

SAGL PROFICIENCY TESTING SCHEMES

Product	SAGL Proficiency Test	Tests / year	Interval	Product	Tests
Maize	SAGL Maize Grading PT	4	Feb, May, Aug & Nov	3 x White Maize 1 x Yellow Maize	RSA Maize grading according to Government Gazette • Grading including visual inspection for defective kernels, other colour, foreign matter, pinked maize kernels, live insects, noxious seeds and undesirable odour. • Whole kernel moisture
Maize meal	SAGL Maize Meal Quality PT	4	Feb, May, Aug & Nov	2 x Super Maize Meal 2 x "Special" Maize Meal	Speck count, Particle size, Moisture, Fat, Fibre, Protein, Ash and Whiteness index
Wheat	SAGL Wheat Grading PT	4	Feb, May, Aug & Nov	Wheat	RSA Wheat grading according to Government Gazette Grading including screenings and visual inspection for damaged kernels, foreign matter, other grain and unthreshed ears, heavily frost damaged kernels, field fungi, storage fungi, noxious seeds, live insects and undesirable odour), Hectolitre mass, Whole wheat moisture, Whole wheat flour moisture, Protein and Falling number
Wheat flour	SAGL Konica Minolta Dry Colour PT	6	Jan, March, May, July, Sept & Nov	White bread and cake flour	L*, a* and b* values with the spectrophotometer configured for a 10 degree observer and D65 illumination using the CIELAB colour scale.
Wheat and flour	SAGL Wheat and Flour PT	4	Jan, April, July & Oct	White bread flour Whole wheat flour Brown bread flour	White bread: Moisture, Kent jones & Konica Minolta Dry Colour, falling number, RVA falling number equivalent, protein, ash, starch damage, wet gluten, dry gluten, gluten index, Farinograph, Alveograph, Consistogram, Extensigraph and Mixograph. Whole wheat: Hectolitre mass, whole wheat moisture, whole wheat flour -moisture, protein, falling number, wet gluten, dry gluten and Mixograph. Brown bread: Bran content and colour