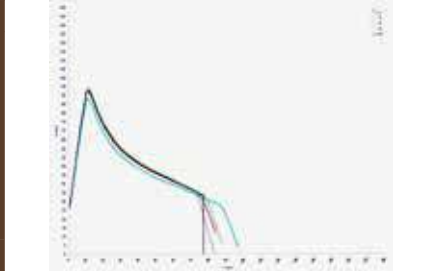
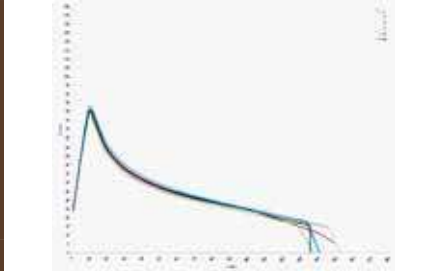
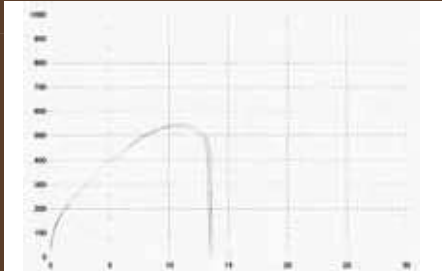
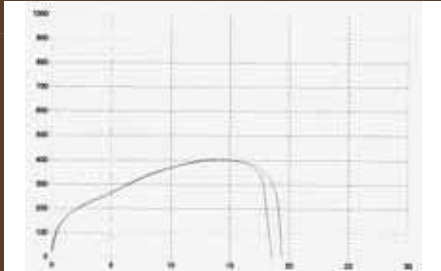
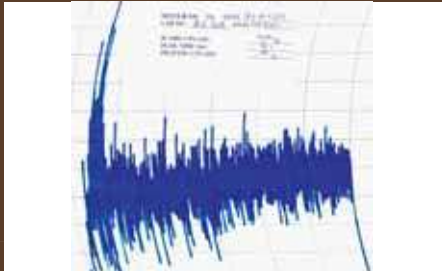
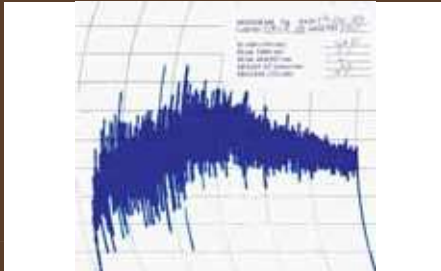


# Imported Wheat Quality - Argentina (25 Sep 2022 to 30 Sep 2023)

2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

Country of origin Class and Grade bread wheat	Argentina Average						RSA Crop Average						
	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average	
<b>No. of samples</b>	-	2	5	-	-	7	103	55	47	35	95	335	
<b>WHEAT</b>													
<b>GRADING</b>													
Protein (12% mb), %	-	11.6	10.5	-	-	10.9	13.2	12.0	11.1	10.3	12.2	12.1	
Moisture, %	-	11.4	11.3	-	-	11.3	11.2	11.2	11.3	11.5	11.2	11.3	
Falling number, sec	-	408	402	-	-	403	370	372	378	374	331	361	
1000 Kernel mass (13% mb), g	-	34.2	32.4	-	-	32.9	36.8	37.4	38.6	39.2	35.4	37.0	
Hlm (dirty), kg/hl	-	78.9	80.7	-	-	80.2	80.3	80.4	80.7	79.5	78.7	79.8	
Screenings (<1.8 mm sieve), %	-	1.79	1.73	-	-	1.75	1.26	1.21	1.32	1.41	2.72	1.69	
Gravel, stones, turf and glass, %	-	0.00	0.00	-	-	0.00	0.00	0.01	0.01	0.01	0.03	0.01	
Foreign matter, %	-	0.11	0.21	-	-	0.18	0.11	0.11	0.11	0.12	0.21	0.14	
Other grain & unthreshed ears, %	-	0.19	0.10	-	-	0.13	0.33	0.36	0.38	0.39	0.78	0.48	
Heat damaged kernels, %	-	0.00	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	
Immature kernels, %	-	0.00	0.07	-	-	0.05	0.06	0.03	0.04	0.03	0.03	0.04	
Insect damaged kernels, %	-	0.21	0.07	-	-	0.11	0.45	0.48	0.55	0.58	0.66	0.54	
Sprouted kernels, %	-	0.08	0.02	-	-	0.03	0.11	0.07	0.04	0.03	0.42	0.17	
Total damaged kernels, %	-	0.29	0.16	-	-	0.20	0.62	0.58	0.64	0.63	1.11	0.76	
Combined deviations, %	-	2.38	2.21	-	-	2.26	2.32	2.27	2.45	2.55	4.82	3.06	
Heavily frost damaged kernels, %	-	0.00	0.00	-	-	0.00	0.00	0.00	0.01	0.00	0.11	0.03	
Field fungi, %	-	0.08	0.46	-	-	0.35	0.33	0.33	0.16	0.14	0.59	0.36	
Storage fungi, %	-	0.00	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	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	
		Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average
<b>No. of samples</b>	-	2	5	-	-	7	19	16	14	8	8	65	
Bühler Extraction, %	-	72.8	71.9	-	-	72.1	74.4	73.9	73.7	73.1	73.3	73.8	
<b>FLOUR</b>													
Colour, KJ	-	-4.1	-4.8	-	-	-4.6	-5.0	-5.0	-5.0	-4.9	-5.0	-5.0	
Colour, Konica Minolta CM5 (dry)													
L*	-	93.58	93.42	-	-	93.47	93.60	93.69	93.67	93.76	93.80	93.68	
a*	-	5.44	0.46	-	-	1.88	0.51	0.48	0.47	0.44	0.48	0.48	
b*	-	10.05	11.01	-	-	10.73	10.02	10.26	10.58	9.99	10.23	10.20	
Ash (db), %	-	0.55	0.58	-	-	0.57	0.59	0.60	0.60	0.59	0.59	0.59	
Protein (12% mb), %	-	10.4	9.5	-	-	9.8	12.2	11.1	10.2	9.6	10.9	11.0	
Wet Gluten (14% mb), %	-	24.5	23.8	-	-	24.0	32.9	29.6	27.5	25.6	29.7	29.5	
Dry Gluten (14% mb), %	-	8.6	8.0	-	-	8.2	11.1	9.9	9.1	8.2	9.9	9.8	
Gluten Index	-	99	99	-	-	99	95	96	96	97	96	96	
<b>100 g BAKING TEST</b>													
Baking water absorption, %	-	60.3	59.3	-	-	59.6	62.4	61.0	60.0	59.7	60.9	61.0	
Loaf volume, cm <sup>3</sup>	-	953	816	-	-	855	1034	972	916	898	963	966	
Evaluation	-	0	0	-	-	0	0	0	0	0	0	0	
<b>FARINOGRAM</b>													
Water absorption (14% mb), %	-	55.9	56.5	-	-	56.3	60.3	59.7	58.7	58.3	59.2	59.4	
Development time, min	-	2.0	1.7	-	-	1.8	6.5	6.0	4.3	4.2	4.8	5.4	
Stability, mm	-	18.9	9.3	-	-	12.0	15.8	12.9	9.7	10.3	12.4	12.6	
Mixing tolerance index, BU	-	36	39	-	-	38	25	31	37	36	30	31	

2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

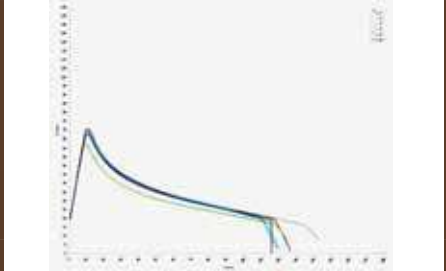
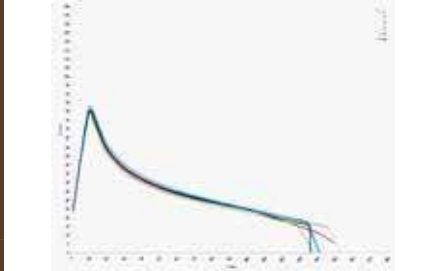
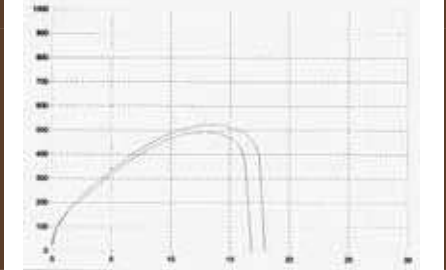
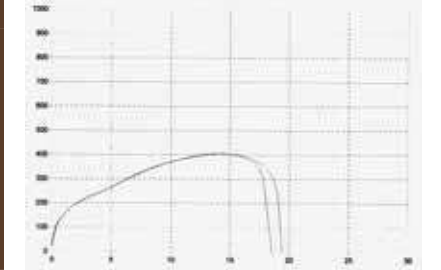
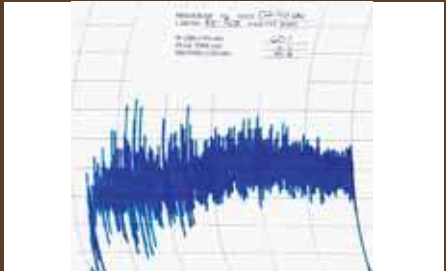
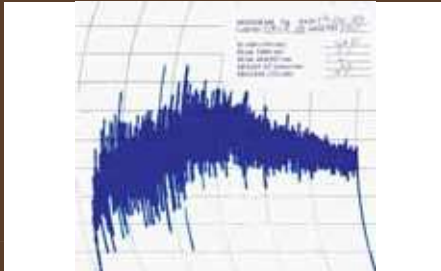
Country of origin	Argentina Average						RSA Crop Average					
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average
<b>No. of samples</b>	-	2	5	-	-	7	19	17	13	11	5	65
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	42.8	41.1	-	-	41.6	48.0	42.7	35.6	35.4	40.6	41.4
Stability (P), mm	-	94	101	-	-	99	78	82	78	84	77	80
Distensibility (L), mm	-	81	74	-	-	76	152	130	119	101	137	130
P/L	-	1.16	1.38	-	-	1.32	0.52	0.66	0.72	0.86	0.60	0.66
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	126	97	-	-	105	134	108	91	85	113	109
Max. height, BU	-	612	491	-	-	525	454	407	371	384	419	411
Extensibility, mm	-	155	147	-	-	149	218	194	178	159	200	192
												
<b>MIXOGRAM</b>												
Peak time, min	-	5.7	5.1	-	-	5.3	3.1	3.2	3.0	3.4	3.2	3.1
Water absorption (14% mb), %	-	60.3	59.3	-	-	59.6	62.4	61	60	59.5	60.9	60.9
												
<b>MYCOTOXINS</b>												
Aflatoxin B <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin B <sub>2</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>1</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>3</sub> (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	174 [348]						757 [6 463]					
15-ADON (µg/kg)	ND						46 [301]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						1 [36]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>2</b>						<b>40</b>					

# Imported Wheat Quality - Australia (25 Sep 2022 to 30 Sep 2023)

2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

Country of origin	Australia Average						RSA Crop Average						
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average	
No. of samples	-	9	3	1	3	16	103	55	47	35	95	335	
<b>WHEAT GRADING</b>													
Protein (12% mb), %	-	12.1	11.1	10	11.5	11.7	13.2	12.0	11.1	10.3	12.2	12.1	
Moisture, %	-	10.5	10.7	10.6	10.5	10.6	11.2	11.2	11.3	11.5	11.2	11.3	
Falling number, sec	-	372	514	468	221	377	370	372	378	374	331	361	
1000 Kernel mass (13% mb), g	-	34.4	41.2	41.1	32.8	35.8	36.8	37.4	38.6	39.2	35.4	37.0	
HIm (dirty), kg/hl	-	80.7	80.6	79.6	81	80.7	80.3	80.4	80.7	79.5	78.7	79.8	
Screenings (<1.8 mm sieve), %	-	1.78	1.76	1.66	2.16	1.84	1.26	1.21	1.32	1.41	2.72	1.69	
Gravel, stones, turf and glass, %	-	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.01	0.01	0.03	0.01	
Foreign matter, %	-	0.14	0.21	0.2	0.07	0.14	0.11	0.11	0.11	0.12	0.21	0.14	
Other grain & unthreshed ears, %	-	0.43	0.38	0.3	0.24	0.38	0.33	0.36	0.38	0.39	0.78	0.48	
Heat damaged kernels, %	-	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	
Immature kernels, %	-	0.03	0.00	0.00	0.04	0.02	0.06	0.03	0.04	0.03	0.03	0.04	
Insect damaged kernels, %	-	0.04	0.07	0.00	0.11	0.06	0.45	0.48	0.55	0.58	0.66	0.54	
Sprouted kernels, %	-	0.4	0.21	0.4	6.63	1.53	0.11	0.07	0.04	0.03	0.42	0.17	
Total damaged kernels, %	-	0.48	0.29	0.4	6.77	1.62	0.62	0.58	0.64	0.63	1.11	0.76	
Combined deviations, %	-	2.83	2.63	2.56	9.24	3.98	2.32	2.27	2.45	2.55	4.82	3.06	
Heavily frost damaged kernels, %	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.00	0.11	0.03	
Field fungi, %	-	0.68	1.23	1.4	0.58	0.81	0.33	0.33	0.16	0.14	0.59	0.36	
Storage fungi, %	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	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	
		<b>Super</b>	<b>Gr1</b>	<b>Gr2</b>	<b>Gr3</b>	<b>COW</b>	<b>Average</b>	<b>Super</b>	<b>Gr1</b>	<b>Gr2</b>	<b>Gr3</b>	<b>COW</b>	<b>Average</b>
<b>No. of samples</b>	-	9	3	1	3	16	19	16	14	8	8	65	
Bühler Extraction, %	-	72.5	72	71.8	72.5	72.4	74.4	73.9	73.7	73.1	73.3	73.8	
<b>FLOUR</b>													
Colour, KJ	-	-4.8	-4.7	-4.7	-4.4	-4.7	-5.0	-5.0	-5.0	-4.9	-5.0	-5.0	
Colour, Konica Minolta CM5 (dry)													
L*	-	94.08	94.16	94.23	93.76	94.04	93.6	93.69	93.67	93.76	93.8	93.68	
a*	-	0.43	0.49	0.49	0.48	0.46	0.51	0.48	0.47	0.44	0.48	0.48	
b*	-	9.11	8.57	8.24	9.36	9.00	10.02	10.26	10.58	9.99	10.23	10.20	
Ash (db), %	-	0.54	0.55	0.56	0.61	0.56	0.59	0.60	0.60	0.59	0.59	0.59	
Protein (12% mb), %	-	11.1	9.9	9.8	10.2	10.6	12.2	11.1	10.2	9.6	10.9	11.0	
Wet Gluten (14% mb), %	-	29.8	28.6	28.3	27.3	29.0	32.9	29.6	27.5	25.6	29.7	29.5	
Dry Gluten (14% mb), %	-	10.0	9.2	9.3	9.0	9.6	11.1	9.9	9.1	8.2	9.9	9.8	
Gluten Index	-	97	90	93	98	95	95	96	96	97	96	96	
<b>100 g BAKING TEST</b>													
Baking water absorption, %	-	61	60.1	59.6	60	60.6	62.4	61.0	60.0	59.7	60.9	61.0	
Loaf volume, cm <sup>3</sup>	-	1043	906	939	1070	1016	1034	972	916	898	963	966	
Evaluation	-	0	0	0	0	0	0	0	0	0	0	0	
<b>FARINOGRAM</b>													
Water absorption (14% mb), %	-	59.0	60.5	59.9	56.2	58.8	60.3	59.7	58.7	58.3	59.2	59.4	
Development time, min	-	5.8	5.2	4.8	2.9	5.1	6.5	6.0	4.3	4.2	4.8	5.4	
Stability, mm	-	10.2	8.1	7.8	8.5	9.3	15.8	12.9	9.7	10.3	12.4	12.6	
Mixing tolerance index, BU	-	31	34	34	24	30	25	31	37	36	30	31	

2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

Country of origin	Australia Average						RSA Crop Average					
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average
<b>No. of samples</b>	-	9	3	1	3	16	19	17	13	11	5	65
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	48.4	35.9	34.3	38	43.3	48.0	42.7	35.6	35.4	40.6	41.4
Stability (P), mm	-	85	93	86	74	84	78	82	78	84	77	80
Distensibility (L), mm	-	129	92	95	106	115	152	130	119	101	137	130
P/L	-	0.67	1.01	0.91	0.71	0.76	0.52	0.66	0.72	0.86	0.60	0.66
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	127	80	80	120	114	134	108	91	85	113	109
Max. height, BU	-	474	339	327	503	445	454	407	371	384	419	411
Extensibility, mm	-	200	165	174	182	189	218	194	178	159	200	192
												
<b>MIXOGRAM</b>												
Peak time, min	-	3.3	5.4	3.0	3.8	3.8	3.1	3.2	3.0	3.4	3.2	3.1
Water absorption (14% mb), %	-	61	59.7	59.6	60	60.5	62.4	61	60	59.5	60.9	60.9
												
<b>MYCOTOXINS</b>												
Aflatoxin B <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin B <sub>2</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>1</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>3</sub> (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	247 [495]						757 [6 463]					
15-ADON (µg/kg)	ND						46 [301]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						1 [36]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>6</b>						<b>40</b>					

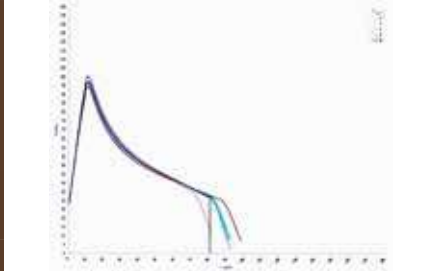
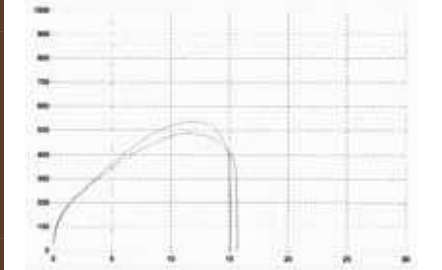
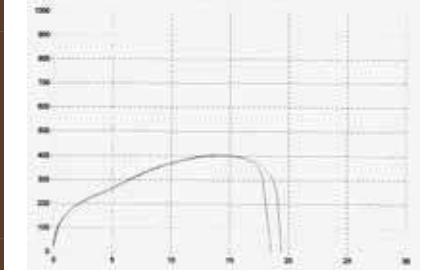
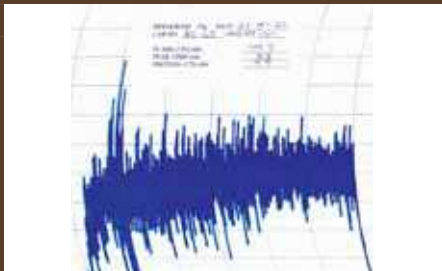
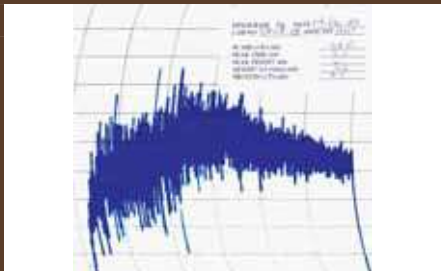
# Imported Wheat Quality - Brazil (25 Sep 2022 to 30 Sep 2023)

2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

Country of origin	Brazil Average						RSA Crop Average						
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average	
No. of samples	-	2	6	5	1	14	103	55	47	35	95	335	
<b>WHEAT</b>													
<b>GRADING</b>													
Protein (12% mb), %	-	11.9	10.9	10.7	10.4	10.9	13.2	12.0	11.1	10.3	12.2	12.1	
Moisture, %	-	11.5	11.6	11.4	11.7	11.5	11.2	11.2	11.3	11.5	11.2	11.3	
Falling number, sec	-	362	413	354	390	383	370	372	378	374	331	361	
1000 Kernel mass (13% mb), g	-	35.8	31.9	32.7	31.2	32.7	36.8	37.4	38.6	39.2	35.4	37.0	
HIm (dirty), kg/hl	-	77.5	81.6	79.8	81.6	80.4	80.3	80.4	80.7	79.5	78.7	79.8	
Screenings (<1.8 mm sieve), %	-	1.87	2.54	2.22	3.44	2.39	1.26	1.21	1.32	1.41	2.72	1.69	
Gravel, stones, turf and glass, %	-	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.01	0.01	0.03	0.01	
Foreign matter, %	-	0.00	0.14	0.07	0.10	0.09	0.11	0.11	0.11	0.12	0.21	0.14	
Other grain & unthreshed ears, %	-	0.13	0.37	0.1	0.36	0.24	0.33	0.36	0.38	0.39	0.78	0.48	
Heat damaged kernels, %	-	0.00	0.05	0.00	0.00	0.02	0.00	0.00	0.00	0.00	0.00	0.00	
Immature kernels, %	-	0.00	0.19	0.14	0.1	0.14	0.06	0.03	0.04	0.03	0.03	0.04	
Insect damaged kernels, %	-	0.49	0.01	0.42	0.00	0.23	0.45	0.48	0.55	0.58	0.66	0.54	
Sprouted kernels, %	-	0.00	0.00	0.00	0.00	0.00	0.11	0.07	0.04	0.03	0.42	0.17	
Total damaged kernels, %	-	0.49	0.26	0.56	0.1	0.39	0.62	0.58	0.64	0.63	1.11	0.76	
Combined deviations, %	-	2.49	3.31	2.94	4.00	3.11	2.32	2.27	2.45	2.55	4.82	3.06	
Heavily frost damaged kernels, %	-	0.00	0.02	0.06	0.00	0.03	0.00	0.00	0.01	0.00	0.11	0.03	
Field fungi, %	-	1.38	0.61	0.95	0.92	0.86	0.33	0.33	0.16	0.14	0.59	0.36	
Storage fungi, %	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	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	
		<b>Super</b>	<b>Gr1</b>	<b>Gr2</b>	<b>Gr3</b>	<b>COW</b>	<b>Average</b>	<b>Super</b>	<b>Gr1</b>	<b>Gr2</b>	<b>Gr3</b>	<b>COW</b>	<b>Average</b>
<b>No. of samples</b>	-	<b>2</b>	<b>6</b>	<b>5</b>	<b>1</b>	<b>14</b>	<b>19</b>	<b>16</b>	<b>14</b>	<b>8</b>	<b>8</b>	<b>65</b>	
Bühler Extraction, %	-	74.5	71.2	72.7	70.7	72.2	74.4	73.9	73.7	73.1	73.3	73.8	
<b>FLOUR</b>													
Colour, KJ	-	-4.8	-5.0	-4.9	-5.0	-4.9	-5.0	-5.0	-5.0	-4.9	-5.0	-5.0	
Colour, Konica Minolta CM5 (dry)													
L*	-	93.12	93.27	93.07	93.11	93.16	93.60	93.69	93.67	93.76	93.80	93.68	
a*	-	0.47	0.53	0.5	0.54	0.51	0.51	0.48	0.47	0.44	0.48	0.48	
b*	-	10.92	11.58	11.18	11.64	11.35	10.02	10.26	10.58	9.99	10.23	10.20	
Ash (db), %	-	0.54	0.59	0.55	0.57	0.57	0.59	0.60	0.60	0.59	0.59	0.59	
Protein (12% mb), %	-	10.9	9.8	10.0	9.4	10.0	12.2	11.1	10.2	9.6	10.9	11.0	
Wet Gluten (14% mb), %	-	28.7	24.9	25.9	24.0	25.7	32.9	29.6	27.5	25.6	29.7	29.5	
Dry Gluten (14% mb), %	-	9.6	8.1	8.5	7.9	8.4	11.1	9.9	9.1	8.2	9.9	9.8	
Gluten Index	-	98	98	98	99	98	95	96	96	97	96	96	
<b>100 g BAKING TEST</b>													
Baking water absorption, %	-	60.8	59.6	59.9	59.2	59.9	62.4	61.0	60.0	59.7	60.9	61.0	
Loaf volume, cm <sup>3</sup>	-	830	811	789	788	804	1034	972	916	898	963	966	
Evaluation	-	1	0	1	0	0	0	0	0	0	0	0	
<b>FARINOGRAM</b>													
Water absorption (14% mb), %	-	56.4	58.1	57.5	58.8	57.7	60.3	59.7	58.7	58.3	59.2	59.4	
Development time, min	-	5.6	1.9	4.4	2.0	3.3	6.5	6.0	4.3	4.2	4.8	5.4	
Stability, mm	-	15.1	10.4	9.5	5.4	10.4	15.8	12.9	9.7	10.3	12.4	12.6	
Mixing tolerance index, BU	-	13	38	39	37	35	25	31	37	36	30	31	



2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

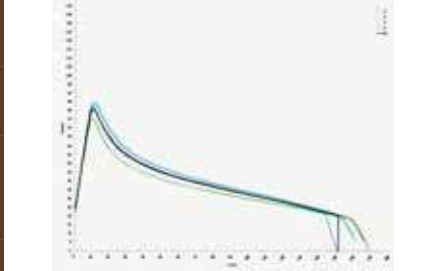
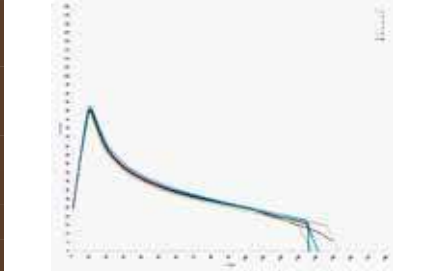
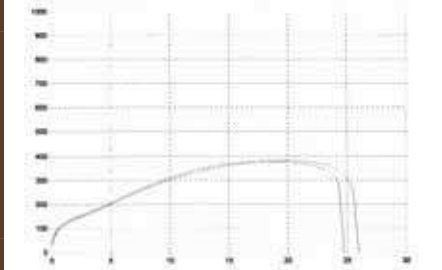
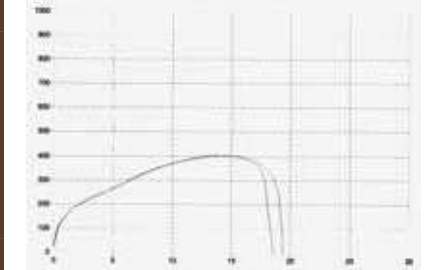
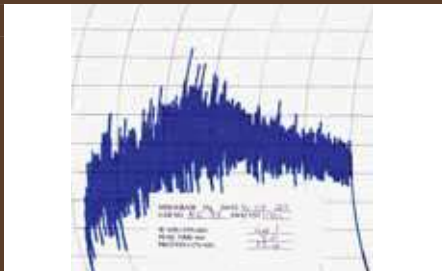
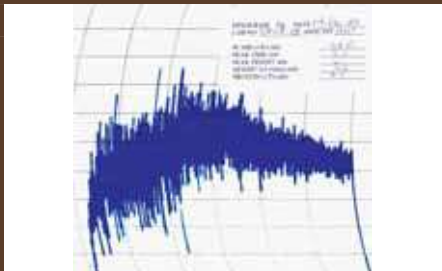
Country of origin	Brazil Average						RSA Crop Average					
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average
<b>No. of samples</b>	-	2	6	5	1	14	19	17	13	11	5	65
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	42.2	44.3	40.2	38.7	42.1	48.0	42.7	35.6	35.4	40.6	41.4
Stability (P), mm	-	81	108	100	114	102	78	82	78	84	77	80
Distensibility (L), mm	-	109	77	80	60	81	152	130	119	101	137	130
P/L	-	0.75	1.43	1.45	1.90	1.37	0.52	0.66	0.72	0.86	0.60	0.66
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	114	103	101	94	103	134	108	91	85	113	109
Max. height, BU	-	538	495	511	486	506	454	407	371	384	419	411
Extensibility, mm	-	158	155	147	142	151	218	194	178	159	200	192
												
<b>MIXOGRAM</b>												
Peak time, min	-	4.3	4.6	4.6	5.2	4.6	3.1	3.2	3.0	3.4	3.2	3.1
Water absorption (14% mb), %	-	60.8	59.6	59.9	59.2	59.9	62.4	61	60	59.5	60.9	60.9
												
<b>MYCOTOXINS</b>												
Aflatoxin B <sub>1</sub> (µg/kg)				ND								ND
Aflatoxin B <sub>2</sub> (µg/kg)				ND								ND
Aflatoxin G <sub>1</sub> (µg/kg)				ND								ND
Aflatoxin G <sub>2</sub> (µg/kg)				ND								ND
Fumonisin B <sub>1</sub> (µg/kg)				ND								ND
Fumonisin B <sub>2</sub> (µg/kg)				ND								ND
Fumonisin B <sub>3</sub> (µg/kg)				ND								ND
Deoxynivalenol (µg/kg) [max. value]				188 [323]								757 [6 463]
15-ADON (µg/kg) [max. value]				ND								46 [301]
Ochratoxin A (µg/kg)				ND								ND
Zearalenone (µg/kg)				ND								1 [36]
HT-2 (µg/kg)				ND								ND
T-2 Toxin (µg/kg)				ND								ND
<b>No. of samples</b>				3								40

# Imported Wheat Quality - Canada (25 Sep 2022 to 30 Sep 2023)

2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

Country of origin	Canada Average						RSA Crop Average						
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average	
No. of samples	1	-	-	-	-	1	103	55	47	35	95	335	
<b>WHEAT</b>													
<b>GRADING</b>													
Protein (12% mb), %	14.4	-	-	-	-	14.4	13.2	12.0	11.1	10.3	12.2	12.1	
Moisture, %	11.6	-	-	-	-	11.6	11.2	11.2	11.3	11.5	11.2	11.3	
Falling number, sec	384	-	-	-	-	384	370	372	378	374	331	361	
1000 Kernel mass (13% mb), g	34.6	-	-	-	-	34.6	36.8	37.4	38.6	39.2	35.4	37.0	
Hlm (dirty), kg/hl	85.0	-	-	-	-	85.0	80.3	80.4	80.7	79.5	78.7	79.8	
Screenings (<1.8 mm sieve), %	1.39	-	-	-	-	1.39	1.26	1.21	1.32	1.41	2.72	1.69	
Gravel, stones, turf and glass, %	0.00	-	-	-	-	0.00	0.00	0.01	0.01	0.01	0.03	0.01	
Foreign matter, %	0.00	-	-	-	-	0.00	0.11	0.11	0.11	0.12	0.21	0.14	
Other grain & unthreshed ears, %	0.08	-	-	-	-	0.08	0.33	0.36	0.38	0.39	0.78	0.48	
Heat damaged kernels, %	0.00	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	
Immature kernels, %	0.00	-	-	-	-	0.00	0.06	0.03	0.04	0.03	0.03	0.04	
Insect damaged kernels, %	0.00	-	-	-	-	0.00	0.45	0.48	0.55	0.58	0.66	0.54	
Sprouted kernels, %	0.00	-	-	-	-	0.00	0.11	0.07	0.04	0.03	0.42	0.17	
Total damaged kernels, %	0.00	-	-	-	-	0.00	0.62	0.58	0.64	0.63	1.11	0.76	
Combined deviations, %	1.47	-	-	-	-	1.47	2.32	2.27	2.45	2.55	4.82	3.06	
Heavily frost damaged kernels, %	0.00	-	-	-	-	0.00	0.00	0.00	0.01	0.00	0.11	0.03	
Field fungi, %	0.1	-	-	-	-	0.1	0.33	0.33	0.16	0.14	0.59	0.36	
Storage fungi, %	0.00	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	
Ergot, %	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	
Poisonous seeds ( <i>Argemone mexicana</i> , etc.)	0	-	-	-	-	0	0	0	0	0	0	0	
Live insects	No	-	-	-	-	No	No	No	No	No	No	No	
Undesirable odour	No	-	-	-	-	No	No	No	No	No	No	No	
		Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average
<b>No. of samples</b>		1	-	-	-	-	1	19	16	14	8	8	65
Bühler Extraction, %		73.1	-	-	-	-	73.1	74.4	73.9	73.7	73.1	73.3	73.8
<b>FLOUR</b>													
Colour, KJ		-5.0	-	-	-	-	-5.0	-5.0	-5.0	-5.0	-4.9	-5.0	-5.0
Colour, Konica Minolta CM5 (dry)													
L*		93.22	-	-	-	-	93.22	93.60	93.69	93.67	93.76	93.80	93.68
a*		0.71	-	-	-	-	0.71	0.51	0.48	0.47	0.44	0.48	0.48
b*		10.85	-	-	-	-	10.85	10.02	10.26	10.58	9.99	10.23	10.20
Ash (db), %		0.58	-	-	-	-	0.58	0.59	0.60	0.60	0.59	0.59	0.59
Protein (12% mb), %		13.4	-	-	-	-	13.4	12.2	11.1	10.2	9.6	10.9	11.0
Wet Gluten (14% mb), %		33.6	-	-	-	-	33.6	32.9	29.6	27.5	25.6	29.7	29.5
Dry Gluten (14% mb), %		11.4	-	-	-	-	11.4	11.1	9.9	9.1	8.2	9.9	9.8
Gluten Index		97	-	-	-	-	97	95	96	96	97	96	96
<b>100 g BAKING TEST</b>													
Baking water absorption, %		64.1	-	-	-	-	64.1	62.4	61.0	60.0	59.7	60.9	61.0
Loaf volume, cm <sup>3</sup>		1142	-	-	-	-	1142	1034	972	916	898	963	966
Evaluation		0	-	-	-	-	0	0	0	0	0	0	0
<b>FARINOGRAM</b>													
Water absorption (14% mb), %		62.7	-	-	-	-	62.7	60.3	59.7	58.7	58.3	59.2	59.4
Development time, min		7.8	-	-	-	-	7.8	6.5	6.0	4.3	4.2	4.8	5.4
Stability, mm		14.0	-	-	-	-	14.0	15.8	12.9	9.7	10.3	12.4	12.6
Mixing tolerance index, BU		23	-	-	-	-	23	25	31	37	36	30	31

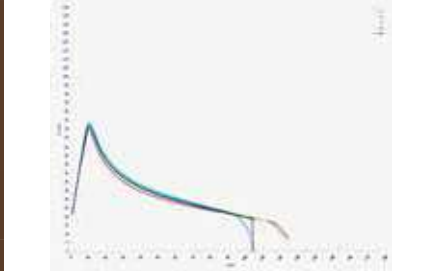
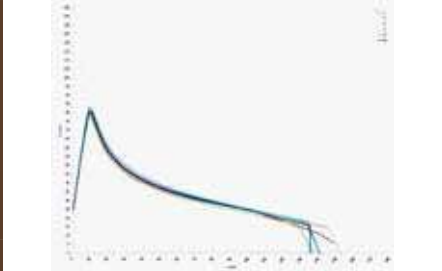
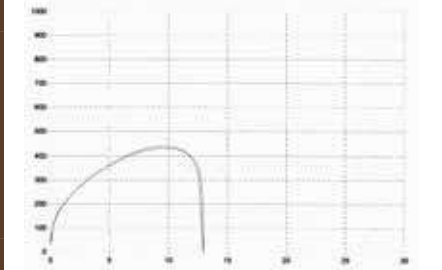
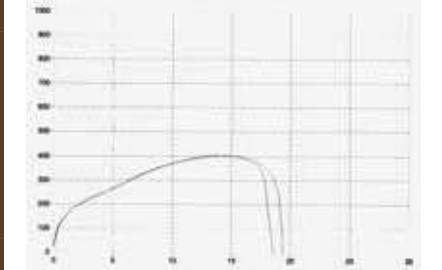
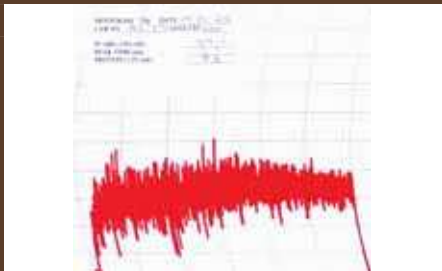
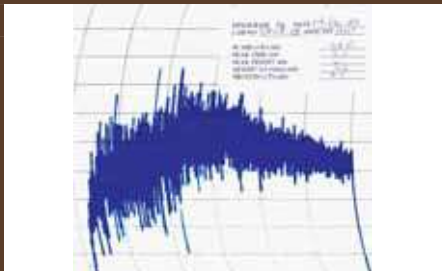
2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

Country of origin	Canada Average						RSA Crop Average					
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average
<b>No. of samples</b>	<b>1</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1</b>	<b>19</b>	<b>17</b>	<b>13</b>	<b>11</b>	<b>5</b>	<b>65</b>
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	61.5	-	-	-	-	61.5	48.0	42.7	35.6	35.4	40.6	41.4
Stability (P), mm	89	-	-	-	-	89	78	82	78	84	77	80
Distensibility (L), mm	151	-	-	-	-	151	152	130	119	101	137	130
P/L	0.59	-	-	-	-	0.59	0.52	0.66	0.72	0.86	0.60	0.66
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	132	-	-	-	-	132	134	108	91	85	113	109
Max. height, BU	379	-	-	-	-	379	454	407	371	384	419	411
Extensibility, mm	154	-	-	-	-	154	218	194	178	159	200	192
												
<b>MIXOGRAM</b>												
Peak time, min	3.0	-	-	-	-	3.0	3.1	3.2	3.0	3.4	3.2	3.1
Water absorption (14% mb), %	64.1	-	-	-	-	64.1	62.4	61	60	59.5	60.9	60.9
												
<b>MYCOTOXINS</b>												
Aflatoxin B <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin B <sub>2</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>1</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>3</sub> (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	<100 [<100]						757 [6 463]					
15-ADON (µg/kg)	ND						46 [301]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						1 [36]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>1</b>						<b>40</b>					



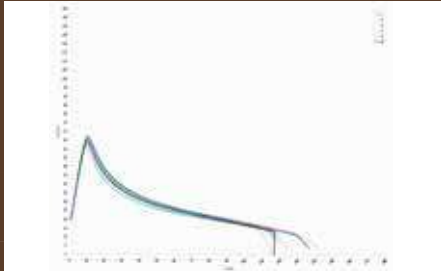
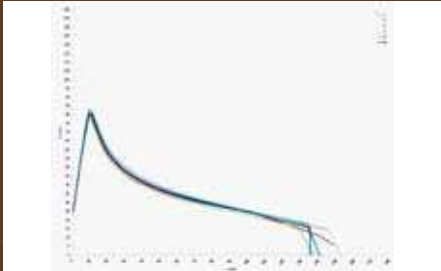
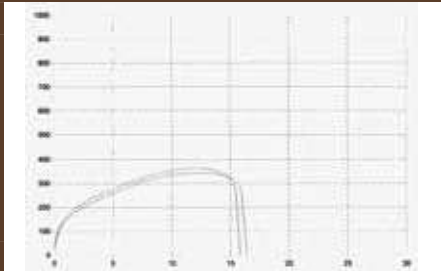
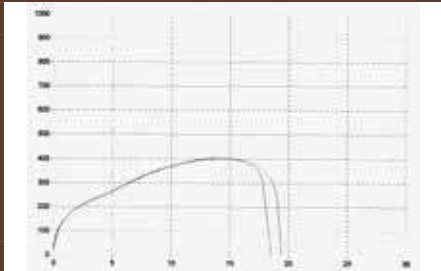
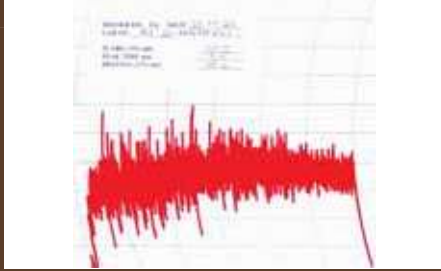
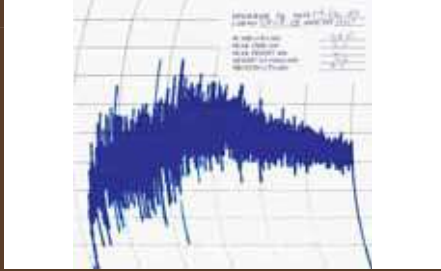


2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

Country of origin	Germany Average						RSA Crop Average					
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average
<b>No. of samples</b>	-	-	2	2	8	12	19	17	13	11	5	65
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	-	30.7	30.6	34.2	33.0	48.0	42.7	35.6	35.4	40.6	41.4
Stability (P), mm	-	-	66	69	73	71	78	82	78	84	77	80
Distensibility (L), mm	-	-	103	94	103	102	152	130	119	101	137	130
P/L	-	-	0.64	0.73	0.71	0.07	0.52	0.66	0.72	0.86	0.60	0.66
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	-	85	79	94	90	134	108	91	85	113	109
Max. height, BU	-	-	443	434	438	438	454	407	371	384	419	411
Extensibility, mm	-	-	139	131	154	148	218	194	178	159	200	192
												
<b>MIXOGRAM</b>												
Peak time, min	-	-	3.5	3.6	3.9	3.8	3.1	3.2	3.0	3.4	3.2	3.1
Water absorption (14% mb), %	-	-	59.4	59.1	59.6	59.4	62.4	61	60	59.5	60.9	60.9
												
<b>MYCOTOXINS</b>												
Aflatoxin B <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin B <sub>2</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>1</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>3</sub> (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	ND						757 [6 463]					
15-ADON (µg/kg)	<100 [<100]						46 [301]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						1 [36]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>3</b>						<b>40</b>					



2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

Country of origin	Latvia Average						RSA Crop Average					
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average
<b>No. of samples</b>	-	-	5	-	5	10	19	17	13	11	5	65
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	-	33.2	-	35.9	34.5	48.0	42.7	35.6	35.4	40.6	41.4
Stability (P), mm	-	-	71	-	71	71	78	82	78	84	77	80
Distensibility (L), mm	-	-	112	-	120	116	152	130	119	101	137	130
P/L	-	-	0.64	-	0.59	0.61	0.52	0.66	0.72	0.86	0.60	0.66
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	-	78	-	85	82	134	108	91	85	113	109
Max. height, BU	-	-	351	-	368	360	454	407	371	384	419	411
Extensibility, mm	-	-	159	-	166	162	218	194	178	159	200	192
												
<b>MIXOGRAM</b>												
Peak time, min	-	-	3.4	-	3.7	3.5	3.1	3.2	3.0	3.4	3.2	3.1
Water absorption (14% mb), %	-	-	59.9	-	60.5	60.2	62.4	61	60	59.5	60.9	60.9
												
<b>MYCOTOXINS</b>												
Aflatoxin B <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin B <sub>2</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>1</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>3</sub> (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	196 [212]						757 [6 463]					
15-ADON (µg/kg)	54 [108]						46 [301]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						1 [36]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>2</b>						<b>40</b>					

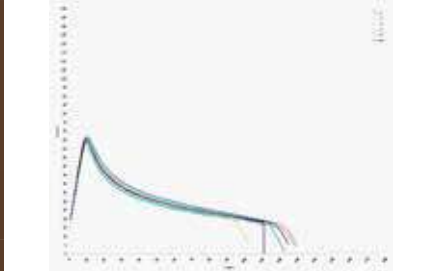
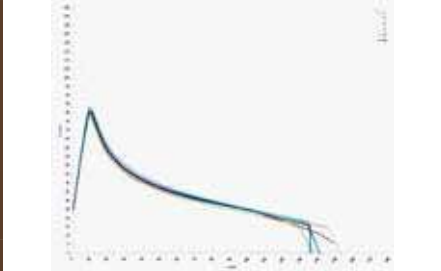
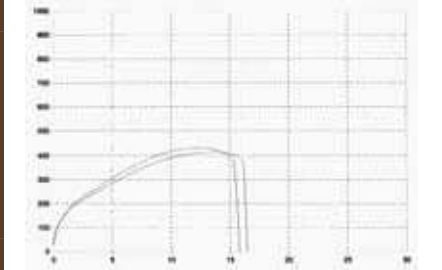
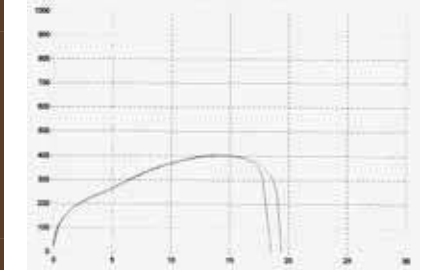
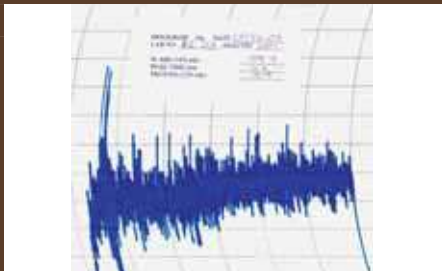
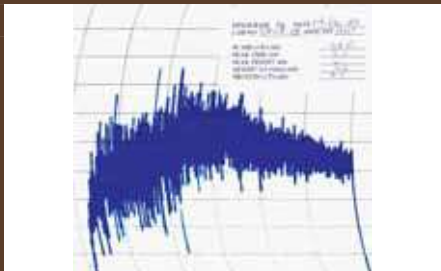
# Imported Wheat Quality - Lithuania (25 Sep 2022 to 30 Sep 2023)

2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

Country of origin	Lithuania Average						RSA Crop Average						
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average	
No. of samples	-	5	10	4	8	27	103	55	47	35	95	335	
<b>WHEAT GRADING</b>													
Protein (12% mb), %	-	12.1	11.0	11.1	11.1	11.3	13.2	12.0	11.1	10.3	12.2	12.1	
Moisture, %	-	12.3	12.5	12.4	12.2	12.3	11.2	11.2	11.3	11.5	11.2	11.3	
Falling number, sec	-	336	337	324	352	339	370	372	378	374	331	361	
1000 Kernel mass (13% mb), g	-	35.1	37.4	34.8	38.0	36.7	36.8	37.4	38.6	39.2	35.4	37.0	
Hlm (dirty), kg/hl	-	76.9	77.1	75.6	75.7	76.4	80.3	80.4	80.7	79.5	78.7	79.8	
Screenings (<1.8 mm sieve), %	-	2.53	2.56	2.57	2.76	2.61	1.26	1.21	1.32	1.41	2.72	1.69	
Gravel, stones, turf and glass, %	-	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.01	0.01	0.03	0.01	
Foreign matter, %	-	0.13	0.19	0.17	0.12	0.16	0.11	0.11	0.11	0.12	0.21	0.14	
Other grain & unthreshed ears, %	-	0.74	0.4	0.55	1.69	0.87	0.33	0.36	0.38	0.39	0.78	0.48	
Heat damaged kernels, %	-	0.00	0.00	0.06	0.01	0.01	0.00	0.00	0.00	0.00	0.00	0.00	
Immature kernels, %	-	0.00	0.01	0.00	0.01	0.01	0.06	0.03	0.04	0.03	0.03	0.04	
Insect damaged kernels, %	-	0.10	0.22	0.08	0.2	0.17	0.45	0.48	0.55	0.58	0.66	0.54	
Sprouted kernels, %	-	0.06	0.04	0.07	0.00	0.04	0.11	0.07	0.04	0.03	0.42	0.17	
Total damaged kernels, %	-	0.16	0.27	0.21	0.22	0.22	0.62	0.58	0.64	0.63	1.11	0.76	
Combined deviations, %	-	3.57	3.43	3.49	4.79	3.86	2.32	2.27	2.45	2.55	4.82	3.06	
Heavily frost damaged kernels, %	-	0.00	0.02	0.01	0.07	0.03	0.00	0.00	0.01	0.00	0.11	0.03	
Field fungi, %	-	0.35	0.38	1.5	0.66	0.62	0.33	0.33	0.16	0.14	0.59	0.36	
Storage fungi, %	-	0.08	0.04	0.02	0.02	0.04	0.00	0.00	0.00	0.00	0.00	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	
		<b>Super</b>	<b>Gr1</b>	<b>Gr2</b>	<b>Gr3</b>	<b>COW</b>	<b>Average</b>	<b>Super</b>	<b>Gr1</b>	<b>Gr2</b>	<b>Gr3</b>	<b>COW</b>	<b>Average</b>
<b>No. of samples</b>	-	<b>5</b>	<b>10</b>	<b>4</b>	<b>8</b>	<b>27</b>	<b>19</b>	<b>16</b>	<b>14</b>	<b>8</b>	<b>8</b>	<b>65</b>	
Bühler Extraction, %	-	72.7	73.3	72.7	73.3	73.1	74.4	73.9	73.7	73.1	73.3	73.8	
<b>FLOUR</b>													
Colour, KJ	-	-3.7	-4.7	-4.9	-4.3	-4.4	-5.0	-5.0	-5.0	-4.9	-5.0	-5.0	
Colour, Konica Minolta CM5 (dry)													
L*	-	93.46	93.54	93.65	93.52	93.53	93.60	93.69	93.67	93.76	93.80	93.68	
a*	-	0.61	0.57	0.56	0.52	0.56	0.51	0.48	0.47	0.44	0.48	0.48	
b*	-	10.04	9.98	10.27	10.01	10.04	10.02	10.26	10.58	9.99	10.23	10.20	
Ash (db), %	-	0.53	0.53	0.57	0.51	0.53	0.59	0.60	0.60	0.59	0.59	0.59	
Protein (12% mb), %	-	10.8	9.8	9.8	9.9	10.0	12.2	11.1	10.2	9.6	10.9	11.0	
Wet Gluten (14% mb), %	-	29.4	25.7	25.7	26.2	26.6	32.9	29.6	27.5	25.6	29.7	29.5	
Dry Gluten (14% mb), %	-	9.9	8.6	8.7	8.7	8.9	11.1	9.9	9.1	8.2	9.9	9.8	
Gluten Index	-	97	98	98	98	98	95	96	96	97	96	96	
<b>100 g BAKING TEST</b>													
Baking water absorption, %	-	60.7	59.6	59.6	59.7	59.8	62.4	61.0	60.0	59.7	60.9	61.0	
Loaf volume, cm <sup>3</sup>	-	1027	919	910	920	938	1034	972	916	898	963	966	
Evaluation	-	0	0	0	1	0	0	0	0	0	0	0	
<b>FARINOGRAM</b>													
Water absorption (14% mb), %	-	56.3	54.9	54.6	55.4	55.2	60.3	59.7	58.7	58.3	59.2	59.4	
Development time, min	-	2.9	2.1	2.2	2.4	2.4	6.5	6.0	4.3	4.2	4.8	5.4	
Stability, mm	-	11.5	7.5	6.9	9.6	8.8	15.8	12.9	9.7	10.3	12.4	12.6	
Mixing tolerance index, BU	-	26	38	41	30	34	25	31	37	36	30	31	



2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

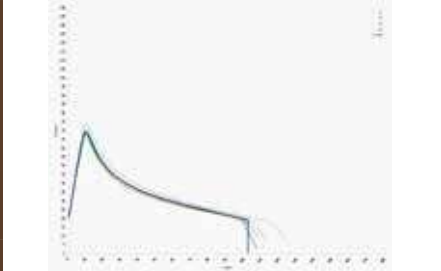
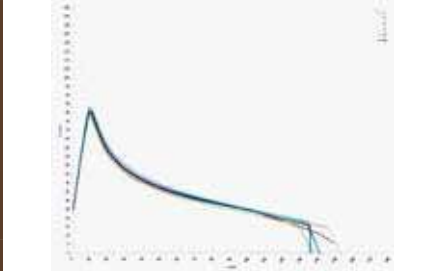
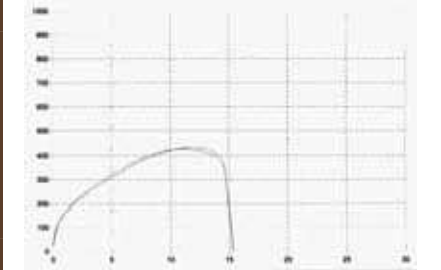
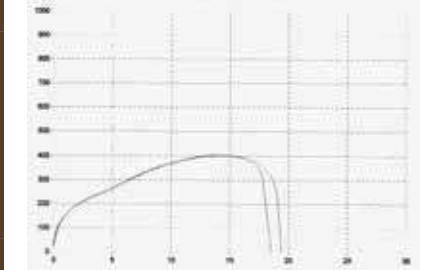
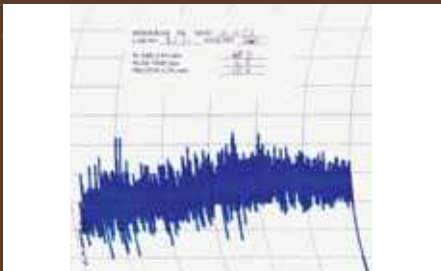
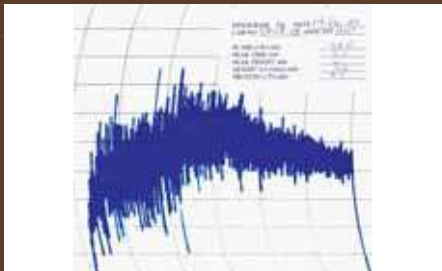
Country of origin	Lithuania Average						RSA Crop Average					
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average
<b>No. of samples</b>	-	5	10	4	8	27	19	17	13	11	5	65
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	38.7	35.2	35.6	35.4	36.0	48.0	42.7	35.6	35.4	40.6	41.4
Stability (P), mm	-	75	75	70	77	75	78	82	78	84	77	80
Distensibility (L), mm	-	113	102	113	101	106	152	130	119	101	137	130
P/L	-	0.67	0.75	0.63	0.77	0.72	0.52	0.66	0.72	0.86	0.60	0.66
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	103	98	99	96	99	134	108	91	85	113	109
Max. height, BU	-	434	462	441	444	448	454	407	371	384	419	411
Extensibility, mm	-	174	155	165	158	161	218	194	178	159	200	192
												
<b>MIXOGRAM</b>												
Peak time, min	-	4	4.6	4.8	4.3	4.4	3.1	3.2	3.0	3.4	3.2	3.1
Water absorption (14% mb), %	-	60.7	59.6	59.6	59.7	59.8	62.4	61	60	59.5	60.9	60.9
												
<b>MYCOTOXINS</b>												
Aflatoxin B <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin B <sub>2</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>1</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>3</sub> (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	178 [327]						757 [6 463]					
15-ADON (µg/kg)	0 [<100]						46 [301]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						1 [36]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>10</b>						<b>40</b>					

# Imported Wheat Quality - Poland (25 Sep 2022 to 30 Sep 2023)

2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

Country of origin	Poland Average						RSA Crop Average						
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average	
<b>No. of samples</b>	-	8	10	5	23	46	103	55	47	35	95	335	
<b>WHEAT GRADING</b>													
Protein (12% mb), %	-	12.0	11.0	11.6	11.5	11.5	13.2	12.0	11.1	10.3	12.2	12.1	
Moisture, %	-	12.0	11.7	12.0	12.1	12.0	11.2	11.2	11.3	11.5	11.2	11.3	
Falling number, sec	-	342	339	362	353	349	370	372	378	374	331	361	
1000 Kernel mass (13% mb), g	-	40.0	40.7	41.7	41.1	40.9	36.8	37.4	38.6	39.2	35.4	37.0	
Hlm (dirty), kg/hl	-	79.0	78.8	76.0	79.2	78.8	80.3	80.4	80.7	79.5	78.7	79.8	
Screenings (<1.8 mm sieve), %	-	2.58	2.47	2.45	3.15	2.82	1.26	1.21	1.32	1.41	2.72	1.69	
Gravel, stones, turf and glass, %	-	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.01	0.01	0.03	0.01	
Foreign matter, %	-	0.1	0.11	0.11	0.19	0.15	0.11	0.11	0.11	0.12	0.21	0.14	
Other grain & unthreshed ears, %	-	0.71	0.52	0.76	0.83	0.74	0.33	0.36	0.38	0.39	0.78	0.48	
Heat damaged kernels, %	-	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	
Immature kernels, %	-	0.04	0.04	0.00	0.01	0.02	0.06	0.03	0.04	0.03	0.03	0.04	
Insect damaged kernels, %	-	0.08	0.09	0.06	0.03	0.06	0.45	0.48	0.55	0.58	0.66	0.54	
Sprouted kernels, %	-	0.04	0.04	0.00	0.02	0.02	0.11	0.07	0.04	0.03	0.42	0.17	
Total damaged kernels, %	-	0.17	0.16	0.06	0.06	0.10	0.62	0.58	0.64	0.63	1.11	0.76	
Combined deviations, %	-	3.56	3.26	3.37	4.23	3.81	2.32	2.27	2.45	2.55	4.82	3.06	
Heavily frost damaged kernels, %	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.00	0.11	0.03	
Field fungi, %	-	0.15	0.38	0.17	0.19	0.22	0.33	0.33	0.16	0.14	0.59	0.36	
Storage fungi, %	-	0.05	0.00	0.00	0.02	0.02	0.00	0.00	0.00	0.00	0.00	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	1	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	
		<b>Super</b>	<b>Gr1</b>	<b>Gr2</b>	<b>Gr3</b>	<b>COW</b>	<b>Average</b>	<b>Super</b>	<b>Gr1</b>	<b>Gr2</b>	<b>Gr3</b>	<b>COW</b>	<b>Average</b>
<b>No. of samples</b>	-	8	10	5	23	46	19	16	14	8	8	65	
Bühler Extraction, %	-	73.3	73.5	72.7	73.5	73.4	74.4	73.9	73.7	73.1	73.3	73.8	
<b>FLOUR</b>													
Colour, KJ	-	-4.3	-4.7	-4.0	-4.4	-4.4	-5.0	-5.0	-5.0	-4.9	-5.0	-5.0	
Colour, Konica Minolta CM5 (dry)													
L*	-	93.49	93.58	93.55	93.54	93.54	93.60	93.69	93.67	93.76	93.80	93.68	
a*	-	0.57	0.49	0.41	0.53	0.52	0.51	0.48	0.47	0.44	0.48	0.48	
b*	-	9.96	10.04	9.39	10.17	10.02	10.02	10.26	10.58	9.99	10.23	10.20	
Ash (db), %	-	0.52	0.52	0.52	0.52	0.52	0.59	0.60	0.60	0.59	0.59	0.59	
Protein (12% mb), %	-	10.7	9.8	10.3	10.3	10.2	12.2	11.1	10.2	9.6	10.9	11.0	
Wet Gluten (14% mb), %	-	28.6	25.3	27.4	27.1	27.0	32.9	29.6	27.5	25.6	29.7	29.5	
Dry Gluten (14% mb), %	-	9.7	8.3	9.1	9.1	9.0	11.1	9.9	9.1	8.2	9.9	9.8	
Gluten Index	-	96	95	96	97	96	95	96	96	97	96	96	
<b>100 g BAKING TEST</b>													
Baking water absorption, %	-	60.6	59.6	60.2	60.1	60.1	62.4	61.0	60.0	59.7	60.9	61.0	
Loaf volume, cm <sup>3</sup>	-	1003	878	1003	984	966	1034	972	916	898	963	966	
Evaluation	-	0	0	0	0	0	0	0	0	0	0	0	
<b>FARINOGRAM</b>													
Water absorption (14% mb), %	-	56.3	54.6	56.2	55.9	55.7	60.3	59.7	58.7	58.3	59.2	59.4	
Development time, min	-	3.4	2.0	2.2	2.5	2.5	6.5	6.0	4.3	4.2	4.8	5.4	
Stability, mm	-	11.2	8.1	11.4	9.8	9.9	15.8	12.9	9.7	10.3	12.4	12.6	
Mixing tolerance index, BU	-	19	31	26	26	26	25	31	37	36	30	31	

2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

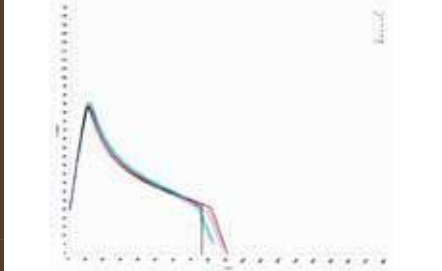
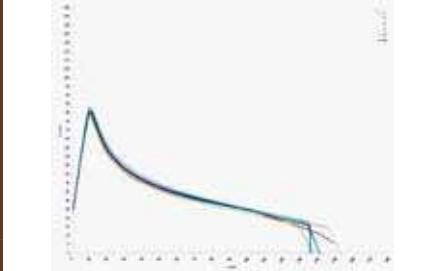
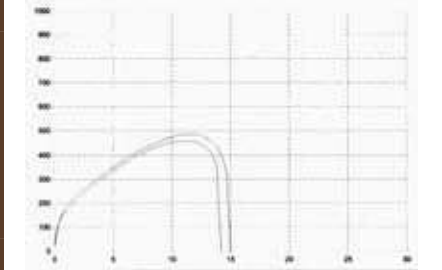
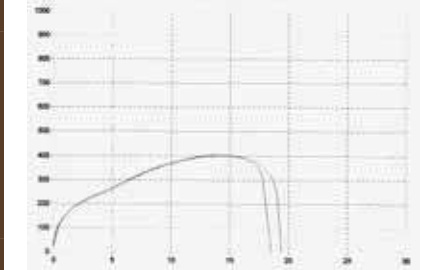
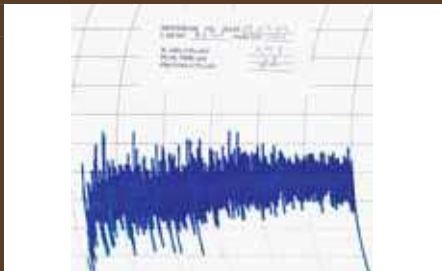
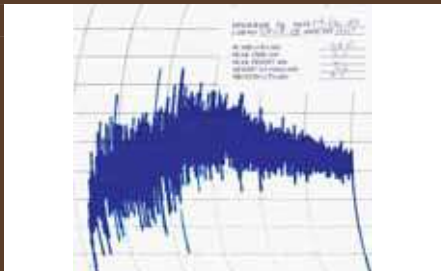
Country of origin	Poland Average						RSA Crop Average					
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average
<b>No. of samples</b>	-	8	10	5	23	46	19	17	13	11	5	65
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	38.8	32.8	40.4	37.2	36.9	48.0	42.7	35.6	35.4	40.6	41.4
Stability (P), mm	-	78	74	84	78	78	78	82	78	84	77	80
Distensibility (L), mm	-	110	92	101	100	100	152	130	119	101	137	130
P/L	-	0.72	0.83	0.85	0.81	0.8	0.52	0.66	0.72	0.86	0.60	0.66
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	94	88	94	98	95	134	108	91	85	113	109
Max. height, BU	-	414	437	430	441	434	454	407	371	384	419	411
Extensibility, mm	-	168	147	163	164	161	218	194	178	159	200	192
												
<b>MIXOGRAM</b>												
Peak time, min	-	3.8	4.6	3.9	4.0	4.1	3.1	3.2	3.0	3.4	3.2	3.1
Water absorption (14% mb), %	-	60.6	59.6	60.2	60.1	60.1	62.4	61	60	59.5	60.9	60.9
												
<b>MYCOTOXINS</b>												
Aflatoxin B <sub>1</sub> (µg/kg)						ND						ND
Aflatoxin B <sub>2</sub> (µg/kg)						ND						ND
Aflatoxin G <sub>1</sub> (µg/kg)						ND						ND
Aflatoxin G <sub>2</sub> (µg/kg)						ND						ND
Fumonisin B <sub>1</sub> (µg/kg)						ND						ND
Fumonisin B <sub>2</sub> (µg/kg)						ND						ND
Fumonisin B <sub>3</sub> (µg/kg)						ND						ND
Deoxynivalenol (µg/kg) [max. value]						0 [<100]						757 [6 463]
15-ADON (µg/kg)						33 [180]						46 [301]
Ochratoxin A (µg/kg)						ND						ND
Zearalenone (µg/kg)						ND						1 [36]
HT-2 (µg/kg)						ND						ND
T-2 Toxin (µg/kg)						ND						ND
<b>No. of samples</b>						16						40

# Imported Wheat Quality - Russian Federation (25 Sep 2022 to 30 Sep 2023)

2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

Country of origin	Russian Federation Average						RSA Crop Average					
	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average
<b>Class and Grade bread wheat</b>												
<b>No. of samples</b>	-	-	8	-	19	27	103	55	47	35	95	335
<b>WHEAT GRADING</b>												
Protein (12% mb), %	-	-	11.1	-	11.1	11.1	13.2	12.0	11.1	10.3	12.2	12.1
Moisture, %	-	-	10.9	-	11.2	11.1	11.2	11.2	11.3	11.5	11.2	11.3
Falling number, sec	-	-	369	-	338	347	370	372	378	374	331	361
1000 Kernel mass (13% mb), g	-	-	37.5	-	37.5	37.5	36.8	37.4	38.6	39.2	35.4	37.0
Hlm (dirty), kg/hl	-	-	81.8	-	80.3	80.8	80.3	80.4	80.7	79.5	78.7	79.8
Screenings (<1.8 mm sieve), %	-	-	2.84	-	3.09	3.01	1.26	1.21	1.32	1.41	2.72	1.69
Gravel, stones, turf and glass, %	-	-	0.01	-	0.00	0.00	0.00	0.01	0.01	0.01	0.03	0.01
Foreign matter, %	-	-	0.11	-	0.24	0.20	0.11	0.11	0.11	0.12	0.21	0.14
Other grain & unthreshed ears, %	-	-	0.15	-	0.37	0.3	0.33	0.36	0.38	0.39	0.78	0.48
Heat damaged kernels, %	-	-	0.02	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	-	0.02	-	0.00	0.00	0.06	0.03	0.04	0.03	0.03	0.04
Insect damaged kernels, %	-	-	0.35	-	1.54	1.19	0.45	0.48	0.55	0.58	0.66	0.54
Sprouted kernels, %	-	-	0.04	-	0.07	0.06	0.11	0.07	0.04	0.03	0.42	0.17
Total damaged kernels, %	-	-	0.42	-	1.61	1.26	0.62	0.58	0.64	0.63	1.11	0.76
Combined deviations, %	-	-	3.51	-	5.30	4.77	2.32	2.27	2.45	2.55	4.82	3.06
Heavily frost damaged kernels, %	-	-	0.00	-	0.00	0.00	0.00	0.00	0.01	0.00	0.11	0.03
Field fungi, %	-	-	0.16	-	0.2	0.19	0.33	0.33	0.16	0.14	0.59	0.36
Storage fungi, %	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	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.)	-	-	1	-	4	3	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
<b>No. of samples</b>	-	-	8	-	19	27	19	16	14	8	8	65
Bühler Extraction, %	-	-	72.5	-	72.0	72.0	74.4	73.9	73.7	73.1	73.3	73.8
<b>FLOUR</b>												
Colour, KJ	-	-	-4.8	-	-4.5	-4.6	-5.0	-5.0	-5.0	-4.9	-5.0	-5.0
Colour, Konica Minolta CM5 (dry)												
L*	-	-	93.37	-	93.32	93.33	93.60	93.69	93.67	93.76	93.80	93.68
a*	-	-	0.46	-	0.45	0.45	0.51	0.48	0.47	0.44	0.48	0.48
b*	-	-	10.84	-	10.8	10.81	10.02	10.26	10.58	9.99	10.23	10.20
Ash (db), %	-	-	0.54	-	0.56	0.55	0.59	0.60	0.60	0.59	0.59	0.59
Protein (12% mb), %	-	-	10.0	-	10.1	10.1	12.2	11.1	10.2	9.6	10.9	11.0
Wet Gluten (14% mb), %	-	-	24.7	-	25.3	25.1	32.9	29.6	27.5	25.6	29.7	29.5
Dry Gluten (14% mb), %	-	-	8.2	-	8.4	8.3	11.1	9.9	9.1	8.2	9.9	9.8
Gluten Index	-	-	99	-	98	98	95	96	96	97	96	96
<b>100 g BAKING TEST</b>												
Baking water absorption, %	-	-	59.8	-	59.9	59.9	62.4	61.0	60.0	59.7	60.9	61.0
Loaf volume, cm <sup>3</sup>	-	-	907	-	923	918	1034	972	916	898	963	966
Evaluation	-	-	0	-	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>												
Water absorption (14% mb), %	-	-	56.4	-	56.2	56.2	60.3	59.7	58.7	58.3	59.2	59.4
Development time, min	-	-	2.1	-	2.1	2.1	6.5	6.0	4.3	4.2	4.8	5.4
Stability, mm	-	-	11.6	-	11.3	11.4	15.8	12.9	9.7	10.3	12.4	12.6
Mixing tolerance index, BU	-	-	27	-	26	26	25	31	37	36	30	31

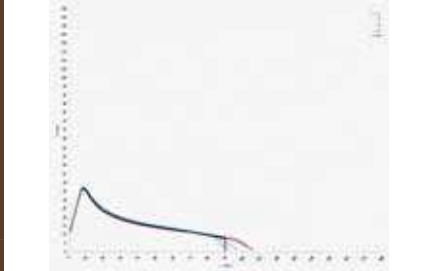
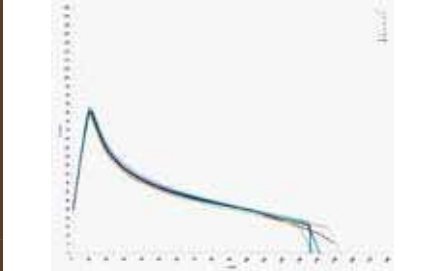
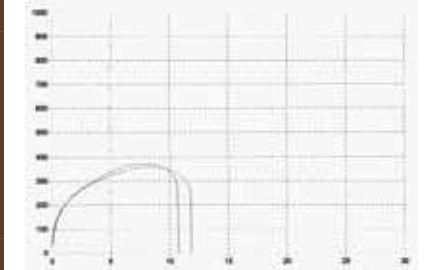
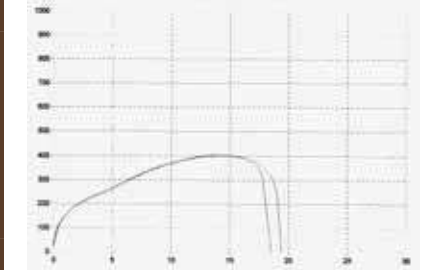
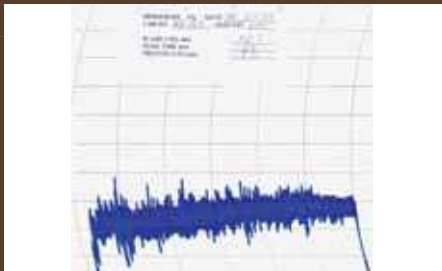
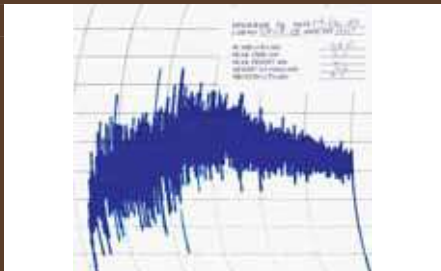
2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

Country of origin	Russian Federation Average						RSA Crop Average					
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average
<b>No. of samples</b>	-	-	8	-	19	27	19	17	13	11	5	65
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	-	39.5	-	37.7	38.3	48.0	42.7	35.6	35.4	40.6	41.4
Stability (P), mm	-	-	95	-	91	92	78	82	78	84	77	80
Distensibility (L), mm	-	-	79	-	79	79	152	130	119	101	137	130
P/L	-	-	1.22	-	1.17	1.18	0.52	0.66	0.72	0.86	0.60	0.66
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	-	94	-	97	96	134	108	91	85	113	109
Max. height, BU	-	-	475	-	485	482	454	407	371	384	419	411
Extensibility, mm	-	-	146	-	148	148	218	194	178	159	200	192
												
<b>MIXOGRAM</b>												
Peak time, min	-	-	4.7	-	5.0	4.9	3.1	3.2	3.0	3.4	3.2	3.1
Water absorption (14% mb), %	-	-	59.8	-	59.9	59.9	62.4	61	60	59.5	60.9	60.9
												
<b>MYCOTOXINS</b>												
Aflatoxin B <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin B <sub>2</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>1</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>3</sub> (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	0 [<100]						757 [6 463]					
15-ADON (µg/kg)	0 [<100]						46 [301]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						1 [36]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>7</b>						<b>40</b>					





2022/23 Imported Wheat Quality Versus 2022/23 RSA Wheat Quality

Country of origin	USA Average						RSA Crop Average					
Class and Grade bread wheat	Super	Gr1	Gr2	Gr3	COW	Average	Super	Gr1	Gr2	Gr3	COW	Average
<b>No. of samples</b>	-	-	1	-	1	2	19	17	13	11	5	65
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	-	36.2	-	15.3	22.3	48.0	42.7	35.6	35.4	40.6	41.4
Stability (P), mm	-	-	83	-	39	54	78	82	78	84	77	80
Distensibility (L), mm	-	-	96	-	86	89	152	130	119	101	137	130
P/L	-	-	0.86	-	0.46	0.59	0.52	0.66	0.72	0.86	0.60	0.66
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	-	80	-	56	64	134	108	91	85	113	109
Max. height, BU	-	-	390	-	316	341	454	407	371	384	419	411
Extensibility, mm	-	-	151	-	124	133	218	194	178	159	200	192
												
<b>MIXOGRAM</b>												
Peak time, min	-	-	4.6	-	5.5	5.2	3.1	3.2	3.0	3.4	3.2	3.1
Water absorption (14% mb), %	-	-	59.5	-	58.1	58.6	62.4	61	60	59.5	60.9	60.9
												
<b>MYCOTOXINS</b>												
Aflatoxin B <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin B <sub>2</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>1</sub> (µg/kg)	ND						ND					
Aflatoxin G <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>1</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>2</sub> (µg/kg)	ND						ND					
Fumonisin B <sub>3</sub> (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	195 [390]						757 [6 463]					
15-ADON (µg/kg)	0 [<100]						46 [301]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						1 [36]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>2</b>						<b>40</b>					