Table 8: Summary of the quality results of imported wheat during the 2021/22 season

Quality parameter	Argentina				Australia				Brazil				Lithuania			
	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev
Hectolitre mass, kg/hl	79.7	78.0	80.9	0.76	83.5	81.7	85.2	1.08	79.6	77.9	80.9	0.83	77.2	75.9	77.9	0.53
Screenings (<1.8mm), %	1.94	1.04	4.15	0.78	0.98	0.42	1.41	0.27	2.13	1.44	3.56	0.72	3.12	2.17	3.84	0.44
1000 Kernel mass, g (13 % mb)	33.3	29.4	36.0	2.02	42.4	38.8	48.2	3.10	32.4	30.2	35.9	2.28	36.2	35.1	38.0	0.66
WWF Protein (12% mb), %	11.7	10.1	12.8	0.79	11.9	10.7	13.3	0.59	12.1	11.4	12.6	0.40	12.5	12.2	12.8	0.17
WWF Falling number, sec	346	275	416	35.17	360	162	495	101.28	361	272	415	33.43	372	311	437	27.98
Number of samples	***32***				***35***				***13***				***19***			
Flour moisture, %	13.7	13.1	14.1	0.22	13.6	13.0	14.3	0.31	13.9	13.5	14.5	0.26	13.6	12.9	14.0	0.31
Flour Protein, % (12 % mb)	10.6	9.0	11.6	0.73	10.9	9.8	11.5	0.55	10.9	10.2	11.3	0.35	11.2	10.9	11.5	0.20
Ash, % (db)	0.60	0.53	0.67	0.04	0.54	0.49	0.59	0.02	0.62	0.60	0.68	0.03	0.54	0.51	0.57	0.02
Colour, KJ (wet)	-4.6	-5.0	-4.1	0.27	-5.0	-5.0	-5.0	0.00	-4.8	-5.0	-4.6	0.14	-4.5	-4.8	-4.4	0.12
Konica Minolta CM-5 colour, L*	93.15	92.38	93.79	0.44	93.85	93.40	94.29	0.21	93.00	92.66	93.43	0.23	93.50	93.15	93.66	0.14
Konica Minolta CM-5 colour, b*	11.07	10.35	13.73	0.69	9.26	8.86	9.80	0.25	11.09	10.46	11.52	0.39	11.06	10.83	11.43	0.20
Wet gluten, % (14 % mb)	26.8	23.1	30.5	2.84	29.1	25.0	32.6	1.88	27.7	23.0	31.8	2.66	28.9	28.4	29.9	0.45
Dry gluten, % (14 % mb)	9.0	7.6	10.0	0.78	9.6	8.3	10.7	0.62	9.2	8.0	10.3	0.70	10.0	9.6	11.0	0.33
Gluten Index	97	88	100	2.54	96	88	99	2.57	97	94	100	1.88	98	96	99	1.07
Farinogram																
Water absorption, % (14% mb)	56.9	55.1	59.6	1.49	60.2	58.5	62.7	1.05	57.6	55.9	58.5	0.91	54.8	53.7	55.5	0.52
Development time, min	4.1	1.5	9.3	3.12	4.9	2.5	6.7	1.15	5.8	1.8	9.2	3.18	2.4	1.9	3.5	0.41
Stability, mm	9.7	2.0	18.2	5.35	9.0	6.2	12.2	1.80	13.2	3.9	18.7	3.77	10.2	7.2	12.5	1.35
Alveogram																
Strength, cm^2	43.7	33.0	53.2	4.68	47.6	36.1	62.1	7.05	47.0	42.8	52.9	2.81	38.5	32.9	45.9	3.10
Stability, mm	97	90	104	3.48	97	85	116	9.67	97	89	105	5.81	67	53	75	7.03
Distensibility, mm	84	63	105	12.65	107	68	137	15.33	93	70	105	9.93	120	100	150	12.19
P/L	1.17	0.89	1.47	0.18	0.94	0.68	1.62	0.24	1.07	0.86	1.49	0.18	0.57	0.35	0.74	0.10
Extensogram																
Strength, cm^2	108	97	126	7.89	114	74	148	23.61	113	94	130	11.01	121	104	134	7.87
Max. height, BU	537	440	639	57.10	447	306	568	85.41	525	428	608	55.92	525	484	569	25.73
Extensibility, mm	152	128	171	11.29	188	146	209	16.30	163	149	178	8.38	172	153	185	8.32
Mixogram																
Water absorption, % (14% mb)	60.5	58.9	61.7	0.79	60.8	59.6	61.5	0.62	60.9	60.0	61.3	0.41	61.2	60.8	61.5	0.25
Peak time, min	4.7	3.7	5.7	0.67	3.0	2.3	3.5	0.33	4.4	3.5	5.3	0.62	4.6	4.1	5.3	0.35
100 g Baking Test																
Loaf volume, cm^3	955	862	1080	63.27	1030	846	1163	76.40	1028	976	1085	30.93	1091	1007	1152	30.91
Evaluation	0	0	0	0.00	0	0	0	0.00	0	0	0	0.00	0	0	0	0.00
Number of samples	***32***				***35***				***13***				***19***			

Table 8: Summary of the quality results of imported wheat during the 2021/22 season

Quality parameter	Poland				USA				RSA crop average 2021/22			
	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev	Ave	Min	Max	Stdev
Hectolitre mass, kg/hl	77.0	75.1	77.9	0.72	79.9	79.0	81.1	0.89	79.9	57.9	85.5	2.76
Screenings (<1.8mm), %	2.87	2.17	4.18	0.52	2.21	1.68	3.12	0.48	1.20	0.01	23.97	1.64
1000 Kernel mass, g (13 % mb)	36.0	31.8	40.7	1.86	34.3	32.8	35.9	1.12	40.3	27.6	48.0	3.65
WWF Protein (12% mb), %	12.3	11.5	13.2	0.44	9.3	9.0	9.7	0.26	11.9	9.0	14.7	1.29
WWF Falling number, sec	360	266	429	45.22	335	290	376	29.31	341	56	495	76.94
Number of samples	***23***				***8***				***65***			
Flour moisture, %	13.8	13.2	14.5	0.35	13.4	13.1	13.8	0.24	13.7	13.1	14.4	0.29
Flour Protein, % (12 % mb)	11.0	10.0	11.7	0.44	7.6	7.3	7.9	0.22	10.9	8.6	14.0	1.20
Ash, % (db)	0.55	0.51	0.58	0.02	0.50	0.46	0.53	0.03	0.60	0.50	0.69	0.04
Colour, KJ (wet)	-4.3	-4.6	-4.0	0.20	-4.8	-5.0	-4.5	0.24	-4.9	-5.0	-4.3	0.15
Konica Minolta CM-5 colour, L*	93.27	92.85	93.64	0.20	94.76	94.37	95.18	0.36	93.70	92.66	94.25	0.36
Konica Minolta CM-5 colour, b*	10.49	9.79	11.77	0.41	8.82	8.26	9.09	0.26	9.85	8.57	11.59	0.62
Wet gluten, % (14 % mb)	29.2	25.4	33.1	1.95	18.9	16.6	21.1	1.63	28.9	22.5	35.6	3.45
Dry gluten, % (14 % mb)	9.7	8.8	10.7	0.53	6.2	5.6	6.6	0.38	9.6	7.4	11.9	1.22
Gluten Index	95	82	99	4.13	93	89	99	4.02	96	89	99	1.76
Farinogram												
Water absorption, % (14% mb)	55.6	54.2	57.4	0.96	48.9	48.4	49.5	0.44	60.0	55.7	65.5	1.85
Development time, min	2.7	1.9	3.9	0.49	1.2	1.0	1.4	0.14	5.7	3.1	21.0	2.67
Stability, mm	9.4	5.4	13.0	2.00	2.1	1.6	2.5	0.28	9.7	5.5	20.0	3.19
Alveogram												
Strength, cm^2	39.8	32.4	46.3	4.08	13.3	11.6	15.3	1.46	42.5	28.9	78.4	8.96
Stability, mm	104	52	747	140.57	40	37	45	3.29	86	63	187	17.78
Distensibility, mm	122	84	194	27.41	70	58	77	6.40	121	45	159	23.81
P/L	0.65	0.27	0.97	0.20	0.58	0.48	0.69	0.08	0.77	0.43	4.16	0.48
Extensogram												
Strength, cm^2	99	80	111	8.24	58	50	69	6.16	103	66	169	24.43
Max. height, BU	431	319	521	50.11	341	277	391	38.48	393	291	619	66.86
Extensibility, mm	182	157	450	59.30	117	103	127	8.02	191	125	246	27.36
Mixogram												
Water absorption, % (14% mb)	60.9	59.8	61.8	0.52	57.9	57.6	58.0	0.14	60.9	58.5	65.0	1.43
Peak time, min	3.7	3.0	4.4	0.41	4.9	4.3	5.5	0.47	2.9	2.3	5.1	0.42
100 g Baking Test												
Loaf volume, cm^3	1058	958	1163	43.83	827	701	913	77.49	1065	806	1268	101.28
Evaluation	0	0	0	0.00	0	0	0	0.00	0	0	0	0.00
Number of samples	***23***				***8***				***65***			