSA Wheat Quality

Country of origin	USA Average							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	3	-	9	-	6	18	25	19	9	7	8	2	70
ALVEOGRAM														
Strength (S), cm ²	-	32.0	-	14.2	-	23.7	20.3	44.6	36.1	34.0	34.6	40.6	36.1	39.2
Stability (P), mm	-	84	-	37	-	67	55	85	79	86	78	86	79	83
Distensibility (L), mm	-	71	-	87	-	74	80	122	113	102	106	119	123	115
P/L	-	1.29	-	0.43	-	1.08	0.79	0.72	0.75	1.22	0.81	0.80	0.69	0.81
														
EXTENSOGRAM														
Strength, cm ²	-	99	-	56	-	76	71	121	100	89	89	109	95	106
Max. height, BU	-	422	-	311	-	365	352	421	365	352	347	373	328	382
Extensibility, mm	-	156	-	125	-	149	140	209	197	180	178	206	200	198
														
MIXOGRAM														
Peak time, min	-	4.8	-	5.3	-	4.9	5.1	2.8	2.6	2.7	2.7	2.4	2.5	2.6
Water absorption (14% mb), %	-	59.5	-	58.1	-	58.8	58.6	62.2	61.1	60.2	60.2	61.9	62.3	61.4
														
MYCOTOXINS														
Aflatoxin B ₁ (µg/kg)							0 [0]						0 [0]	
Aflatoxin B ₂ (µg/kg)							0 [0]						0 [0]	
Aflatoxin G ₁ (µg/kg)							0 [0]						0 [0]	
Aflatoxin G ₂ (µg/kg)							0 [0]						0 [0]	
Fumonisin B ₁ (µg/kg)							0 [0]						0 [0]	
Fumonisin B ₂ (µg/kg)							0 [0]						0 [0]	
Fumonisin B ₃ (µg/kg)							0 [0]						0 [0]	
Deoxynivalenol (µg/kg) [max. value]							244 [999]						<100 [570]	
15-ADON (µg/kg)							0 [0]						0 [0]	
Ochratoxin A (µg/kg)							0 [0]						0 [0]	
Zearalenone (µg/kg) [max. value]							0 [0]						0 [0]	
HT-2 (µg/kg)							0 [0]						0 [0]	
T-2 Toxin (µg/kg)							0 [0]						0 [0]	
No. of samples							6						40	