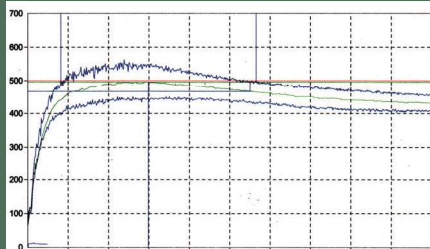
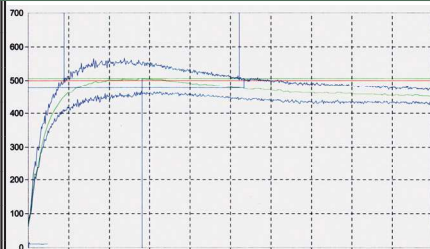
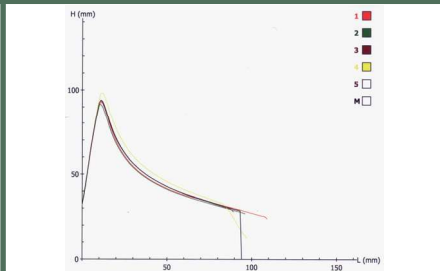
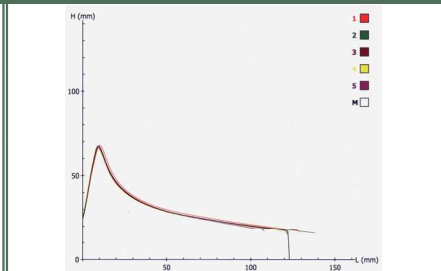
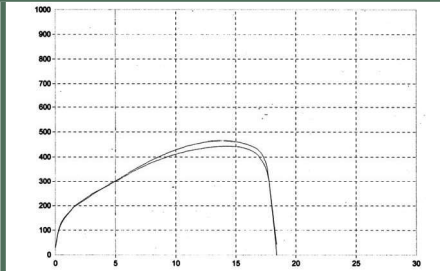
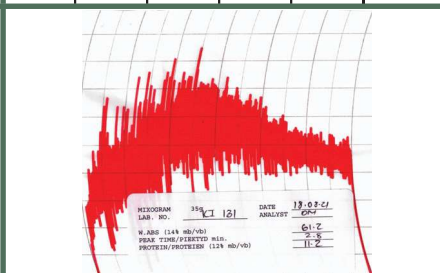
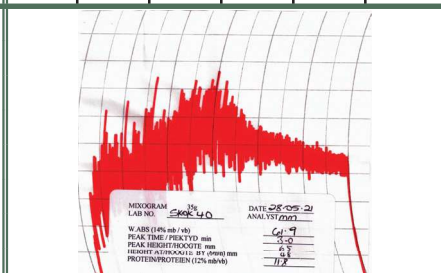


2020/21 Imported Wheat Quality - Australia (26 Sep 2020 to 24 Sep 2021)

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

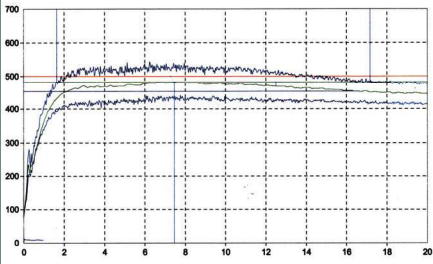
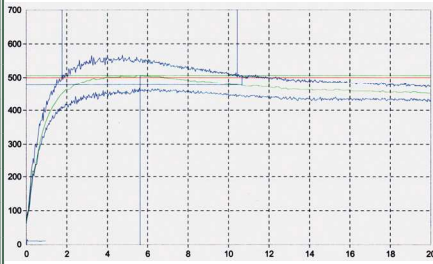
Country of origin	Australia Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	15	16	-	5	-	36	70	34	31	30	85	250
WHEAT												
GRADING												
Protein (12% mb), %	13.8	12.1	-	10.3	-	12.5	13.2	12.0	11.0	10.0	11.9	12.0
Moisture, %	10.6	10.8	-	10.2	-	10.6	11.3	11.0	11.1	11.0	11.1	11.1
Falling number, sec	457	473	-	461	-	465	367	389	403	399	348	372
1000 Kernel mass (13% mb), g	38.9	42.8	-	36.7	-	40.3	37.3	38.7	39.2	39.3	38.0	38.2
Hlm (dirty), kg/hl	83.4	84.3	-	83.0	-	83.7	80.8	79.8	79.3	78.0	77.0	78.9
Screenings (<1.8 mm sieve), %	1.51	1.09	-	2.32	-	1.44	1.07	1.04	1.54	1.55	2.38	1.63
Gravel, stones, turf and glass, %	0.00	0.00	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	0.17	0.18	-	0.12	-	0.17	0.03	0.05	0.04	0.03	0.13	0.07
Other grain & unthreshed ears, %	0.33	0.36	-	0.32	-	0.34	0.25	0.24	0.40	0.34	0.87	0.49
Heat damaged kernels, %	0.00	0.02	-	0.00	-	0.01	0.01	0.02	0.01	0.02	0.20	0.08
Immature kernels, %	0.03	0.06	-	0.00	-	0.04	0.09	0.04	0.01	0.01	0.06	0.05
Insect damaged kernels, %	0.04	0.02	-	0.00	-	0.03	0.31	0.43	0.47	0.59	0.98	0.61
Sprouted kernels, %	0.19	0.00	-	0.00	-	0.08	0.13	0.06	0.03	0.01	0.45	0.20
Total damaged kernels, %	0.27	0.10	-	0.00	-	0.15	0.54	0.54	0.53	0.64	1.69	0.94
Combined deviations, %	2.27	1.73	-	2.77	-	2.10	1.89	1.86	2.51	2.56	5.07	3.12
Heavily frost damaged kernels, %	0.00	0.02	-	0.03	-	0.01	0.00	0.00	0.00	0.01	0.01	0.00
Field fungi, %	0.15	0.07	-	0.11	-	0.11	0.57	0.45	0.27	0.25	1.04	0.64
Storage fungi, %	0.00	0.00	-	0.00	-	0.00	0.01	0.00	0.00	0.00	0.06	0.02
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
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	15	16	-	5	-	36	21	9	7	5	7	49
Bühler Extraction, %	75.0	75.1	-	72.3	-	74.6	74.3	74.2	74.3	73.9	73.6	74.1
FLOUR												
Colour, KJ	-5.0	-5.0	-	-5.0	-	-5.0	-4.7	-4.8	-5.0	-5.0	-4.7	-4.8
Colour, Konica Minolta CM5 (dry)												
L*	93.67	93.96	-	94.24	-	93.88	93.72	93.91	94.16	94.44	94.03	93.93
a*	0.49	0.53	-	0.48	-	0.51	0.48	0.46	0.40	0.35	0.39	0.44
b*	9.35	9.16	-	10.24	-	9.39	9.74	9.89	9.79	9.47	9.87	9.77
Ash (db), %	0.55	0.54	-	0.55	-	0.55	0.60	0.60	0.60	0.59	0.60	0.60
Protein (12% mb), %	12.8	11.0	-	9.4	-	11.5	12.3	11.0	10.0	9.6	10.6	11.2
Wet Gluten (14% mb), %	34.8	30.1	-	23.1	-	31.1	32.8	29.8	26.8	24.1	28.5	29.9
Dry Gluten (14% mb), %	12.2	10.3	-	8.1	-	10.8	11.4	10.0	8.8	7.9	9.6	10.1
Gluten Index	96	96	-	99	-	96	96	95	95	95	94	95
100 g BAKING TEST												
Baking water absorption, %	63.3	61.1	-	59.1	-	61.7	62.5	60.9	59.9	59.2	60.5	61.2
Loaf volume, cm ³	1185	1008	-	930	-	1071	1189	1095	1023	958	1043	1104
Evaluation	0	0	-	0	-	0	0	0	0	0	0	0
FARINOGRAM												
Water absorption (14% mb), %	62.3	62.4	-	59.0	-	61.9	60.2	59.2	58.7	57.5	59.0	59.3
Development time, min	6.6	6.0	-	5.6	-	6.1	6.4	5.2	5.0	4.0	5.0	5.6
Stability, mm	11.5	9.7	-	15.3	-	11.2	9.2	8.1	7.7	7.8	7.9	8.5
Mixing tolerance index, BU	29	30	-	18	-	28	36	37	39	33	36	36
												

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

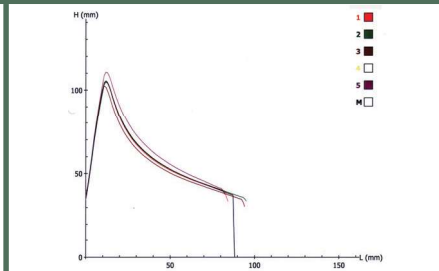
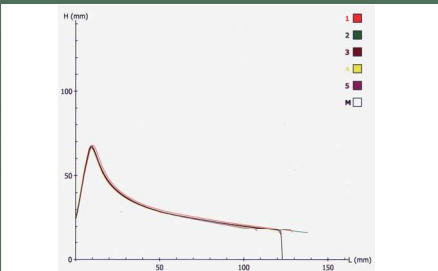
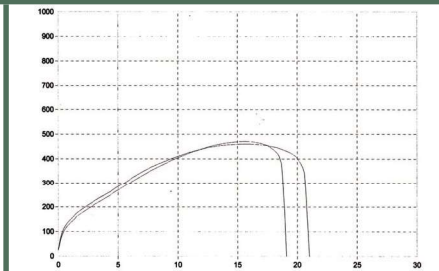
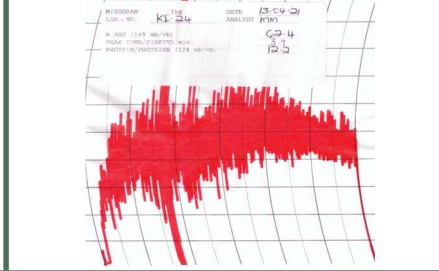
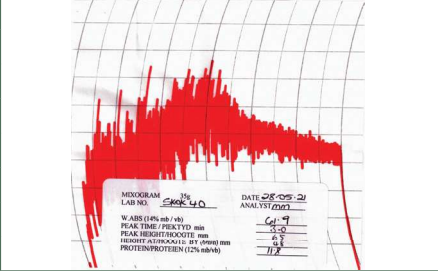
Country of origin	Australia Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	15	16	-	5	-	36	21	9	7	5	7	49
ALVEOGRAM												
Strength (S), cm ²	52.7	43.4	-	39.8	-	46.8	43.2	37.1	33.4	30.9	35.2	38.3
Stability (P), mm	97	110	-	108	-	104	75	74	77	77	76	75
Distensibility (L), mm	116	82	-	74	-	95	147	126	111	97	119	129
P/L	0.84	1.41	-	1.48	-	1.18	0.54	0.62	0.72	0.83	0.67	0.63
												
EXTENSOGRAM												
Strength, cm ²	145	105	-	104	-	121	115	97	82	74	91	99
Max. height, BU	491	404	-	461	-	448	390	366	324	315	342	362
Extensibility, mm	217	189	-	164	-	198	217	195	182	170	192	200
												
MIXOGRAM												
Peak time, min	2.9	2.9	-	3.3	-	3.0	3.0	2.8	2.8	3.2	2.9	2.9
Water absorption (14% mb), %	63.3	61.0	-	59.1	-	61.7	62.5	60.9	59.9	59.2	60.5	61.2
												
MYCOTOXINS												
Aflatoxin B ₁ (µg/kg)	ND						ND					
Aflatoxin B ₂ (µg/kg)	ND						ND					
Aflatoxin G ₁ (µg/kg)	ND						ND					
Aflatoxin G ₂ (µg/kg)	ND						ND					
Fumonisin B ₁ (µg/kg)	ND						ND					
Fumonisin B ₂ (µg/kg)	ND						ND					
Fumonisin B ₃ (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	ND						386 [3 088]					
15-ADON (µg/kg)	ND						ND					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						ND					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
No. of samples	8						30					

2020/21 Imported Wheat Quality - Canada (26 Sep 2020 to 24 Sep 2021)

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

Country of origin	Canada Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	10	-	-	-	9	19	70	34	31	30	85	250
WHEAT												
GRADING												
Protein (12% mb), %	13.9	-	-	-	13.1	13.5	13.2	12.0	11.0	10.0	11.9	12.0
Moisture, %	13.3	-	-	-	12.3	12.8	11.3	11.0	11.1	11.0	11.1	11.1
Falling number, sec	357	-	-	-	358	357	367	389	403	399	348	372
1000 Kernel mass (13% mb), g	37.5	-	-	-	38.2	37.8	37.3	38.7	39.2	39.3	38.0	38.2
Hlm (dirty), kg/hl	79.1	-	-	-	82.7	80.8	80.8	79.8	79.3	78.0	77.0	78.9
Screenings (<1.8 mm sieve), %	1.47	-	-	-	1.80	1.62	1.07	1.04	1.54	1.55	2.38	1.63
Gravel, stones, turf and glass, %	0.00	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	0.09	-	-	-	0.08	0.08	0.03	0.05	0.04	0.03	0.13	0.07
Other grain & unthreshed ears, %	0.15	-	-	-	0.39	0.27	0.25	0.24	0.40	0.34	0.87	0.49
Heat damaged kernels, %	0.01	-	-	-	0.65	0.31	0.01	0.02	0.01	0.02	0.20	0.08
Immature kernels, %	0.02	-	-	-	0.01	0.01	0.09	0.04	0.01	0.01	0.06	0.05
Insect damaged kernels, %	0.02	-	-	-	0.04	0.03	0.31	0.43	0.47	0.59	0.98	0.61
Sprouted kernels, %	0.17	-	-	-	0.13	0.15	0.13	0.06	0.03	0.01	0.45	0.20
Total damaged kernels, %	0.21	-	-	-	0.83	0.50	0.54	0.54	0.53	0.64	1.69	0.94
Combined deviations, %	1.91	-	-	-	3.09	2.47	1.89	1.86	2.51	2.56	5.07	3.12
Heavily frost damaged kernels, %	1.48	-	-	-	8.35	4.74	0.00	0.00	0.00	0.01	0.01	0.00
Field fungi, %	0.25	-	-	-	0.04	0.15	0.57	0.45	0.27	0.25	1.04	0.64
Storage fungi, %	0.00	-	-	-	0.00	0.00	0.01	0.00	0.00	0.00	0.06	0.02
Ergot, %	0.02	-	-	-	0.02	0.02	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	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	10	-	-	-	9	19	21	9	7	5	7	49
Bühler Extraction, %	74.0	-	-	-	72.7	73.4	74.3	74.2	74.3	73.9	73.6	74.1
FLOUR												
Colour, KJ	-4.6	-	-	-	-3.9	-4.3	-4.7	-4.8	-5.0	-5.0	-4.7	-4.8
Colour, Konica Minolta CM5 (dry)												
L*	93.20	-	-	-	92.43	92.83	93.72	93.91	94.16	94.44	94.03	93.93
a*	0.50	-	-	-	0.87	0.67	0.48	0.46	0.40	0.35	0.39	0.44
b*	9.61	-	-	-	10.91	10.23	9.74	9.89	9.79	9.47	9.87	9.77
Ash (db), %	0.61	-	-	-	0.62	0.61	0.60	0.60	0.60	0.59	0.60	0.60
Protein (12% mb), %	12.9	-	-	-	12.0	12.5	12.3	11.0	10.0	9.6	10.6	11.2
Wet Gluten (14% mb), %	34.0	-	-	-	31.9	33.0	32.8	29.8	26.8	24.1	28.5	29.9
Dry Gluten (14% mb), %	12.0	-	-	-	11.2	11.6	11.4	10.0	8.8	7.9	9.6	10.1
Gluten Index	97	-	-	-	95	96	96	95	95	95	94	95
100 g BAKING TEST												
Baking water absorption, %	63.3	-	-	-	62.2	62.8	62.5	60.9	59.9	59.2	60.5	61.2
Loaf volume, cm ³	1092	-	-	-	972	1035	1189	1095	1023	958	1043	1104
Evaluation	0	-	-	-	1	0	0	0	0	0	0	0
FARINOGRAM												
Water absorption (14% mb), %	62.0	-	-	-	62.5	62.2	60.2	59.2	58.7	57.5	59.0	59.3
Development time, min	8.6	-	-	-	6.6	7.6	6.4	5.2	5.0	4.0	5.0	5.6
Stability, mm	16.7	-	-	-	12.4	14.7	9.2	8.1	7.7	7.8	7.9	8.5
Mixing tolerance index, BU	15	-	-	-	24	19	36	37	39	33	36	36
												

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

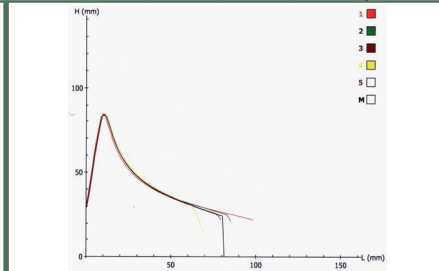
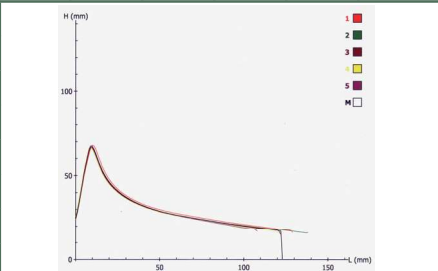
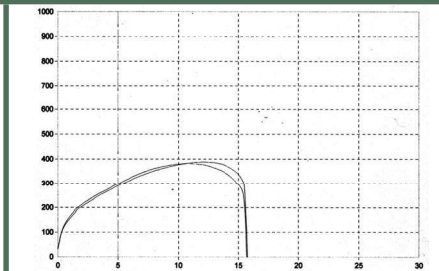
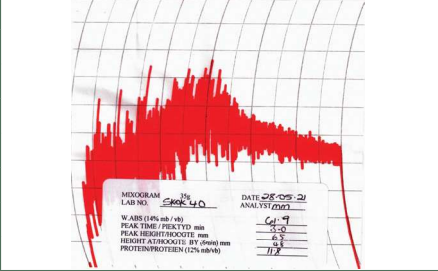
Country of origin	Canada Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	10	-	-	-	9	19	21	9	7	5	7	49
ALVEOGRAM												
Strength (S), cm ²	58.1	-	-	-	44.3	51.6	43.2	37.1	33.4	30.9	35.2	38.3
Stability (P), mm	109	-	-	-	124	116	75	74	77	77	76	75
Distensibility (L), mm	107	-	-	-	69	89	147	126	111	97	119	129
P/L	1.08	-	-	-	1.99	1.51	0.54	0.62	0.72	0.83	0.67	0.63
												
EXTENSOGRAM												
Strength, cm ²	141	-	-	-	106	124	115	97	82	74	91	99
Max. height, BU	489	-	-	-	474	482	390	366	324	315	342	362
Extensibility, mm	216	-	-	-	170	194	217	195	182	170	192	200
												
MIXOGRAM												
Peak time, min	4.2	-	-	-	3.3	3.8	3.0	2.8	2.8	3.2	2.9	2.9
Water absorption (14% mb), %	63.3	-	-	-	62.2	62.8	62.5	60.9	59.9	59.2	60.5	61.2
												
MYCOTOXINS												
Aflatoxin B ₁ (µg/kg)	ND						ND					
Aflatoxin B ₂ (µg/kg)	ND						ND					
Aflatoxin G ₁ (µg/kg)	ND						ND					
Aflatoxin G ₂ (µg/kg)	ND						ND					
Fumonisin B ₁ (µg/kg)	ND						ND					
Fumonisin B ₂ (µg/kg)	ND						ND					
Fumonisin B ₃ (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	56 [194]						386 [3 088]					
15-ADON (µg/kg) [max. value]	ND						ND					
Ochratoxin A (µg/kg)	0 [<5]						ND					
Zearalenone (µg/kg)	ND						ND					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
No. of samples	6						30					

2020/21 Imported Wheat Quality - Czech Republic (26 Sep 2020 to 24 Sep 2021)

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

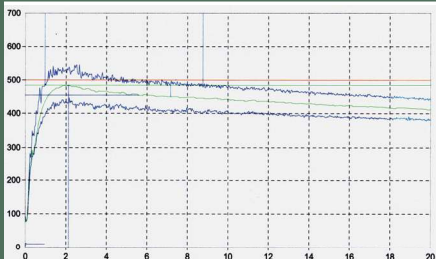
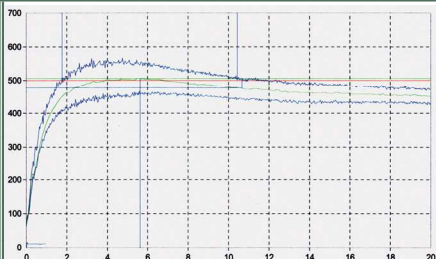
Country of origin	Czech Republic Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	3	-	-	3	70	34	31	30	85	250
WHEAT												
GRADING												
Protein (12% mb), %	-	-	11.4	-	-	11.4	13.2	12.0	11.0	10.0	11.9	12.0
Moisture, %	-	-	11.2	-	-	11.2	11.3	11.0	11.1	11.0	11.1	11.1
Falling number, sec	-	-	382	-	-	382	367	389	403	399	348	372
1000 Kernel mass (13% mb), g	-	-	44.1	-	-	44.1	37.3	38.7	39.2	39.3	38.0	38.2
Hlm (dirty), kg/hl	-	-	80.2	-	-	80.2	80.8	79.8	79.3	78.0	77.0	78.9
Screenings (<1.8 mm sieve), %	-	-	1.85	-	-	1.85	1.07	1.04	1.54	1.55	2.38	1.63
Gravel, stones, turf and glass, %	-	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	-	0.05	-	-	0.05	0.03	0.05	0.04	0.03	0.13	0.07
Other grain & unthreshed ears, %	-	-	0.31	-	-	0.31	0.25	0.24	0.40	0.34	0.87	0.49
Heat damaged kernels, %	-	-	0.00	-	-	0.00	0.01	0.02	0.01	0.02	0.20	0.08
Immature kernels, %	-	-	0.00	-	-	0.00	0.09	0.04	0.01	0.01	0.06	0.05
Insect damaged kernels, %	-	-	0.03	-	-	0.03	0.31	0.43	0.47	0.59	0.98	0.61
Sprouted kernels, %	-	-	0.39	-	-	0.39	0.13	0.06	0.03	0.01	0.45	0.20
Total damaged kernels, %	-	-	0.41	-	-	0.41	0.54	0.54	0.53	0.64	1.69	0.94
Combined deviations, %	-	-	2.63	-	-	2.63	1.89	1.86	2.51	2.56	5.07	3.12
Heavily frost damaged kernels, %	-	-	0.00	-	-	0.00	0.00	0.00	0.00	0.01	0.01	0.00
Field fungi, %	-	-	0.23	-	-	0.23	0.57	0.45	0.27	0.25	1.04	0.64
Storage fungi, %	-	-	0.03	-	-	0.03	0.01	0.00	0.00	0.00	0.06	0.02
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	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	3	-	-	3	21	9	7	5	7	49
Bühler Extraction, %	-	-	75.7	-	-	75.7	74.3	74.2	74.3	73.9	73.6	74.1
FLOUR												
Colour, KJ	-	-	-4.1	-	-	-4.1	-4.7	-4.8	-5.0	-5.0	-4.7	-4.8
Colour, Konica Minolta CM5 (dry)	-	-	-	-	-	-	-	-	-	-	-	-
L*	-	-	93.60	-	-	93.60	93.72	93.91	94.16	94.44	94.03	93.93
a*	-	-	0.50	-	-	0.50	0.48	0.46	0.40	0.35	0.39	0.44
b*	-	-	9.84	-	-	9.84	9.74	9.89	9.79	9.47	9.87	9.77
Ash (db), %	-	-	0.54	-	-	0.54	0.60	0.60	0.60	0.59	0.60	0.60
Protein (12% mb), %	-	-	10.1	-	-	10.1	12.3	11.0	10.0	9.6	10.6	11.2
Wet Gluten (14% mb), %	-	-	25.5	-	-	25.5	32.8	29.8	26.8	24.1	28.5	29.9
Dry Gluten (14% mb), %	-	-	8.6	-	-	8.6	11.4	10.0	8.8	7.9	9.6	10.1
Gluten Index	-	-	97	-	-	97	96	95	95	95	94	95
100 g BAKING TEST												
Baking water absorption, %	-	-	60.0	-	-	60.0	62.5	60.9	59.9	59.2	60.5	61.2
Loaf volume, cm ³	-	-	999	-	-	999	1189	1095	1023	958	1043	1104
Evaluation	-	-	0	-	-	0	0	0	0	0	0	0
FARINOGRAM												
Water absorption (14% mb), %	-	-	57.4	-	-	57.4	60.2	59.2	58.7	57.5	59.0	59.3
Development time, min	-	-	2.3	-	-	2.3	6.4	5.2	5.0	4.0	5.0	5.6
Stability, mm	-	-	6.0	-	-	6.0	9.2	8.1	7.7	7.8	7.9	8.5
Mixing tolerance index, BU	-	-	37	-	-	37	36	37	39	33	36	36

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

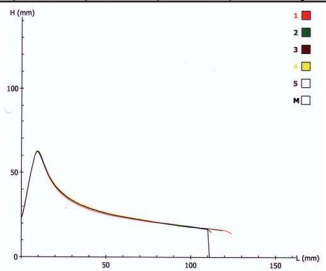
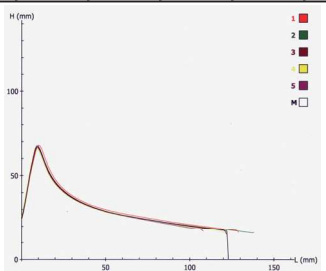
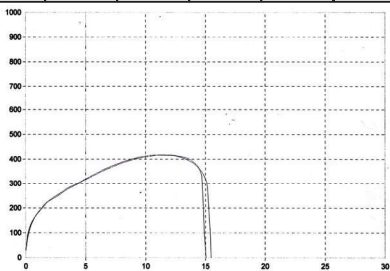
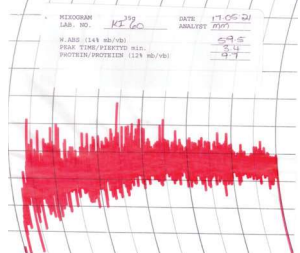
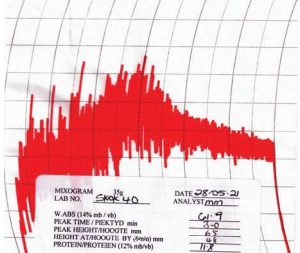
Country of origin	Czech Republic Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	3	-	-	3	21	9	7	5	7	49
ALVEOGRAM												
Strength (S), cm ²	-	-	35.2	-	-	35.2	43.2	37.1	33.4	30.9	35.2	38.3
Stability (P), mm	-	-	99	-	-	99	75	74	77	77	76	75
Distensibility (L), mm	-	-	72	-	-	72	147	126	111	97	119	129
P/L	-	-	1.47	-	-	1.47	0.54	0.62	0.72	0.83	0.67	0.63
												
EXTENSOGRAM												
Strength, cm ²	-	-	86	-	-	86	115	97	82	74	91	99
Max. height, BU	-	-	431	-	-	431	390	366	324	315	342	362
Extensibility, mm	-	-	146	-	-	146	217	195	182	170	192	200
												
MIXOGRAM												
Peak time, min	-	-	3.6	-	-	3.6	3.0	2.8	2.8	3.2	2.9	2.9
Water absorption (14% mb), %	-	-	60.0	-	-	60.0	62.5	60.9	59.9	59.2	60.5	61.2
												
MYCOTOXINS												
Aflatoxin B ₁ (µg/kg)	ND						ND					
Aflatoxin B ₂ (µg/kg)	ND						ND					
Aflatoxin G ₁ (µg/kg)	ND						ND					
Aflatoxin G ₂ (µg/kg)	ND						ND					
Fumonisin B ₁ (µg/kg)	ND						ND					
Fumonisin B ₂ (µg/kg)	ND						ND					
Fumonisin B ₃ (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	99 [198]						386 [3 088]					
15-ADON (µg/kg)	ND						ND					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						ND					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
No. of samples	2						30					

2020/21 Imported Wheat Quality - Germany (26 Sep 2020 to 24 Sep 2021)

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

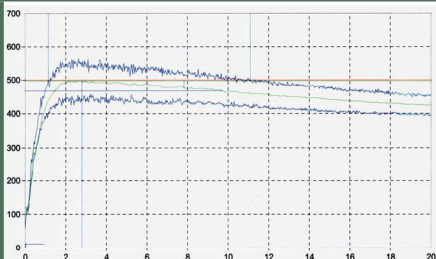
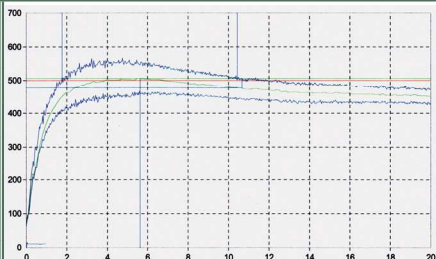
Country of origin	Germany Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	2	-	2	4	70	34	31	30	85	250
WHEAT												
GRADING												
Protein (12% mb), %	-	-	10.8	-	10.8	10.8	13.2	12.0	11.0	10.0	11.9	12.0
Moisture, %	-	-	11.7	-	11.9	11.8	11.3	11.0	11.1	11.0	11.1	11.1
Falling number, sec	-	-	385	-	399	392	367	389	403	399	348	372
1000 Kernel mass (13% mb), g	-	-	46.5	-	46.5	46.5	37.3	38.7	39.2	39.3	38.0	38.2
Hlm (dirty), kg/hl	-	-	80.7	-	80.7	80.7	80.8	79.8	79.3	78.0	77.0	78.9
Screenings (<1.8 mm sieve), %	-	-	2.84	-	3.17	3.00	1.07	1.04	1.54	1.55	2.38	1.63
Gravel, stones, turf and glass, %	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	-	0.09	-	0.11	0.10	0.03	0.05	0.04	0.03	0.13	0.07
Other grain & unthreshed ears, %	-	-	0.36	-	0.36	0.36	0.25	0.24	0.40	0.34	0.87	0.49
Heat damaged kernels, %	-	-	0.00	-	0.00	0.00	0.01	0.02	0.01	0.02	0.20	0.08
Immature kernels, %	-	-	0.00	-	0.00	0.00	0.09	0.04	0.01	0.01	0.06	0.05
Insect damaged kernels, %	-	-	0.00	-	0.00	0.00	0.31	0.43	0.47	0.59	0.98	0.61
Sprouted kernels, %	-	-	0.04	-	0.00	0.02	0.13	0.06	0.03	0.01	0.45	0.20
Total damaged kernels, %	-	-	0.04	-	0.00	0.02	0.54	0.54	0.53	0.64	1.69	0.94
Combined deviations, %	-	-	3.33	-	3.64	3.48	1.89	1.86	2.51	2.56	5.07	3.12
Heavily frost damaged kernels, %	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.01	0.01	0.00
Field fungi, %	-	-	0.08	-	0.09	0.09	0.57	0.45	0.27	0.25	1.04	0.64
Storage fungi, %	-	-	0.04	-	0.04	0.04	0.01	0.00	0.00	0.00	0.06	0.02
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	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	2	-	2	4	21	9	7	5	7	49
Bühler Extraction, %	-	-	76.3	-	75.8	76.0	74.3	74.2	74.3	73.9	73.6	74.1
FLOUR												
Colour, KJ	-	-	-4.0	-	-4.0	-4.0	-4.7	-4.8	-5.0	-5.0	-4.7	-4.8
Colour, Konica Minolta CM5 (dry)	-	-	-	-	-	-	-	-	-	-	-	-
L*	-	-	93.56	-	93.66	93.61	93.72	93.91	94.16	94.44	94.03	93.93
a*	-	-	0.51	-	0.50	0.50	0.48	0.46	0.40	0.35	0.39	0.44
b*	-	-	9.88	-	9.85	9.87	9.74	9.89	9.79	9.47	9.87	9.77
Ash (db), %	-	-	0.49	-	0.50	0.49	0.60	0.60	0.60	0.59	0.60	0.60
Protein (12% mb), %	-	-	9.7	-	9.7	9.7	12.3	11.0	10.0	9.6	10.6	11.2
Wet Gluten (14% mb), %	-	-	25.7	-	25.9	25.8	32.8	29.8	26.8	24.1	28.5	29.9
Dry Gluten (14% mb), %	-	-	8.9	-	9.2	9.0	11.4	10.0	8.8	7.9	9.6	10.1
Gluten Index	-	-	98	-	98	98	96	95	95	95	94	95
100 g BAKING TEST												
Baking water absorption, %	-	-	59.5	-	59.5	59.5	62.5	60.9	59.9	59.2	60.5	61.2
Loaf volume, cm ³	-	-	1028	-	990	1009	1189	1095	1023	958	1043	1104
Evaluation	-	-	0	-	0	0	0	0	0	0	0	0
FARINOGRAM												
Water absorption (14% mb), %	-	-	54.6	-	54.3	54.5	60.2	59.2	58.7	57.5	59.0	59.3
Development time, min	-	-	2.2	-	2.0	2.1	6.4	5.2	5.0	4.0	5.0	5.6
Stability, mm	-	-	8.7	-	7.4	8.1	9.2	8.1	7.7	7.8	7.9	8.5
Mixing tolerance index, BU	-	-	32	-	38	35	36	37	39	33	36	36
												

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

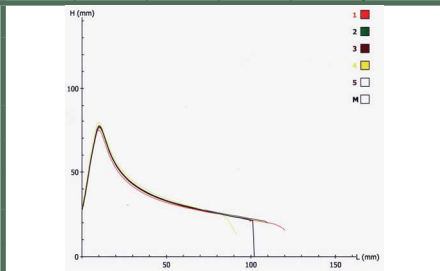
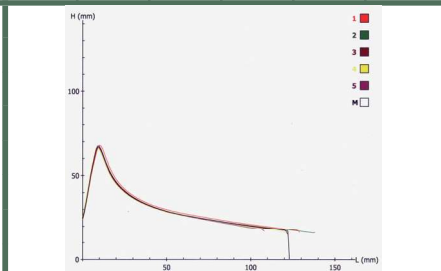
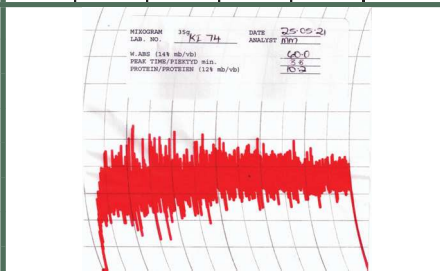
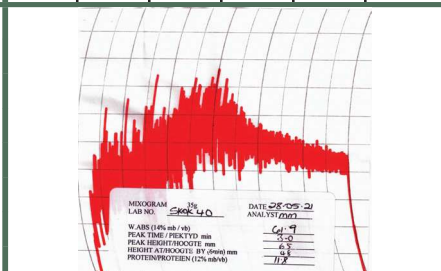
Country of origin	Germany Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	2	-	2	4	21	9	7	5	7	49
ALVEOGRAM												
Strength (S), cm²	-	-	31.7	-	32.8	32.3	43.2	37.1	33.4	30.9	35.2	38.3
Stability (P), mm	-	-	72	-	70	71	75	74	77	77	76	75
Distensibility (L), mm	-	-	102	-	110	106	147	126	111	97	119	129
P/L	-	-	0.72	-	0.64	0.68	0.54	0.62	0.72	0.83	0.67	0.63
												
EXTENSOGRAM												
Strength, cm²	-	-	88	-	91	90	115	97	82	74	91	99
Max. height, BU	-	-	422	-	421	422	390	366	324	315	342	362
Extensibility, mm	-	-	149	-	157	153	217	195	182	170	192	200
												
MIXOGRAM												
Peak time, min	-	-	3.4	-	3.5	3.4	3.0	2.8	2.8	3.2	2.9	2.9
Water absorption (14% mb), %	-	-	59.5	-	59.5	59.5	62.5	60.9	59.9	59.2	60.5	61.2
												
MYCOTOXINS												
Aflatoxin B ₁ (µg/kg)	ND						ND					
Aflatoxin B ₂ (µg/kg)	ND						ND					
Aflatoxin G ₁ (µg/kg)	ND						ND					
Aflatoxin G ₂ (µg/kg)	ND						ND					
Fumonisin B ₁ (µg/kg)	ND						ND					
Fumonisin B ₂ (µg/kg)	ND						ND					
Fumonisin B ₃ (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	ND						386 [3 088]					
15-ADON (µg/kg)	ND						ND					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						ND					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
No. of samples	1						30					

2020/21 Imported Wheat Quality - Latvia (26 Sep 2020 to 24 Sep 2021)

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

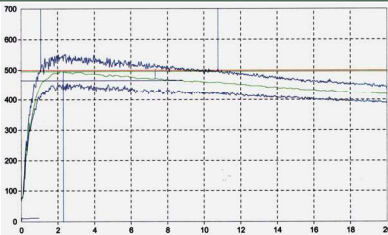
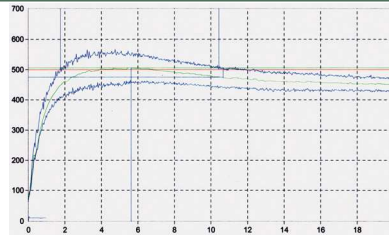
Country of origin	Latvia Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	5	-	5	-	-	10	70	34	31	30	85	250
WHEAT												
GRADING												
Protein (12% mb), %	12.8	-	11.4	-	-	12.1	13.2	12.0	11.0	10.0	11.9	12.0
Moisture, %	12.4	-	11.6	-	-	12.0	11.3	11.0	11.1	11.0	11.1	11.1
Falling number, sec	362	-	333	-	-	348	367	389	403	399	348	372
1000 Kernel mass (13% mb), g	39.7	-	40.2	-	-	40.0	37.3	38.7	39.2	39.3	38.0	38.2
Hlm (dirty), kg/hl	78.3	-	78.6	-	-	78.4	80.8	79.8	79.3	78.0	77.0	78.9
Screenings (<1.8 mm sieve), %	2.43	-	2.39	-	-	2.41	1.07	1.04	1.54	1.55	2.38	1.63
Gravel, stones, turf and glass, %	0.00	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	0.23	-	0.08	-	-	0.16	0.03	0.05	0.04	0.03	0.13	0.07
Other grain & unthreshed ears, %	0.39	-	0.16	-	-	0.28	0.25	0.24	0.40	0.34	0.87	0.49
Heat damaged kernels, %	0.00	-	0.00	-	-	0.00	0.01	0.02	0.01	0.02	0.20	0.08
Immature kernels, %	0.00	-	0.05	-	-	0.03	0.09	0.04	0.01	0.01	0.06	0.05
Insect damaged kernels, %	0.00	-	0.00	-	-	0.00	0.31	0.43	0.47	0.59	0.98	0.61
Sprouted kernels, %	0.05	-	0.03	-	-	0.04	0.13	0.06	0.03	0.01	0.45	0.20
Total damaged kernels, %	0.05	-	0.08	-	-	0.07	0.54	0.54	0.53	0.64	1.69	0.94
Combined deviations, %	3.09	-	2.72	-	-	2.90	1.89	1.86	2.51	2.56	5.07	3.12
Heavily frost damaged kernels, %	0.00	-	0.00	-	-	0.00	0.00	0.00	0.00	0.01	0.01	0.00
Field fungi, %	0.24	-	0.33	-	-	0.28	0.57	0.45	0.27	0.25	1.04	0.64
Storage fungi, %	0.00	-	0.03	-	-	0.02	0.01	0.00	0.00	0.00	0.06	0.02
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	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	5	-	5	-	-	10	21	9	7	5	7	49
Bühler Extraction, %	75.4	-	74.3	-	-	74.9	74.3	74.2	74.3	73.9	73.6	74.1
FLOUR												
Colour, KJ	-4.2	-	-4.3	-	-	-4.2	-4.7	-4.8	-5.0	-5.0	-4.7	-4.8
Colour, Konica Minolta CM5 (dry)												
L*	93.07	-	93.39	-	-	93.23	93.72	93.91	94.16	94.44	94.03	93.93
a*	0.64	-	0.54	-	-	0.59	0.48	0.46	0.40	0.35	0.39	0.44
b*	9.66	-	9.62	-	-	9.64	9.74	9.89	9.79	9.47	9.87	9.77
Ash (db), %	0.55	-	0.53	-	-	0.54	0.60	0.60	0.60	0.59	0.60	0.60
Protein (12% mb), %	11.6	-	10.1	-	-	10.9	12.3	11.0	10.0	9.6	10.6	11.2
Wet Gluten (14% mb), %	31.5	-	26.5	-	-	29.0	32.8	29.8	26.8	24.1	28.5	29.9
Dry Gluten (14% mb), %	11.1	-	9.4	-	-	10.3	11.4	10.0	8.8	7.9	9.6	10.1
Gluten Index	97	-	97	-	-	97	96	95	95	95	94	95
100 g BAKING TEST												
Baking water absorption, %	61.7	-	59.9	-	-	60.8	62.5	60.9	59.9	59.2	60.5	61.2
Loaf volume, cm ³	1066	-	997	-	-	1031	1189	1095	1023	958	1043	1104
Evaluation	0	-	0	-	-	0	0	0	0	0	0	0
FARINOGRAM												
Water absorption (14% mb), %	58.5	-	57.1	-	-	57.8	60.2	59.2	58.7	57.5	59.0	59.3
Development time, min	3.0	-	2.1	-	-	2.6	6.4	5.2	5.0	4.0	5.0	5.6
Stability, mm	11.0	-	7.0	-	-	9.0	9.2	8.1	7.7	7.8	7.9	8.5
Mixing tolerance index, BU	19	-	38	-	-	29	36	37	39	33	36	36
												

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

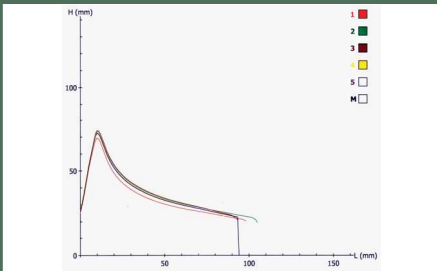
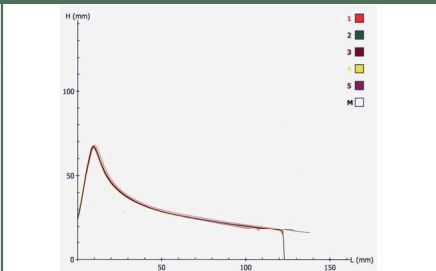
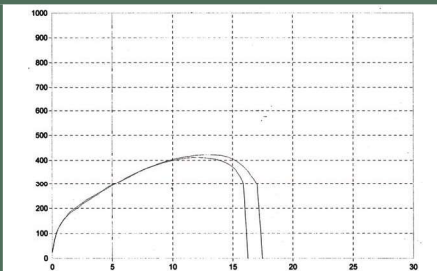
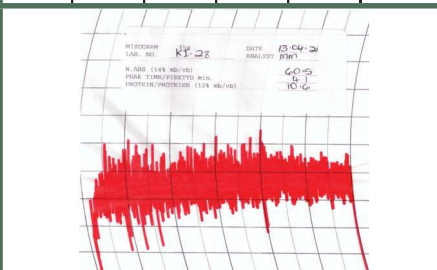
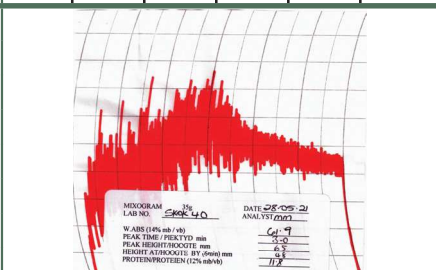
Country of origin	Latvia Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	5	-	5	-	-	10	21	9	7	5	7	49
ALVEOGRAM												
Strength (S), cm²	42.0	-	36.0	-	-	39.0	43.2	37.1	33.4	30.9	35.2	38.3
Stability (P), mm	86	-	87	-	-	87	75	74	77	77	76	75
Distensibility (L), mm	108	-	89	-	-	98	147	126	111	97	119	129
P/L	0.80	-	0.99	-	-	0.90	0.54	0.62	0.72	0.83	0.67	0.63
												
EXTENSOGRAM												
Strength, cm²	94	-	90	-	-	92	115	97	82	74	91	99
Max. height, BU	382	-	389	-	-	386	390	366	324	315	342	362
Extensibility, mm	179	-	168	-	-	174	217	195	182	170	192	200
												
MIXOGRAM												
Peak time, min	3.4	-	3.7	-	-	3.6	3.0	2.8	2.8	3.2	2.9	2.9
Water absorption (14% mb), %	61.7	-	59.9	-	-	60.8	62.5	60.9	59.9	59.2	60.5	61.2
												
MYCOTOXINS												
Aflatoxin B ₁ (µg/kg)	ND						ND					
Aflatoxin B ₂ (µg/kg)	ND						ND					
Aflatoxin G ₁ (µg/kg)	ND						ND					
Aflatoxin G ₂ (µg/kg)	ND						ND					
Fumonisin B ₁ (µg/kg)	ND						ND					
Fumonisin B ₂ (µg/kg)	ND						ND					
Fumonisin B ₃ (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	56 [112]						386 [3 088]					
15-ADON (µg/kg)	ND						ND					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						ND					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
No. of samples	2						30					

2020/21 Imported Wheat Quality - Lithuania (26 Sep 2020 to 24 Sep 2021)

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

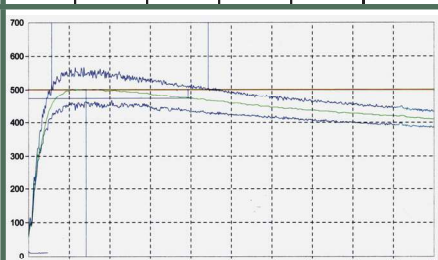
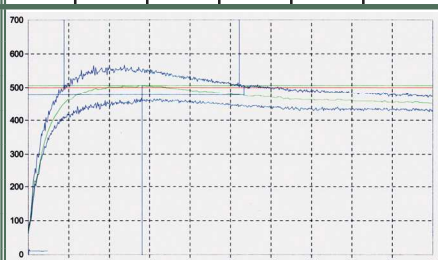
Country of origin	Lithuania Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	9	2	10	-	7	28	70	34	31	30	85	250
WHEAT												
GRADING												
Protein (12% mb), %	12.6	11.8	11.1	-	11.9	11.8	13.2	12.0	11.0	10.0	11.9	12.0
Moisture, %	12.6	12.2	12.5	-	12.7	12.6	11.3	11.0	11.1	11.0	11.1	11.1
Falling number, sec	359	349	347	-	357	354	367	389	403	399	348	372
1000 Kernel mass (13% mb), g	41.3	42.0	40.8	-	40.4	40.9	37.3	38.7	39.2	39.3	38.0	38.2
Hlm (dirty), kg/hl	77.9	78.5	77.7	-	77.6	77.8	80.8	79.8	79.3	78.0	77.0	78.9
Screenings (<1.8 mm sieve), %	1.93	2.79	2.51	-	3.33	2.55	1.07	1.04	1.54	1.55	2.38	1.63
Gravel, stones, turf and glass, %	0.00	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	0.08	0.13	0.17	-	0.20	0.14	0.03	0.05	0.04	0.03	0.13	0.07
Other grain & unthreshed ears, %	0.48	0.72	0.57	-	0.57	0.55	0.25	0.24	0.40	0.34	0.87	0.49
Heat damaged kernels, %	0.00	0.00	0.01	-	0.01	0.01	0.01	0.02	0.01	0.02	0.20	0.08
Immature kernels, %	0.03	0.06	0.01	-	0.03	0.03	0.09	0.04	0.01	0.01	0.06	0.05
Insect damaged kernels, %	0.01	0.00	0.47	-	0.85	0.38	0.31	0.43	0.47	0.59	0.98	0.61
Sprouted kernels, %	0.00	0.08	0.02	-	0.05	0.03	0.13	0.06	0.03	0.01	0.45	0.20
Total damaged kernels, %	0.04	0.14	0.52	-	0.93	0.44	0.54	0.54	0.53	0.64	1.69	0.94
Combined deviations, %	2.52	3.78	3.77	-	5.03	3.68	1.89	1.86	2.51	2.56	5.07	3.12
Heavily frost damaged kernels, %	0.00	0.00	0.00	-	0.04	0.01	0.00	0.00	0.00	0.01	0.01	0.00
Field fungi, %	0.42	0.23	0.26	-	0.56	0.39	0.57	0.45	0.27	0.25	1.04	0.64
Storage fungi, %	0.03	0.08	0.03	-	0.05	0.04	0.01	0.00	0.00	0.00	0.06	0.02
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
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	9	2	10	-	7	28	21	9	7	5	7	49
Bühler Extraction, %	75.1	74.9	75.6	-	74.7	75.2	74.3	74.2	74.3	73.9	73.6	74.1
FLOUR												
Colour, KJ	-4.1	-4.2	-4.2	-	-4.2	-4.2	-4.7	-4.8	-5.0	-5.0	-4.7	-4.8
Colour, Konica Minolta CM5 (dry)												
L*	93.28	93.51	93.51	-	93.31	93.39	93.72	93.91	94.16	94.44	94.03	93.93
a*	0.59	0.54	0.54	-	0.58	0.57	0.48	0.46	0.40	0.35	0.39	0.44
b*	10.03	9.89	10.00	-	10.08	10.02	9.74	9.89	9.79	9.47	9.87	9.77
Ash (db), %	0.54	0.52	0.54	-	0.54	0.54	0.60	0.60	0.60	0.59	0.60	0.60
Protein (12% mb), %	11.4	10.6	9.9	-	10.6	10.6	12.3	11.0	10.0	9.6	10.6	11.2
Wet Gluten (14% mb), %	30.9	27.2	26.0	-	27.9	28.1	32.8	29.8	26.8	24.1	28.5	29.9
Dry Gluten (14% mb), %	10.6	9.6	9.0	-	9.8	9.8	11.4	10.0	8.8	7.9	9.6	10.1
Gluten Index	96	98	98	-	97	97	96	95	95	95	94	95
100 g BAKING TEST												
Baking water absorption, %	61.4	60.5	59.7	-	60.5	60.5	62.5	60.9	59.9	59.2	60.5	61.2
Loaf volume, cm ³	1049	1019	1004	-	1019	1023	1189	1095	1023	958	1043	1104
Evaluation	0	0	0	-	0	0	0	0	0	0	0	0
FARINOGRAM												
Water absorption (14% mb), %	57.4	57.1	55.7	-	56.2	56.5	60.2	59.2	58.7	57.5	59.0	59.3
Development time, min	3.2	2.6	2.2	-	2.5	2.6	6.4	5.2	5.0	4.0	5.0	5.6
Stability, mm	12.3	10.2	7.6	-	9.7	9.8	9.2	8.1	7.7	7.8	7.9	8.5
Mixing tolerance index, BU	19	25	33	-	28	27	36	37	39	33	36	36
												

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

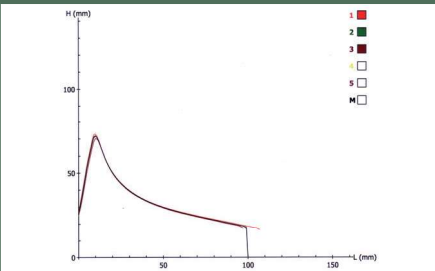
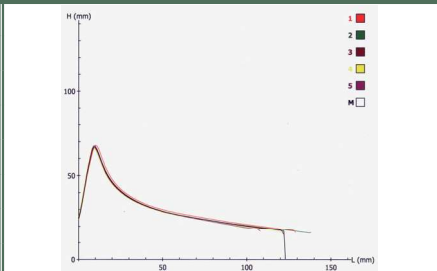
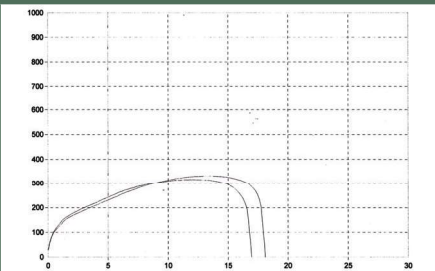
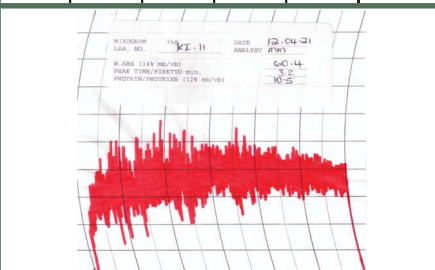
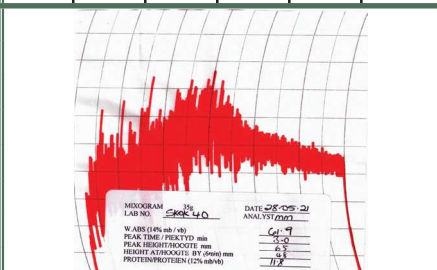
Country of origin	Lithuania Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	9	2	10	-	7	28	21	9	7	5	7	49
ALVEOGRAM												
Strength (S), cm²	39.0	35.5	33.5	-	36.8	36.2	43.2	37.1	33.4	30.9	35.2	38.3
Stability (P), mm	82	81	76	-	78	79	75	74	77	77	76	75
Distensibility (L), mm	102	91	96	-	100	99	147	126	111	97	119	129
P/L	0.81	0.89	0.80	-	0.78	0.80	0.54	0.62	0.72	0.83	0.67	0.63
												
EXTENSOGRAM												
Strength, cm²	99	87	90	-	99	95	115	97	82	74	91	99
Max. height, BU	422	358	373	-	414	398	390	366	324	315	342	362
Extensibility, mm	172	177	176	-	176	175	217	195	182	170	192	200
												
MIXOGRAM												
Peak time, min	3.9	4.3	4.2	-	4.3	4.1	3.0	2.8	2.8	3.2	2.9	2.9
Water absorption (14% mb), %	61.4	60.5	59.7	-	60.5	60.5	62.5	60.9	59.9	59.2	60.5	61.2
												
MYCOTOXINS												
Aflatoxin B ₁ (µg/kg)	ND						ND					
Aflatoxin B ₂ (µg/kg)	ND						ND					
Aflatoxin G ₁ (µg/kg)	ND						ND					
Aflatoxin G ₂ (µg/kg)	ND						ND					
Fumonisin B ₁ (µg/kg)	ND						ND					
Fumonisin B ₂ (µg/kg)	ND						ND					
Fumonisin B ₃ (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	13 [103]						386 [3 088]					
15-ADON (µg/kg)	ND						ND					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						ND					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
No. of samples	8						30					

2020/21 Imported Wheat Quality - Poland (26 Sep 2020 to 24 Sep 2021)

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

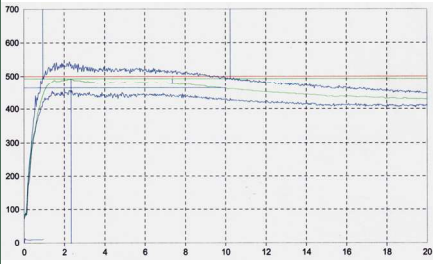
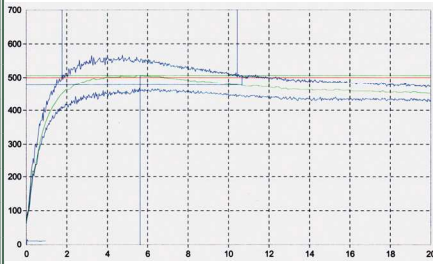
Country of origin	Poland Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	1	6	-	1	15	23	70	34	31	30	85	250
WHEAT												
GRADING												
Protein (12% mb), %	13.5	12.0	-	13.6	12.0	12.1	13.2	12.0	11.0	10.0	11.9	12.0
Moisture, %	12.0	11.7	-	12.1	12.2	12.0	11.3	11.0	11.1	11.0	11.1	11.1
Falling number, sec	455	360	-	441	377	379	367	389	403	399	348	372
1000 Kernel mass (13% mb), g	36.0	40.8	-	35.3	40.1	39.9	37.3	38.7	39.2	39.3	38.0	38.2
Hlm (dirty), kg/hl	76.6	79.1	-	75.8	78.3	78.3	80.8	79.8	79.3	78.0	77.0	78.9
Screenings (<1.8 mm sieve), %	2.97	2.57	-	2.70	3.62	3.28	1.07	1.04	1.54	1.55	2.38	1.63
Gravel, stones, turf and glass, %	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	0.08	0.08	-	0.08	0.11	0.10	0.03	0.05	0.04	0.03	0.13	0.07
Other grain & unthreshed ears, %	0.54	0.68	-	0.38	0.75	0.70	0.25	0.24	0.40	0.34	0.87	0.49
Heat damaged kernels, %	0.00	0.00	-	0.00	0.00	0.00	0.01	0.02	0.01	0.02	0.20	0.08
Immature kernels, %	0.00	0.02	-	0.00	0.01	0.01	0.09	0.04	0.01	0.01	0.06	0.05
Insect damaged kernels, %	0.48	0.00	-	0.08	0.07	0.10	0.31	0.43	0.47	0.59	0.98	0.61
Sprouted kernels, %	0.08	0.07	-	0.08	0.05	0.06	0.13	0.06	0.03	0.01	0.45	0.20
Total damaged kernels, %	0.56	0.09	-	0.88	0.13	0.17	0.54	0.54	0.53	0.64	1.69	0.94
Combined deviations, %	4.15	3.41	-	4.04	4.61	4.25	1.89	1.86	2.51	2.56	5.07	3.12
Heavily frost damaged kernels, %	0.00	0.05	-	0.00	0.05	0.05	0.00	0.00	0.00	0.01	0.01	0.00
Field fungi, %	0.24	0.27	-	0.28	0.29	0.28	0.57	0.45	0.27	0.25	1.04	0.64
Storage fungi, %	0.08	0.01	-	0.08	0.01	0.02	0.01	0.00	0.00	0.00	0.06	0.02
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
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	1	6	-	1	15	23	21	9	7	5	7	49
Bühler Extraction, %	75.6	74.7	-	76.0	75.6	75.4	74.3	74.2	74.3	73.9	73.6	74.1
FLOUR												
Colour, KJ	-3.8	-4.3	-	-3.7	-4.2	-4.2	-4.7	-4.8	-5.0	-5.0	-4.7	-4.8
Colour, Konica Minolta CM5 (dry)												
L*	93.43	93.50	-	93.42	93.46	93.47	93.72	93.91	94.16	94.44	94.03	93.93
a*	0.49	0.54	-	0.50	0.54	0.54	0.48	0.46	0.40	0.35	0.39	0.44
b*	10.71	9.99	-	10.80	9.98	10.05	9.74	9.89	9.79	9.47	9.87	9.77
Ash (db), %	0.48	0.53	-	0.51	0.55	0.54	0.60	0.60	0.60	0.59	0.60	0.60
Protein (12% mb), %	12.1	10.7	-	12.1	10.7	10.8	12.3	11.0	10.0	9.6	10.6	11.2
Wet Gluten (14% mb), %	34.5	29.7	-	33.9	29.7	30.1	32.8	29.8	26.8	24.1	28.5	29.9
Dry Gluten (14% mb), %	11.9	10.0	-	12.2	10.1	10.3	11.4	10.0	8.8	7.9	9.6	10.1
Gluten Index	89	94	-	90	94	94	96	95	95	95	94	95
100 g BAKING TEST												
Baking water absorption, %	62.3	60.6	-	62.3	60.6	60.7	62.5	60.9	59.9	59.2	60.5	61.2
Loaf volume, cm ³	1105	1021	-	1070	1016	1023	1189	1095	1023	958	1043	1104
Evaluation	0	0	-	0	0	0	0	0	0	0	0	0
FARINOGRAM												
Water absorption (14% mb), %	56.3	57.3	-	56.4	57.0	57.0	60.2	59.2	58.7	57.5	59.0	59.3
Development time, min	3.7	2.6	-	3.1	2.9	2.8	6.4	5.2	5.0	4.0	5.0	5.6
Stability, mm	7.6	8.4	-	7.3	7.9	8.0	9.2	8.1	7.7	7.8	7.9	8.5
Mixing tolerance index, BU	34	33	-	38	31	32	36	37	39	33	36	36
												

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

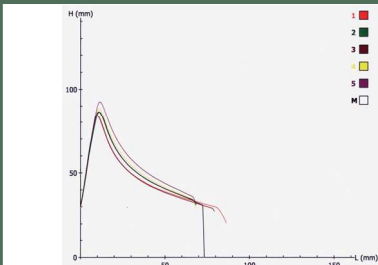
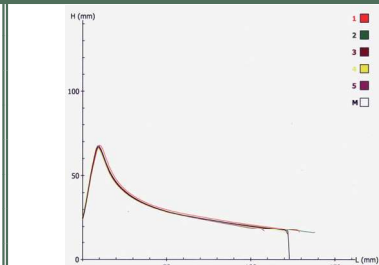
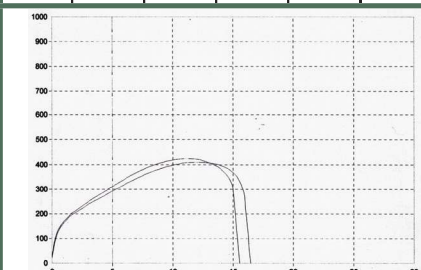
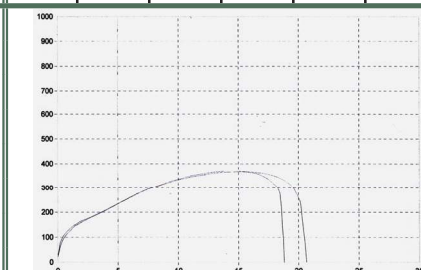
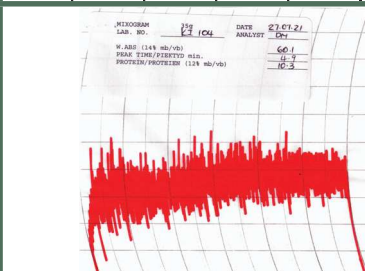
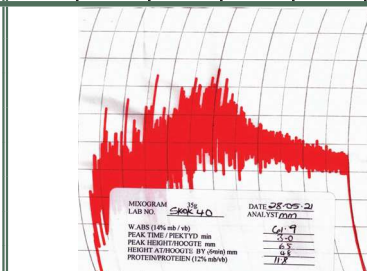
Country of origin	Poland Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	1	6	-	1	15	23	21	9	7	5	7	49
ALVEOGRAM												
Strength (S), cm²	33.3	35.6	-	33.9	32.7	33.5	43.2	37.1	33.4	30.9	35.2	38.3
Stability (P), mm	57	84	-	60	78	78	75	74	77	77	76	75
Distensibility (L), mm	159	92	-	139	94	98	147	126	111	97	119	129
P/L	0.36	0.93	-	0.43	0.86	0.84	0.54	0.62	0.72	0.83	0.67	0.63
												
EXTENSOGRAM												
Strength, cm²	88	85	-	77	78	80	115	97	82	74	91	99
Max. height, BU	339	373	-	319	329	340	390	366	324	315	342	362
Extensibility, mm	185	165	-	174	172	171	217	195	182	170	192	200
												
MIXOGRAM												
Peak time, min	2.6	3.1	-	2.6	3.2	3.1	3.0	2.8	2.8	3.2	2.9	2.9
Water absorption (14% mb), %	62.3	60.6	-	62.3	60.6	60.7	62.5	60.9	59.9	59.2	60.5	61.2
												
MYCOTOXINS												
Aflatoxin B ₁ (µg/kg)	ND						ND					
Aflatoxin B ₂ (µg/kg)	ND						ND					
Aflatoxin G ₁ (µg/kg)	ND						ND					
Aflatoxin G ₂ (µg/kg)	ND						ND					
Fumonisin B ₁ (µg/kg)	ND						ND					
Fumonisin B ₂ (µg/kg)	ND						ND					
Fumonisin B ₃ (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	93 [205]						386 [3 088]					
15-ADON (µg/kg)	ND						ND					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						ND					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
No. of samples	5						30					

2020/21 Imported Wheat Quality - Russia (26 Sep 2020 to 24 Sep 2021)

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

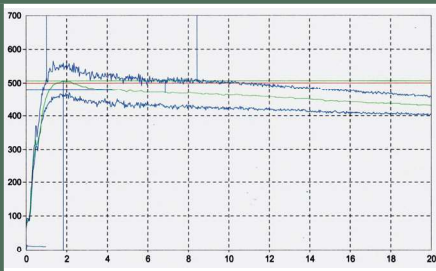
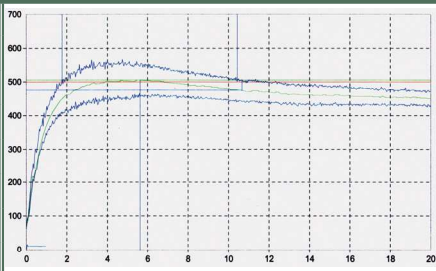
Country of origin	Russian Federation Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	2	-	12	14	70	34	31	30	85	250
WHEAT												
GRADING												
Protein (12% mb), %	-	-	11.1	-	11.3	11.3	13.2	12.0	11.0	10.0	11.9	12.0
Moisture, %	-	-	10.9	-	10.9	10.9	11.3	11.0	11.1	11.0	11.1	11.1
Falling number, sec	-	-	412	-	376	381	367	389	403	399	348	372
1000 Kernel mass (13% mb), g	-	-	37.8	-	36.5	36.7	37.3	38.7	39.2	39.3	38.0	38.2
Hlm (dirty), kg/hl	-	-	78.1	-	79.0	78.8	80.8	79.8	79.3	78.0	77.0	78.9
Screenings (<1.8 mm sieve), %	-	-	2.47	-	3.92	3.71	1.07	1.04	1.54	1.55	2.38	1.63
Gravel, stones, turf and glass, %	-	-	0.10	-	0.00	0.01	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	-	0.23	-	0.29	0.28	0.03	0.05	0.04	0.03	0.13	0.07
Other grain & unthreshed ears, %	-	-	0.58	-	0.53	0.54	0.25	0.24	0.40	0.34	0.87	0.49
Heat damaged kernels, %	-	-	0.04	-	0.02	0.02	0.01	0.02	0.01	0.02	0.20	0.08
Immature kernels, %	-	-	0.00	-	0.01	0.01	0.09	0.04	0.01	0.01	0.06	0.05
Insect damaged kernels, %	-	-	0.06	-	0.06	0.06	0.31	0.43	0.47	0.59	0.98	0.61
Sprouted kernels, %	-	-	0.00	-	0.06	0.05	0.13	0.06	0.03	0.01	0.45	0.20
Total damaged kernels, %	-	-	0.10	-	0.15	0.14	0.54	0.54	0.53	0.64	1.69	0.94
Combined deviations, %	-	-	3.38	-	4.89	4.68	1.89	1.86	2.51	2.56	5.07	3.12
Heavily frost damaged kernels, %	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.01	0.01	0.00
Field fungi, %	-	-	0.16	-	0.15	0.15	0.57	0.45	0.27	0.25	1.04	0.64
Storage fungi, %	-	-	0.00	-	0.00	0.00	0.01	0.00	0.00	0.00	0.06	0.02
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.)	-	-	5	-	11	10	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	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	2	-	12	14	21	9	7	5	7	49
Bühler Extraction, %	-	-	74.7	-	73.6	73.8	74.3	74.2	74.3	73.9	73.6	74.1
FLOUR												
Colour, KJ	-	-	-3.7	-	-4.3	-4.2	-4.7	-4.8	-5.0	-5.0	-4.7	-4.8
Colour, Konica Minolta CM5 (dry)												
L*	-	-	93.09	-	93.43	93.38	93.72	93.91	94.16	94.44	94.03	93.93
a*	-	-	0.46	-	0.49	0.48	0.48	0.46	0.40	0.35	0.39	0.44
b*	-	-	12.25	-	11.6	11.32	9.74	9.89	9.79	9.47	9.87	9.77
Ash (db), %	-	-	0.58	-	0.59	0.59	0.60	0.60	0.60	0.59	0.60	0.60
Protein (12% mb), %	-	-	9.9	-	10.3	10.2	12.3	11.0	10.0	9.6	10.6	11.2
Wet Gluten (14% mb), %	-	-	25.5	-	25.5	25.5	32.8	29.8	26.8	24.1	28.5	29.9
Dry Gluten (14% mb), %	-	-	8.7	-	8.8	8.8	11.4	10.0	8.8	7.9	9.6	10.1
Gluten Index	-	-	97	-	98	97	96	95	95	95	94	95
100 g BAKING TEST												
Baking water absorption, %	-	-	59.7	-	60.1	60.1	62.5	60.9	59.9	59.2	60.5	61.2
Loaf volume, cm ³	-	-	942	-	974	969	1189	1095	1023	958	1043	1104
Evaluation	-	-	0	-	0	0	0	0	0	0	0	0
FARINOGRAM												
Water absorption (14% mb), %	-	-	57.0	-	56.6	56.6	60.2	59.2	58.7	57.5	59.0	59.3
Development time, min	-	-	2.2	-	3.8	3.6	6.4	5.2	5.0	4.0	5.0	5.6
Stability, mm	-	-	8.1	-	10.4	10.0	9.2	8.1	7.7	7.8	7.9	8.5
Mixing tolerance index, BU	-	-	25	-	24	24	36	37	39	33	36	36
												

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

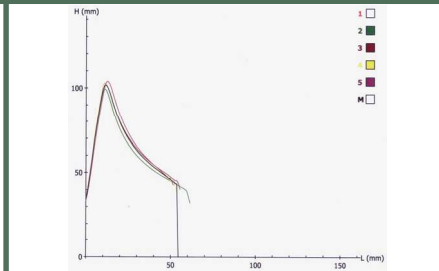
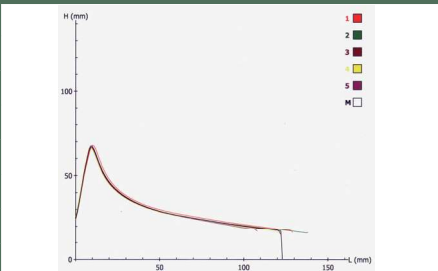
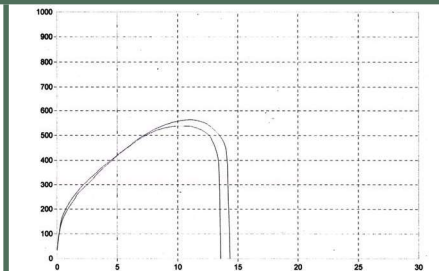
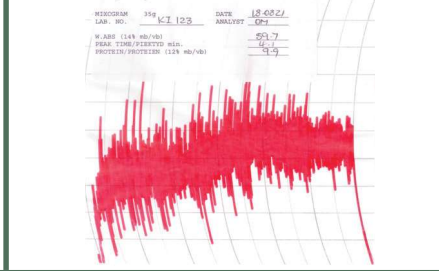
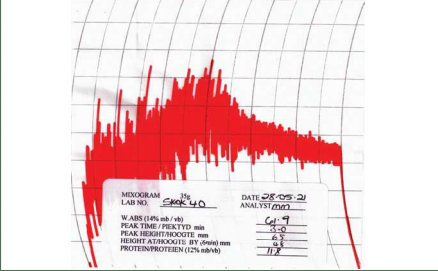
Country of origin	Russian Federation Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	2	-	12	14	21	9	7	5	7	49
ALVEOGRAM												
Strength (S), cm²	-	-	32.0	-	37.0	36.3	43.2	37.1	33.4	30.9	35.2	38.3
Stability (P), mm	-	-	89	-	91	91	75	74	77	77	76	75
Distensibility (L), mm	-	-	69	-	77	76	147	126	111	97	119	129
P/L	-	-	1.30	-	1.20	1.22	0.54	0.62	0.72	0.83	0.67	0.63
												
EXTENSOGRAM												
Strength, cm²	-	-	72	-	94	91	115	97	82	74	91	99
Max. height, BU	-	-	365	-	437	427	390	366	324	315	342	362
Extensibility, mm	-	-	144	-	159	157	217	195	182	170	192	200
												
MIXOGRAM												
Peak time, min	-	-	6.9	-	4.9	5.2	3.0	2.8	2.8	3.2	2.9	2.9
Water absorption (14% mb), %	-	-	59.7	-	60.1	60.1	62.5	60.9	59.9	59.2	60.5	61.2
												
MYCOTOXINS												
Aflatoxin B ₁ (µg/kg)	ND						ND					
Aflatoxin B ₂ (µg/kg)	ND						ND					
Aflatoxin G ₁ (µg/kg)	ND						ND					
Aflatoxin G ₂ (µg/kg)	ND						ND					
Fumonisin B ₁ (µg/kg)	ND						ND					
Fumonisin B ₂ (µg/kg)	ND						ND					
Fumonisin B ₃ (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	0 [<100]						386 [3 088]					
15-ADON (µg/kg)	ND						ND					
Ochratoxin A (µg/kg) [max. value]	ND						ND					
Zearalenone (µg/kg)	ND						ND					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
No. of samples	5						30					

2020/21 Imported Wheat Quality - USA (26 Sep 2020 to 24 Sep 2021)

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

Country of origin	USA Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	-	2	3	5	70	34	31	30	85	250
WHEAT												
GRADING												
Protein (12% mb), %	-	-	-	9.9	11.1	10.6	13.2	12.0	11.0	10.0	11.9	12.0
Moisture, %	-	-	-	12.1	10.4	11.1	11.3	11.0	11.1	11.0	11.1	11.1
Falling number, sec	-	-	-	393	548	486	367	389	403	399	348	372
1000 Kernel mass (13% mb), g	-	-	-	37.6	31.9	34.2	37.3	38.7	39.2	39.3	38.0	38.2
Hlm (dirty), kg/hl	-	-	-	80.2	83.7	82.3	80.8	79.8	79.3	78.0	77.0	78.9
Screenings (<1.8 mm sieve), %	-	-	-	1.76	3.53	2.82	1.07	1.04	1.54	1.55	2.38	1.63
Gravel, stones, turf and glass, %	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Foreign matter, %	-	-	-	0.20	0.44	0.34	0.03	0.05	0.04	0.03	0.13	0.07
Other grain & unthreshed ears, %	-	-	-	0.58	0.35	0.44	0.25	0.24	0.40	0.34	0.87	0.49
Heat damaged kernels, %	-	-	-	0.00	0.17	0.10	0.01	0.02	0.01	0.02	0.20	0.08
Immature kernels, %	-	-	-	0.00	0.00	0.00	0.09	0.04	0.01	0.01	0.06	0.05
Insect damaged kernels, %	-	-	-	0.34	0.65	0.52	0.31	0.43	0.47	0.59	0.98	0.61
Sprouted kernels, %	-	-	-	0.12	0.00	0.05	0.13	0.06	0.03	0.01	0.45	0.20
Total damaged kernels, %	-	-	-	0.46	0.81	0.67	0.54	0.54	0.53	0.64	1.69	0.94
Combined deviations, %	-	-	-	3.00	5.13	4.28	1.89	1.86	2.51	2.56	5.07	3.12
Heavily frost damaged kernels, %	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.01	0.00
Field fungi, %	-	-	-	0.22	0.16	0.18	0.57	0.45	0.27	0.25	1.04	0.64
Storage fungi, %	-	-	-	0.00	0.00	0.00	0.01	0.00	0.00	0.00	0.06	0.02
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	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	-	2	3	5	21	9	7	5	7	49
Bühler Extraction, %	-	-	-	73.1	73.2	73.1	74.3	74.2	74.3	73.9	73.6	74.1
FLOUR												
Colour, KJ	-	-	-	-4.9	-4.1	-4.4	-4.7	-4.8	-5.0	-5.0	-4.7	-4.8
Colour, Konica Minolta CM5 (dry)												
L*	-	-	-	95.18	92.88	93.80	93.72	93.91	94.16	94.44	94.03	93.93
a*	-	-	-	0.26	0.59	0.46	0.48	0.46	0.40	0.35	0.39	0.44
b*	-	-	-	8.81	10.98	10.11	9.74	9.89	9.79	9.47	9.87	9.77
Ash (db), %	-	-	-	0.51	0.55	0.53	0.60	0.60	0.60	0.59	0.60	0.60
Protein (12% mb), %	-	-	-	8.1	9.9	9.2	12.3	11.0	10.0	9.6	10.6	11.2
Wet Gluten (14% mb), %	-	-	-	-	23.4	23.4	32.8	29.8	26.8	24.1	28.5	29.9
Dry Gluten (14% mb), %	-	-	-	-	8.4	8.4	11.4	10.0	8.8	7.9	9.6	10.1
Gluten Index	-	-	-	-	98	98	96	95	95	95	94	95
100 g BAKING TEST												
Baking water absorption, %	-	-	-	57.7	59.7	58.9	62.5	60.9	59.9	59.2	60.5	61.2
Loaf volume, cm ³	-	-	-	854	919	893	1189	1095	1023	958	1043	1104
Evaluation	-	-	-	0	0	0	0	0	0	0	0	0
FARINOGRAM												
Water absorption (14% mb), %	-	-	-	49.4	57.6	54.3	60.2	59.2	58.7	57.5	59.0	59.3
Development time, min	-	-	-	1.2	1.9	1.6	6.4	5.2	5.0	4.0	5.0	5.6
Stability, mm	-	-	-	3.0	10.8	7.7	9.2	8.1	7.7	7.8	7.9	8.5
Mixing tolerance index, BU	-	-	-	54	32	41	36	37	39	33	36	36
												

2020/21 Imported Wheat Quality Versus 2020/21 RSA Wheat Quality

Country of origin	USA Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	-	2	3	5	21	9	7	5	7	49
ALVEOGRAM												
Strength (S), cm ²	-	-	-	13.9	37.7	28.2	43.2	37.1	33.4	30.9	35.2	38.3
Stability (P), mm	-	-	-	39	112	83	75	74	77	77	76	75
Distensibility (L), mm	-	-	-	83	59	68	147	126	111	97	119	129
P/L	-	-	-	0.47	1.90	1.33	0.54	0.62	0.72	0.83	0.67	0.63
												
EXTENSOGRAM												
Strength, cm ²	-	-	-	51	110	87	115	97	82	74	91	99
Max. height, BU	-	-	-	298	533	439	390	366	324	315	342	362
Extensibility, mm	-	-	-	120	153	140	217	195	182	170	192	200
												
MIXOGRAM												
Peak time, min	-	-	-	3.9	4.3	4.1	3.0	2.8	2.8	3.2	2.9	2.9
Water absorption (14% mb), %	-	-	-	58.2	59.7	59.1	62.5	60.9	59.9	59.2	60.5	61.2
												
MYCOTOXINS												
Aflatoxin B ₁ (µg/kg)	ND						ND					
Aflatoxin B ₂ (µg/kg)	ND						ND					
Aflatoxin G ₁ (µg/kg)	ND						ND					
Aflatoxin G ₂ (µg/kg)	ND						ND					
Fumonisin B ₁ (µg/kg)	ND						ND					
Fumonisin B ₂ (µg/kg)	ND						ND					
Fumonisin B ₃ (µg/kg)	ND						ND					
Deoxynivalenol (µg/kg) [max. value]	150 [300]						386 [3 088]					
15-ADON (µg/kg)	ND						ND					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						ND					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
No. of samples	2						30					