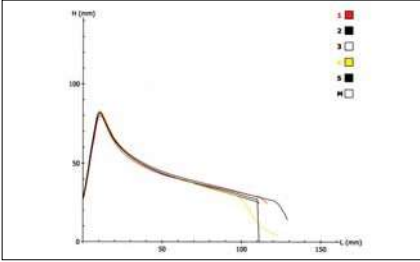
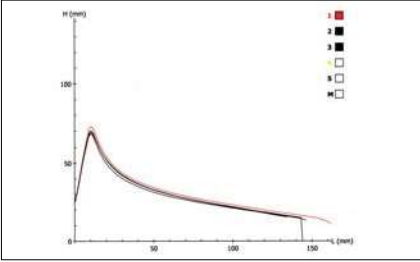
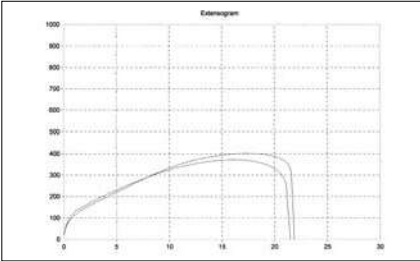
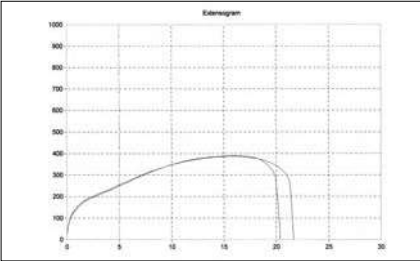
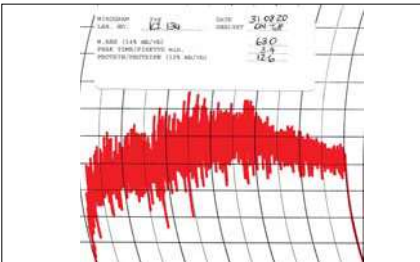
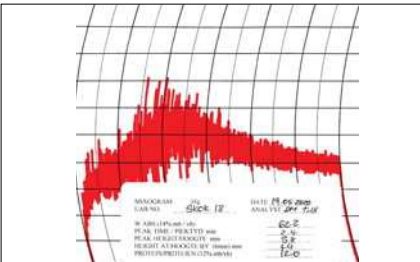


# 2019/20 Imported Wheat Quality - Canada (29 Sep 2019 to 27 Sep 2020)

## 2019/20 Imported Wheat Quality Versus 2019/20 RSA Wheat Quality

Country of origin	Canada Average						RSA Crop Average					
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
<b>Class and Grade bread wheat</b>												
<b>No. of samples</b>	6	-	-	-	5	11	132	56	25	15	105	333
<b>WHEAT GRADING</b>												
Protein (12% mb), %	13.9	-	-	-	12.6	13.3	13.5	12.0	11.1	12.4	13.2	12.9
Moisture, %	11.5	-	-	-	12.4	11.9	10.3	10.1	10.1	10.2	10.3	10.2
Falling number, sec	414	-	-	-	361	390	382	387	355	370	295	353
1000 Kernel mass (13% mb), g	36.2	-	-	-	39.4	37.7	36.1	38.7	37.8	33.3	33.2	35.6
Hlm (dirty), kg/hl	83.6	-	-	-	82.4	83.0	80.0	81.3	80.6	77.1	75.9	78.9
Screenings (<1.8 mm sieve), %	1.96	-	-	-	4.02	2.90	1.31	1.27	1.21	1.56	3.26	1.92
Gravel, stones, turf and glass, %	0.00	-	-	-	0.00	0.00	0.01	0.01	0.00	0.00	0.01	0.01
Foreign matter, %	0.15	-	-	-	0.13	0.14	0.10	0.09	0.08	0.06	0.25	0.14
Other grain & unthreshed ears, %	0.11	-	-	-	1.13	0.57	0.29	0.28	0.32	0.32	0.65	0.41
Heat damaged kernels, %	0.01	-	-	-	0.02	0.01	0.00	0.00	0.01	0.01	0.08	0.03
Immature kernels, %	0.04	-	-	-	0.02	0.03	0.07	0.05	0.05	0.01	0.09	0.07
Insect damaged kernels, %	0.08	-	-	-	0.10	0.09	0.27	0.27	0.18	0.14	0.44	0.31
Sprouted kernels, %	0.00	-	-	-	0.19	0.09	0.04	0.03	0.09	0.11	3.17	1.03
Total damaged kernels, %	0.13	-	-	-	0.32	0.22	0.38	0.34	0.34	0.28	3.77	1.44
Combined deviations, %	2.35	-	-	-	5.60	3.83	2.08	1.98	1.95	2.22	7.93	3.91
Heavily frost damaged kernels, %	0.02	-	-	-	1.25	0.58	0.03	0.01	0.00	0.00	0.01	0.02
Field fungi, %	1.18	-	-	-	0.08	0.68	0.11	0.15	0.14	0.07	0.60	0.27
Storage fungi, %	0.10	-	-	-	0.07	0.08	0.00	0.00	0.00	0.00	0.01	0.00
Ergot, %	0.00	-	-	-	0.01	0.01	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
<b>No. of samples</b>	6	-	-	-	5	11	25	13	9	4	18	69
<b>Bühler Extraction, %</b>	74.3	-	-	-	72.3	73.4	74.9	75.7	75.8	74.1	73.7	74.8
<b>FLOUR</b>												
Colour, KJ	-4.7	-	-	-	-4.5	-4.6	-4.7	-4.9	-4.9	-4.9	-4.3	-4.7
Colour, Konica Minolta CM5 (dry)												
L*	93.08	-	-	-	93.33	93.20	93.54	93.81	93.83	93.99	93.48	93.64
a*	0.65	-	-	-	0.52	0.59	0.50	0.46	0.46	0.40	0.44	0.47
b*	10.88	-	-	-	10.38	10.65	10.35	10.22	10.53	10.32	10.26	10.32
Ash (db), %	0.58	-	-	-	0.55	0.56	0.65	0.65	0.63	0.61	0.63	0.64
Protein (12% mb), %	12.8	-	-	-	11.6	12.3	12.7	11.2	10.3	11.2	12.1	11.9
Wet Gluten (14% mb), %	35.0	-	-	-	30.5	32.9	33.6	29.5	26.6	29.2	31.7	31.1
Dry Gluten (14% mb), %	12.1	-	-	-	10.7	11.5	11.5	9.9	8.8	9.9	10.7	10.6
Gluten Index	96	-	-	-	98	97	95	95	96	96	96	95
<b>100 g BAKING TEST</b>												
Baking water absorption, %	63.4	-	-	-	61.7	62.6	63.2	61.1	60.1	61.3	62.3	62.1
Loaf volume, cm <sup>3</sup>	1143	-	-	-	1053	1102	1185	1083	1036	1106	1140	1130
Evaluation	0	-	-	-	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>												
Water absorption (14% mb), %	62.4	-	-	-	59.0	60.8	61.5	60.2	59.0	58.6	59.4	60.2
Development time, min	7.6	-	-	-	5.5	6.6	6.0	5.3	5.4	4.9	4.9	5.4
Stability, mm	14.0	-	-	-	12.7	13.4	8.7	7.5	7.8	8.7	7.7	8.1
Mixing tolerance index, BU	20	-	-	-	24	22	38	41	41	33	48	41

## 2019/20 Imported Wheat Quality Versus 2019/20 RSA Wheat Quality

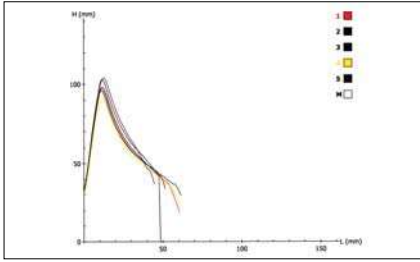
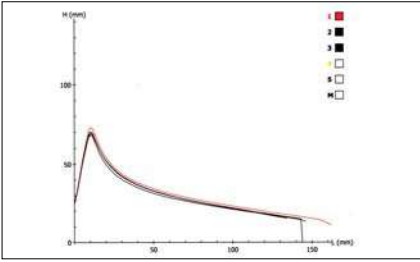
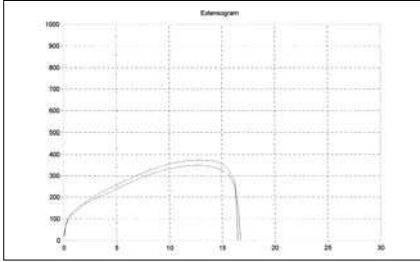
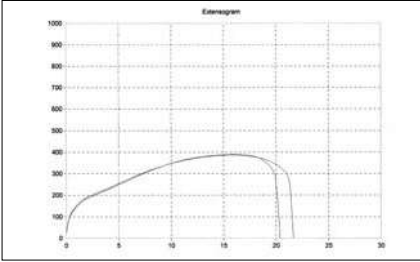
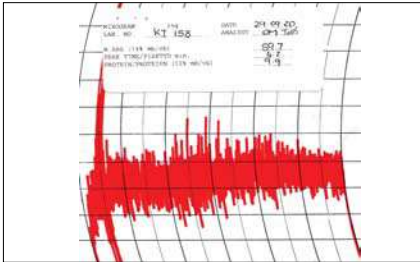
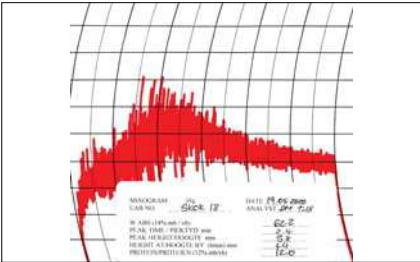
Country of origin Class and Grade bread wheat	Canada Average						RSA Crop Average					
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
<b>No. of samples</b>	6	-	-	-	5	11	25	13	9	4	15	69
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	52.6	-	-	-	45.3	49.3	47.3	39.8	36.8	40.2	41.3	42.6
Stability (P), mm	100	-	-	-	89	95	83	82	80	74	72	79
Distensibility (L), mm	107	-	-	-	103	105	146	127	117	148	163	143
P/L	0.95	-	-	-	0.86	0.91	0.59	0.68	0.73	0.56	0.50	0.60
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	118	-	-	-	104	112	121	106	98	105	114	112
Max. height, BU	399	-	-	-	379	390	387	382	375	381	383	383
Extensibility, mm	219	-	-	-	201	211	223	201	190	197	216	211
												
<b>MIXOGRAM</b>												
Peak time, min	3.2	-	-	-	3.6	3.4	2.5	2.7	2.8	2.7	2.7	2.6
Water absorption (14% mb), %	63.4	-	-	-	61.7	62.6	63.2	61.1	60.1	61.3	62.4	62.1
												
<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 [141]						<100 [1 017]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						<20 [29]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>5</b>						<b>40</b>					

# 2019/20 Imported Wheat Quality - Finland (29 Sep 2019 to 27 Sep 2020)

## 2019/20 Imported Wheat Quality Versus 2019/20 RSA Wheat Quality

Country of origin	Finland 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	132	56	25	15	105	333
<b>WHEAT GRADING</b>												
Protein (12% mb), %	-	-	10.9	-	-	10.9	13.5	12.0	11.1	12.4	13.2	12.9
Moisture, %	-	-	11.9	-	-	11.9	10.3	10.1	10.1	10.2	10.3	10.2
Falling number, sec	-	-	344	-	-	344	382	387	355	370	295	353
1000 Kernel mass (13% mb), g	-	-	45.4	-	-	45.4	36.1	38.7	37.8	33.3	33.2	35.6
Hlm (dirty), kg/hl	-	-	83.7	-	-	83.7	80.0	81.3	80.6	77.1	75.9	78.9
Screenings (<1.8 mm sieve), %	-	-	1.10	-	-	1.10	1.31	1.27	1.21	1.56	3.26	1.92
Gravel, stones, turf and glass, %	-	-	0.00	-	-	0.00	0.01	0.01	0.00	0.00	0.01	0.01
Foreign matter, %	-	-	0.00	-	-	0.00	0.10	0.09	0.08	0.06	0.25	0.14
Other grain & unthreshed ears, %	-	-	0.33	-	-	0.33	0.29	0.28	0.32	0.32	0.65	0.41
Heat damaged kernels, %	-	-	0.00	-	-	0.00	0.00	0.00	0.01	0.01	0.08	0.03
Immature kernels, %	-	-	0.00	-	-	0.00	0.07	0.05	0.05	0.01	0.09	0.07
Insect damaged kernels, %	-	-	0.15	-	-	0.15	0.27	0.27	0.18	0.14	0.44	0.31
Sprouted kernels, %	-	-	0.00	-	-	0.00	0.04	0.03	0.09	0.11	3.17	1.03
Total damaged kernels, %	-	-	0.15	-	-	0.15	0.38	0.34	0.34	0.28	3.77	1.44
Combined deviations, %	-	-	1.58	-	-	1.58	2.08	1.98	1.95	2.22	7.93	3.91
Heavily frost damaged kernels, %	-	-	0.00	-	-	0.00	0.03	0.01	0.00	0.00	0.01	0.02
Field fungi, %	-	-	1.04	-	-	1.04	0.11	0.15	0.14	0.07	0.60	0.27
Storage fungi, %	-	-	0.16	-	-	0.16	0.00	0.00	0.00	0.00	0.01	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	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	2	-	-	2	25	13	9	4	18	69
Bühler Extraction, %	-	-	76.5	-	-	76.5	74.9	75.7	75.8	74.1	73.7	74.8
<b>FLOUR</b>												
Colour, KJ	-	-	-4.8	-	-	-4.8	-4.7	-4.9	-4.9	-4.9	-4.3	-4.7
Colour, Konica Minolta CM5 (dry)												
L*	-	-	93.62	-	-	93.62	93.54	93.81	93.83	93.99	93.48	93.64
a*	-	-	0.53	-	-	0.53	0.50	0.46	0.46	0.40	0.44	0.47
b*	-	-	9.27	-	-	9.27	10.35	10.22	10.53	10.32	10.26	10.32
Ash (db), %	-	-	0.52	-	-	0.52	0.65	0.65	0.63	0.61	0.63	0.64
Protein (12% mb), %	-	-	9.7	-	-	9.7	12.7	11.2	10.3	11.2	12.1	11.9
Wet Gluten (14% mb), %	-	-	24.5	-	-	24.5	33.6	29.5	26.6	29.2	31.7	31.1
Dry Gluten (14% mb), %	-	-	8.4	-	-	8.4	11.5	9.9	8.8	9.9	10.7	10.6
Gluten Index	-	-	100	-	-	100	95	95	96	96	96	95
<b>100 g BAKING TEST</b>												
Baking water absorption, %	-	-	59.5	-	-	59.5	63.2	61.1	60.1	61.3	62.3	62.1
Loaf volume, cm <sup>3</sup>	-	-	922	-	-	922	1185	1083	1036	1106	1140	1130
Evaluation	-	-	0	-	-	0	0	0	0	0	0	0
<b>FARINOGRAM</b>												
Water absorption (14% mb), %	-	-	56.9	-	-	56.9	61.5	60.2	59.0	58.6	59.4	60.2
Development time, min	-	-	1.5	-	-	1.5	6.0	5.3	5.4	4.9	4.9	5.4
Stability, mm	-	-	2.9	-	-	2.9	8.7	7.5	7.8	8.7	7.7	8.1
Mixing tolerance index, BU	-	-	62	-	-	62	38	41	41	33	48	41

## 2019/20 Imported Wheat Quality Versus 2019/20 RSA Wheat Quality

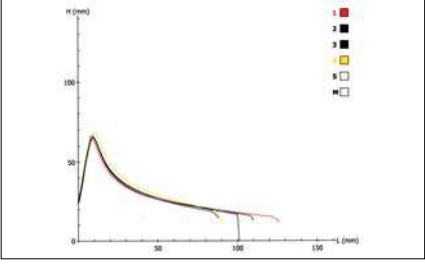
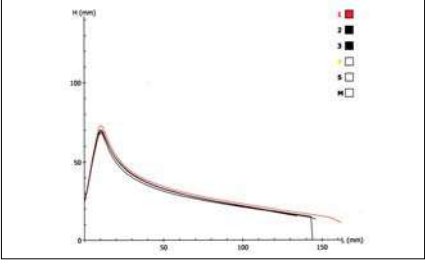
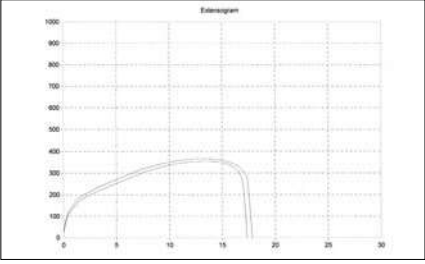
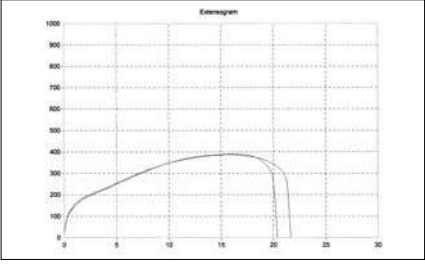
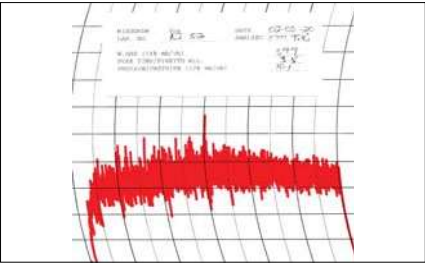
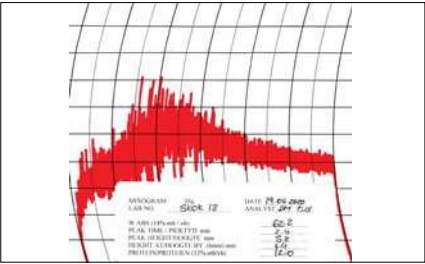
Country of origin Class and Grade bread wheat	Finland Average						RSA Crop Average					
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
<b>No. of samples</b>	-	-	2	-	-	2	25	13	9	4	15	69
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	-	32.1	-	-	32.1	47.3	39.8	36.8	40.2	41.3	42.6
Stability (P), mm	-	-	95	-	-	95	83	82	80	74	72	79
Distensibility (L), mm	-	-	66	-	-	66	146	127	117	148	163	143
P/L	-	-	1.62	-	-	1.62	0.59	0.68	0.73	0.56	0.50	0.60
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	-	79	-	-	79	121	106	98	105	114	112
Max. height, BU	-	-	374	-	-	374	387	382	375	381	383	383
Extensibility, mm	-	-	156	-	-	156	223	201	190	197	216	211
												
<b>MIXOGRAM</b>												
Peak time, min	-	-	4.3	-	-	4.3	2.5	2.7	2.8	2.7	2.7	2.6
Water absorption (14% mb), %	-	-	59.5	-	-	59.5	63.2	61.1	60.1	61.3	62.4	62.1
												
<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						<100 [1 017]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						<20 [29]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>1</b>						<b>40</b>					

# 2019/20 Imported Wheat Quality - Germany (29 Sep 2019 to 27 Sep 2020)

## 2019/20 Imported Wheat Quality Versus 2019/20 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
<b>No. of samples</b>	-	7	-	-	24	31	132	56	25	15	105	333
<b>WHEAT GRADING</b>												
Protein (12% mb), %	-	11.9	-	-	11.4	11.5	13.5	12.0	11.1	12.4	13.2	12.9
Moisture, %	-	11.4	-	-	11.6	11.5	10.3	10.1	10.1	10.2	10.3	10.2
Falling number, sec	-	364	-	-	387	382	382	387	355	370	295	353
1000 Kernel mass (13% mb), g	-	41.3	-	-	41.4	41.4	36.1	38.7	37.8	33.3	33.2	35.6
Hlm (dirty), kg/hl	-	80.7	-	-	79.7	79.9	80.0	81.3	80.6	77.1	75.9	78.9
Screenings (<1.8 mm sieve), %	-	2.34	-	-	2.18	2.22	1.31	1.27	1.21	1.56	3.26	1.92
Gravel, stones, turf and glass, %	-	0.00	-	-	0.00	0.00	0.01	0.01	0.00	0.00	0.01	0.01
Foreign matter, %	-	0.05	-	-	0.15	0.13	0.10	0.09	0.08	0.06	0.25	0.14
Other grain & unthreshed ears, %	-	0.39	-	-	1.29	1.08	0.29	0.28	0.32	0.32	0.65	0.41
Heat damaged kernels, %	-	0.16	-	-	0.07	0.09	0.00	0.00	0.01	0.01	0.08	0.03
Immature kernels, %	-	0.01	-	-	0.00	0.00	0.07	0.05	0.05	0.01	0.09	0.07
Insect damaged kernels, %	-	0.11	-	-	0.06	0.07	0.27	0.27	0.18	0.14	0.44	0.31
Sprouted kernels, %	-	0.01	-	-	0.04	0.04	0.04	0.03	0.09	0.11	3.17	1.03
Total damaged kernels, %	-	0.29	-	-	0.18	0.20	0.38	0.34	0.34	0.28	3.77	1.44
Combined deviations, %	-	3.07	-	-	3.78	3.62	2.08	1.98	1.95	2.22	7.93	3.91
Heavily frost damaged kernels, %	-	0.00	-	-	0.04	0.03	0.03	0.01	0.00	0.00	0.01	0.02
Field fungi, %	-	0.49	-	-	1.16	1.01	0.11	0.15	0.14	0.07	0.60	0.27
Storage fungi, %	-	0.00	-	-	0.08	0.06	0.00	0.00	0.00	0.00	0.01	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	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
<b>No. of samples</b>	-	7	-	-	24	31	25	13	9	4	18	69
<b>Bühler Extraction, %</b>	-	76.3	-	-	75.7	75.9	74.9	75.7	75.8	74.1	73.7	74.8
<b>FLOUR</b>												
Colour, KJ	-	-4.4	-	-	-4.2	-4.2	-4.7	-4.9	-4.9	-4.9	-4.3	-4.7
Colour, Konica Minolta CM5 (dry)												
L*	-	93.63	-	-	93.51	93.54	93.54	93.81	93.83	93.99	93.48	93.64
a*	-	0.53	-	-	0.48	0.49	0.50	0.46	0.46	0.40	0.44	0.47
b*	-	10.47	-	-	10.44	10.45	10.35	10.22	10.53	10.32	10.26	10.32
Ash (db), %	-	0.53	-	-	0.52	0.53	0.65	0.65	0.63	0.61	0.63	0.64
Protein (12% mb), %	-	10.7	-	-	10.1	10.2	12.7	11.2	10.3	11.2	12.1	11.9
Wet Gluten (14% mb), %	-	28.6	-	-	26.9	27.3	33.6	29.5	26.6	29.2	31.7	31.1
Dry Gluten (14% mb), %	-	9.7	-	-	9.2	9.3	11.5	9.9	8.8	9.9	10.7	10.6
Gluten Index	-	98	-	-	98	98	95	95	96	96	96	95
<b>100 g BAKING TEST</b>												
Baking water absorption, %	-	60.5	-	-	60.0	60.1	63.2	61.1	60.1	61.3	62.3	62.1
Loaf volume, cm <sup>3</sup>	-	1048	-	-	1025	1030	1185	1083	1036	1106	1140	1130
Evaluation	-	0	-	-	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>												
Water absorption (14% mb), %	-	56.7	-	-	55.5	55.8	61.5	60.2	59.0	58.6	59.4	60.2
Development time, min	-	3.7	-	-	3.0	3.2	6.0	5.3	5.4	4.9	4.9	5.4
Stability, mm	-	8.9	-	-	8.7	8.8	8.7	7.5	7.8	8.7	7.7	8.1
Mixing tolerance index, BU	-	27	-	-	30	30	38	41	41	33	48	41

## 2019/20 Imported Wheat Quality Versus 2019/20 RSA Wheat Quality

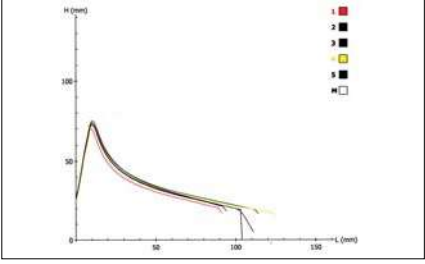
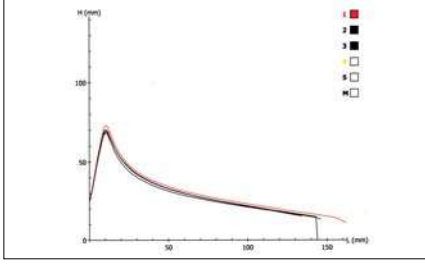
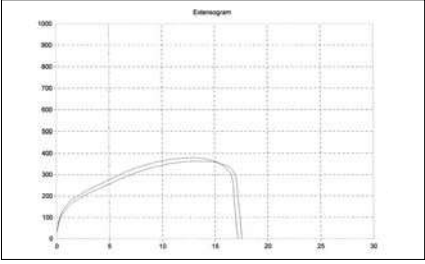
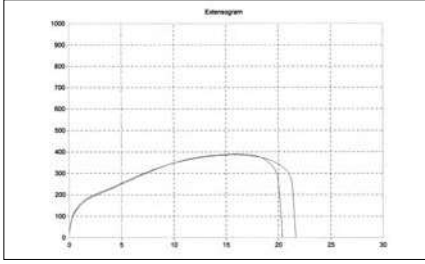
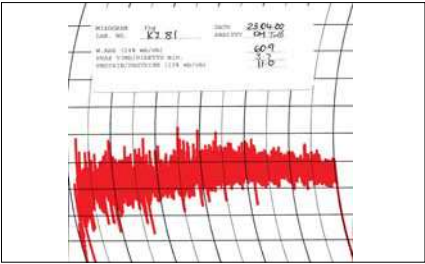
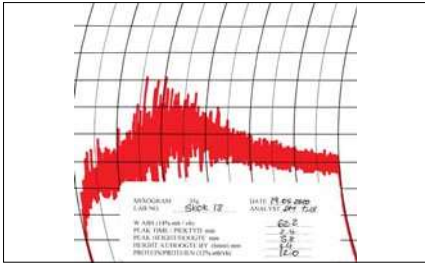
Country of origin	Germany Average						RSA Crop Average					
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
<b>Class and Grade bread wheat</b>	-	7	-	-	24	31	25	13	9	4	15	69
<b>No. of samples</b>	-	7	-	-	24	31	25	13	9	4	15	69
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	36.4	-	-	34.0	34.6	47.3	39.8	36.8	40.2	41.3	42.6
Stability (P), mm	-	81	-	-	76	77	83	82	80	74	72	79
Distensibility (L), mm	-	97	-	-	100	99	146	127	117	148	163	143
P/L	-	0.84	-	-	0.77	0.78	0.59	0.68	0.73	0.56	0.50	0.60
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	91	-	-	90	90	121	106	98	105	114	112
Max. height, BU	-	357	-	-	359	359	387	382	375	381	383	383
Extensibility, mm	-	183	-	-	179	180	223	201	190	197	216	211
												
<b>MIXOGRAM</b>												
Peak time, min	-	3.3	-	-	3.6	3.5	2.5	2.7	2.8	2.7	2.7	2.6
Water absorption (14% mb), %	-	60.5	-	-	60.0	60.1	63.2	61.1	60.1	61.3	62.4	62.1
												
<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 [ $<100$ ]						$<100$ [1 017]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						$<20$ [29]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	9						40					

# 2019/20 Imported Wheat Quality - Latvia (29 Sep 2019 to 27 Sep 2020)

## 2019/20 Imported Wheat Quality Versus 2019/20 RSA Wheat Quality

Country of origin Class and Grade bread wheat	Latvia Average						RSA Crop Average					
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	2	1	5	8	132	56	25	15	105	333
<b>WHEAT GRADING</b>												
Protein (12% mb), %	-	-	11.1	11.5	12.1	11.8	13.5	12.0	11.1	12.4	13.2	12.9
Moisture, %	-	-	11.9	11.5	12.0	11.9	10.3	10.1	10.1	10.2	10.3	10.2
Falling number, sec	-	-	298	311	374	347	382	387	355	370	295	353
1000 Kernel mass (13% mb), g	-	-	42.2	42.7	43.3	42.9	36.1	38.7	37.8	33.3	33.2	35.6
Hlm (dirty), kg/hl	-	-	78.0	75.8	80.1	79.0	80.0	81.3	80.6	77.1	75.9	78.9
Screenings (<1.8 mm sieve), %	-	-	1.87	1.81	1.73	1.78	1.31	1.27	1.21	1.56	3.26	1.92
Gravel, stones, turf and glass, %	-	-	0.00	0.00	0.00	0.00	0.01	0.01	0.00	0.00	0.01	0.01
Foreign matter, %	-	-	0.09	0.12	0.00	0.04	0.10	0.09	0.08	0.06	0.25	0.14
Other grain & unthreshed ears, %	-	-	0.53	0.32	0.10	0.24	0.29	0.28	0.32	0.32	0.65	0.41
Heat damaged kernels, %	-	-	0.41	0.32	0.34	0.36	0.00	0.00	0.01	0.01	0.08	0.03
Immature kernels, %	-	-	0.00	0.00	0.08	0.05	0.07	0.05	0.05	0.01	0.09	0.07
Insect damaged kernels, %	-	-	0.00	0.08	0.04	0.04	0.27	0.27	0.18	0.14	0.44	0.31
Sprouted kernels, %	-	-	0.20	0.32	0.00	0.09	0.04	0.03	0.09	0.11	3.17	1.03
Total damaged kernels, %	-	-	0.61	0.72	0.47	0.53	0.38	0.34	0.34	0.28	3.77	1.44
Combined deviations, %	-	-	3.10	2.87	2.30	2.57	2.08	1.98	1.95	2.22	7.93	3.91
Heavily frost damaged kernels, %	-	-	0.04	0.00	0.00	0.01	0.03	0.01	0.00	0.00	0.01	0.02
Field fungi, %	-	-	0.20	0.42	3.16	2.08	0.11	0.15	0.14	0.07	0.60	0.27
Storage fungi, %	-	-	0.00	0.00	0.46	0.29	0.00	0.00	0.00	0.00	0.01	0.00
Ergot, %	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds ( <i>Crotalaria spp.</i> , etc.)	-	-	0	0	0	0	0	0	0	0	0	0
Poisonous seeds ( <i>Argemone mexicana</i> , etc.)	-	-	0	0	0	0	0	0	0	0	0	0
Live insects	-	-	No	No	No	No	No	No	No	No	No	No
Undesirable odour	-	-	No	No	No	No	No	No	No	No	No	No
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	-	-	2	1	5	8	25	13	9	4	18	69
Bühler Extraction, %	-	-	74.7	73.9	76.2	75.5	74.9	75.7	75.8	74.1	73.7	74.8
<b>FLOUR</b>												
Colour, KJ	-	-	-3.7	-2.9	-4.2	-3.9	-4.7	-4.9	-4.9	-4.9	-4.3	-4.7
Colour, Konica Minolta CM5 (dry)												
L*	-	-	93.52	92.96	93.47	93.42	93.54	93.81	93.83	93.99	93.48	93.64
a*	-	-	0.42	0.26	0.54	0.48	0.50	0.46	0.46	0.40	0.44	0.47
b*	-	-	9.28	9.02	9.80	9.57	10.35	10.22	10.53	10.32	10.26	10.32
Ash (db), %	-	-	0.57	0.61	0.52	0.54	0.65	0.65	0.63	0.61	0.63	0.64
Protein (12% mb), %	-	-	9.9	10.1	11.0	10.6	12.7	11.2	10.3	11.2	12.1	11.9
Wet Gluten (14% mb), %	-	-	25.3	25.7	29.2	27.8	33.6	29.5	26.6	29.2	31.7	31.1
Dry Gluten (14% mb), %	-	-	9.0	9.4	10.2	9.8	11.5	9.9	8.8	9.9	10.7	10.6
Gluten Index	-	-	99	98	97	98	95	95	96	96	96	95
<b>100 g BAKING TEST</b>												
Baking water absorption, %	-	-	59.7	59.9	60.9	60.5	63.2	61.1	60.1	61.3	62.3	62.1
Loaf volume, cm <sup>3</sup>	-	-	929	955	1060	1014	1185	1083	1036	1106	1140	1130
Evaluation	-	-	0	0	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>												
Water absorption (14% mb), %	-	-	56.4	57.4	57.3	57.1	61.5	60.2	59.0	58.6	59.4	60.2
Development time, min	-	-	2.1	1.9	2.6	2.4	6.0	5.3	5.4	4.9	4.9	5.4
Stability, mm	-	-	9.9	9.4	10.3	10.1	8.7	7.5	7.8	8.7	7.7	8.1
Mixing tolerance index, BU	-	-	31	33	28	29	38	41	41	33	48	41

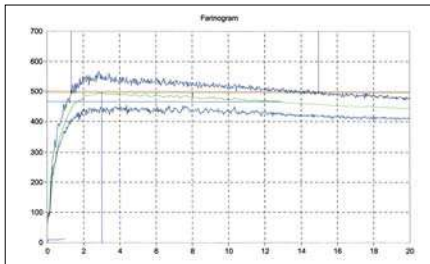
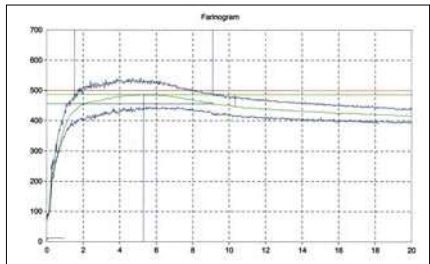
## 2019/20 Imported Wheat Quality Versus 2019/20 RSA Wheat Quality

Country of origin Class and Grade bread wheat	Latvia Average						RSA Crop Average					
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
<b>No. of samples</b>	-	-	2	1	5	8	25	13	9	4	15	69
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	-	34.1	36.7	38.4	37.1	47.3	39.8	36.8	40.2	41.3	42.6
Stability (P), mm	-	-	89	105	81	86	83	82	80	74	72	79
Distensibility (L), mm	-	-	79	64	106	94	146	127	117	148	163	143
P/L	-	-	1.12	1.64	0.77	0.97	0.59	0.68	0.73	0.56	0.50	0.60
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	-	91	97	96	95	121	106	98	105	114	112
Max. height, BU	-	-	379	414	360	371	387	382	375	381	383	383
Extensibility, mm	-	-	174	169	195	186	223	201	190	197	216	211
												
<b>MIXOGRAM</b>												
Peak time, min	-	-	4.2	4.6	3.4	3.8	2.5	2.7	2.8	2.7	2.7	2.6
Water absorption (14% mb), %	-	-	59.7	59.9	60.9	60.5	63.2	61.1	60.1	61.3	62.4	62.1
												
<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]						<100 [1 017]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						<20 [29]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>2</b>						<b>40</b>					

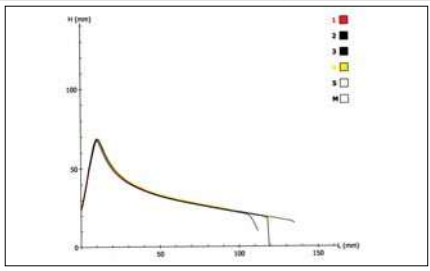
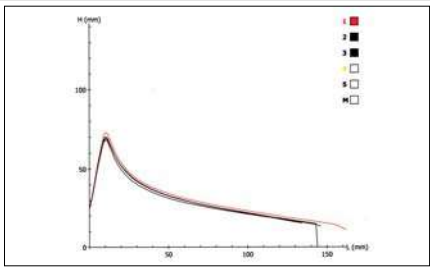
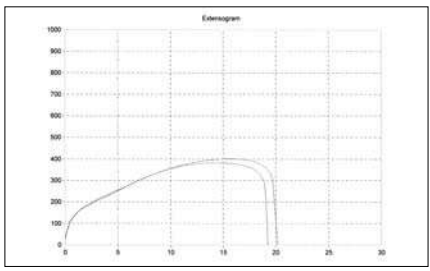
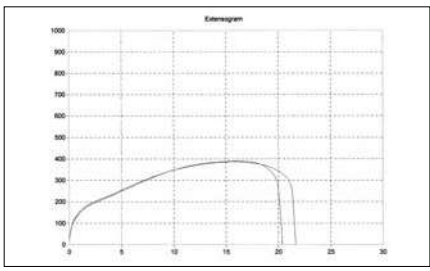
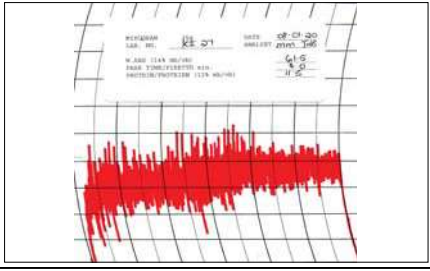
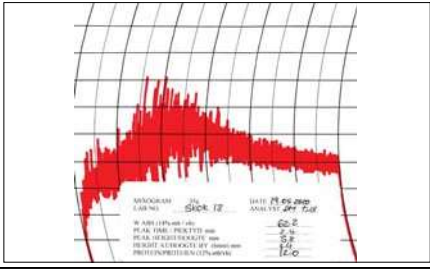


# 2019/20 Imported Wheat Quality - Lithuania (29 Sep 2019 to 27 Sep 2020)

## 2019/20 Imported Wheat Quality Versus 2019/20 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	11	8	6	-	3	28	132	56	25	15	105	333
<b>WHEAT GRADING</b>												
Protein (12% mb), %	13.1	12.1	11.1	-	11.6	12.2	13.5	12.0	11.1	12.4	13.2	12.9
Moisture, %	12.2	11.9	11.7	-	11.6	12.0	10.3	10.1	10.1	10.2	10.3	10.2
Falling number, sec	349	343	352	-	395	353	382	387	355	370	295	353
1000 Kernel mass (13% mb), g	39.3	41.6	41.5	-	40.6	40.6	36.1	38.7	37.8	33.3	33.2	35.6
Hlm (dirty), kg/hl	78.9	78.2	79.6	-	77.8	78.7	80.0	81.3	80.6	77.1	75.9	78.9
Screenings (<1.8 mm sieve), %	2.13	2.24	1.87	-	1.93	2.09	1.31	1.27	1.21	1.56	3.26	1.92
Gravel, stones, turf and glass, %	0.00	0.00	0.00	-	0.00	0.00	0.01	0.01	0.00	0.00	0.01	0.01
Foreign matter, %	0.14	0.31	0.09	-	0.08	0.17	0.10	0.09	0.08	0.06	0.25	0.14
Other grain & unthreshed ears, %	0.61	0.38	0.32	-	1.04	0.53	0.29	0.28	0.32	0.32	0.65	0.41
Heat damaged kernels, %	0.03	0.02	0.00	-	0.00	0.02	0.00	0.00	0.01	0.01	0.08	0.03
Immature kernels, %	0.02	0.02	0.06	-	0.03	0.03	0.07	0.05	0.05	0.01	0.09	0.07
Insect damaged kernels, %	0.02	0.07	0.05	-	0.11	0.05	0.27	0.27	0.18	0.14	0.44	0.31
Sprouted kernels, %	0.06	0.08	0.03	-	0.11	0.06	0.04	0.03	0.09	0.11	3.17	1.03
Total damaged kernels, %	0.13	0.19	0.13	-	0.24	0.16	0.38	0.34	0.34	0.28	3.77	1.44
Combined deviations, %	3.02	3.11	2.42	-	3.29	2.94	2.08	1.98	1.95	2.22	7.93	3.91
Heavily frost damaged kernels, %	0.34	0.00	0.00	-	0.00	0.13	0.03	0.01	0.00	0.00	0.01	0.02
Field fungi, %	0.16	0.14	0.05	-	0.11	0.13	0.11	0.15	0.14	0.07	0.60	0.27
Storage fungi, %	0.06	0.08	0.03	-	0.03	0.05	0.00	0.00	0.00	0.00	0.01	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	-	Yes	No	No	No	No	No	No	No
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	11	8	6	-	3	28	25	13	9	4	18	69
Bühler Extraction, %	74.7	73.4	76.0	-	75.8	74.7	74.9	75.7	75.8	74.1	73.7	74.8
<b>FLOUR</b>												
Colour, KJ	-4.2	-4.0	-4.1	-	-4.0	-4.1	-4.7	-4.9	-4.9	-4.9	-4.3	-4.7
Colour, Konica Minolta CM5 (dry)												
L*	93.45	93.45	93.68	-	93.61	93.51	93.54	93.81	93.83	93.99	93.48	93.64
a*	0.50	0.46	0.42	-	0.38	0.46	0.50	0.46	0.46	0.40	0.44	0.47
b*	9.89	10.08	9.80	-	9.74	9.91	10.35	10.22	10.53	10.32	10.26	10.32
Ash (db), %	0.54	0.54	0.53	-	0.54	0.54	0.65	0.65	0.63	0.61	0.63	0.64
Protein (12% mb), %	11.9	10.9	10.0	-	10.4	11.0	12.7	11.2	10.3	11.2	12.1	11.9
Wet Gluten (14% mb), %	32.0	28.9	25.7	-	26.7	29.2	33.6	29.5	26.6	29.2	31.7	31.1
Dry Gluten (14% mb), %	11.2	10.1	9.0	-	9.4	10.2	11.5	9.9	8.8	9.9	10.7	10.6
Gluten Index	97	98	99	-	98	98	95	95	96	96	96	95
<b>100 g BAKING TEST</b>												
Baking water absorption, %	62.1	60.9	59.9	-	60.3	61.1	63.2	61.1	60.1	61.3	62.3	62.1
Loaf volume, cm <sup>3</sup>	1092	1040	986	-	987	1043	1185	1083	1036	1106	1140	1130
Evaluation	0	0	0	-	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>												
Water absorption (14% mb), %	57.4	56.9	55.5	-	55.4	56.6	61.5	60.2	59.0	58.6	59.4	60.2
Development time, min	4.1	2.6	2.2	-	2.5	3.1	6.0	5.3	5.4	4.9	4.9	5.4
Stability, mm	14.3	13.4	12.0	-	14.1	13.5	8.7	7.5	7.8	8.7	7.7	8.1
Mixing tolerance index, BU	16	19	25	-	17	19	38	41	41	33	48	41
												

## 2019/20 Imported Wheat Quality Versus 2019/20 RSA Wheat Quality

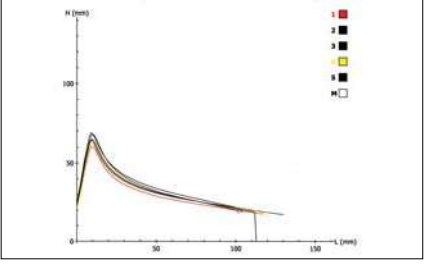
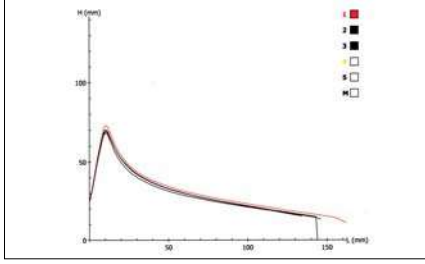
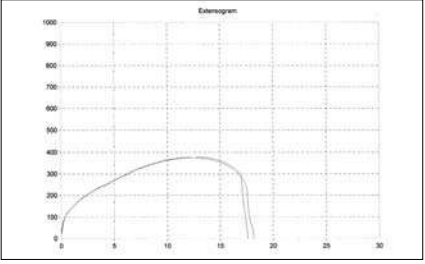
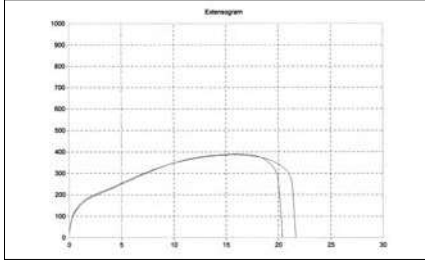
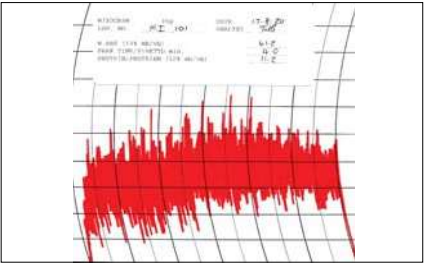
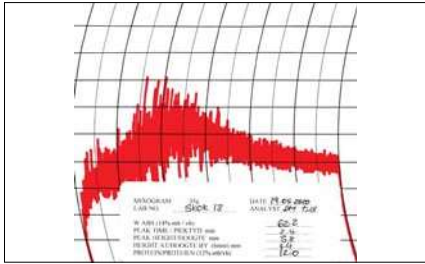
Country of origin Class and Grade bread wheat	Lithuania Average						RSA Crop Average					
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
<b>No. of samples</b>	11	8	6	-	3	28	25	13	9	4	15	69
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	42.6	41.1	37.2	-	36.1	40.3	47.3	39.8	36.8	40.2	41.3	42.6
Stability (P), mm	78	86	81	-	81	81	83	82	80	74	72	79
Distensibility (L), mm	120	100	98	-	95	107	146	127	117	148	163	143
P/L	0.66	0.86	0.83	-	0.87	0.77	0.59	0.68	0.73	0.56	0.50	0.60
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	110	100	98	-	101	104	121	106	98	105	114	112
Max. height, BU	398	387	398	-	392	394	387	382	375	381	383	383
Extensibility, mm	204	188	179	-	186	193	223	201	190	197	216	211
												
<b>MIXOGRAM</b>												
Peak time, min	3.8	4.1	4.5	-	4.7	4.1	2.5	2.7	2.8	2.7	2.7	2.6
Water absorption (14% mb), %	62.1	60.8	59.9	-	60.3	61.1	63.2	61.1	60.1	61.3	62.4	62.1
												
<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 [279]						<100 [1 017]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						<20 [29]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	9						40					

# 2019/20 Imported Wheat Quality - Poland (29 Sep 2019 to 27 Sep 2020)

## 2019/20 Imported Wheat Quality Versus 2019/20 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	4	4	-	1	36	45	132	56	25	15	105	333
<b>WHEAT GRADING</b>												
Protein (12% mb), %	12.7	12.2	-	12.9	12.6	12.6	13.5	12.0	11.1	12.4	13.2	12.9
Moisture, %	11.8	12.0	-	11.6	11.5	11.6	10.3	10.1	10.1	10.2	10.3	10.2
Falling number, sec	289	384	-	292	362	356	382	387	355	370	295	353
1000 Kernel mass (13% mb), g	39.8	38.9	-	39.6	36.7	37.2	36.1	38.7	37.8	33.3	33.2	35.6
Hlm (dirty), kg/hl	76.9	79.7	-	75.2	77.6	77.7	80.0	81.3	80.6	77.1	75.9	78.9
Screenings (<1.8 mm sieve), %	2.63	2.71	-	2.72	3.81	3.59	1.31	1.27	1.21	1.56	3.26	1.92
Gravel, stones, turf and glass, %	0.00	0.00	-	0.00	0.00	0.00	0.01	0.01	0.00	0.00	0.01	0.01
Foreign matter, %	0.12	0.06	-	0.08	0.11	0.10	0.10	0.09	0.08	0.06	0.25	0.14
Other grain & unthreshed ears, %	0.50	0.40	-	0.44	0.52	0.50	0.29	0.28	0.32	0.32	0.65	0.41
Heat damaged kernels, %	0.00	0.00	-	0.00	0.06	0.05	0.00	0.00	0.01	0.01	0.08	0.03
Immature kernels, %	0.02	0.06	-	0.00	0.00	0.01	0.07	0.05	0.05	0.01	0.09	0.07
Insect damaged kernels, %	0.18	0.08	-	0.72	0.10	0.12	0.27	0.27	0.18	0.14	0.44	0.31
Sprouted kernels, %	0.15	0.00	-	0.24	0.07	0.07	0.04	0.03	0.09	0.11	3.17	1.03
Total damaged kernels, %	0.35	0.14	-	0.96	0.23	0.25	0.38	0.34	0.34	0.28	3.77	1.44
Combined deviations, %	3.59	3.31	-	4.20	4.67	4.44	2.08	1.98	1.95	2.22	7.93	3.91
Heavily frost damaged kernels, %	0.10	0.00	-	0.00	0.00	0.01	0.03	0.01	0.00	0.00	0.01	0.02
Field fungi, %	0.10	0.59	-	0.08	0.55	0.50	0.11	0.15	0.14	0.07	0.60	0.27
Storage fungi, %	0.02	0.11	-	0.08	0.02	0.03	0.00	0.00	0.00	0.00	0.01	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
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
No. of samples	4	4	-	1	36	45	25	13	9	4	18	69
Bühler Extraction, %	75.4	76.4	-	74.7	74.7	74.9	74.9	75.7	75.8	74.1	73.7	74.8
<b>FLOUR</b>												
Colour, KJ	-4.0	-4.3	-	-4.0	-4.2	-4.1	-4.7	-4.9	-4.9	-4.9	-4.3	-4.7
Colour, Konica Minolta CM5 (dry)												
L*	93.14	93.27	-	93.14	93.36	93.33	93.54	93.81	93.83	93.99	93.48	93.64
a*	0.51	0.54	-	0.49	0.53	0.52	0.50	0.46	0.46	0.40	0.44	0.47
b*	9.83	10.3	-	9.71	10.12	10.10	10.35	10.22	10.53	10.32	10.26	10.32
Ash (db), %	0.58	0.54	-	0.57	0.55	0.55	0.65	0.65	0.63	0.61	0.63	0.64
Protein (12% mb), %	11.4	11.1	-	11.2	11.3	11.3	12.7	11.2	10.3	11.2	12.1	11.9
Wet Gluten (14% mb), %	29.8	28.6	-	29.0	29.9	29.8	33.6	29.5	26.6	29.2	31.7	31.1
Dry Gluten (14% mb), %	10.2	9.7	-	10.1	10.2	10.1	11.5	9.9	8.8	9.9	10.7	10.6
Gluten Index	98	98	-	98	96	96	95	95	96	96	96	95
<b>100 g BAKING TEST</b>												
Baking water absorption, %	61.4	61.0	-	61.2	61.2	61.2	63.2	61.1	60.1	61.3	62.3	62.1
Loaf volume, cm <sup>3</sup>	1081	1045	-	1068	1078	1075	1185	1083	1036	1106	1140	1130
Evaluation	0	0	-	0	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>												
Water absorption (14% mb), %	55.5	55.6	-	55.7	55.7	55.7	61.5	60.2	59.0	58.6	59.4	60.2
Development time, min	2.5	2.3	-	2.5	2.7	2.6	6.0	5.3	5.4	4.9	4.9	5.4
Stability, mm	8.2	7.7	-	8.1	8.6	8.5	8.7	7.5	7.8	8.7	7.7	8.1
Mixing tolerance index, BU	30	36	-	31	30	30	38	41	41	33	48	41

## 2019/20 Imported Wheat Quality Versus 2019/20 RSA Wheat Quality

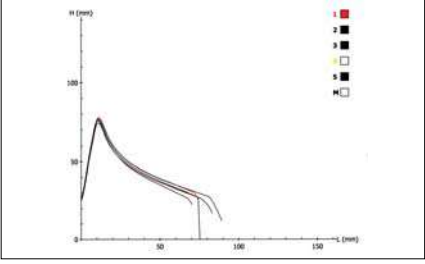
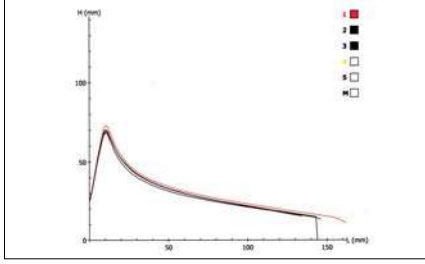
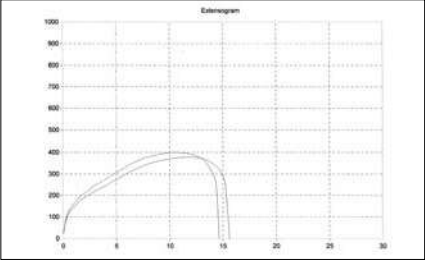
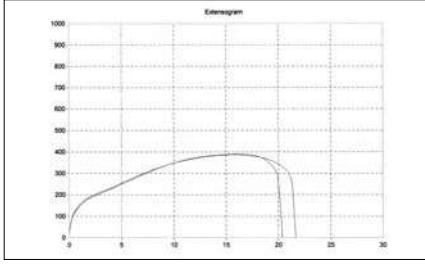
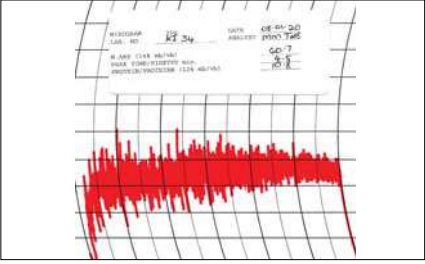
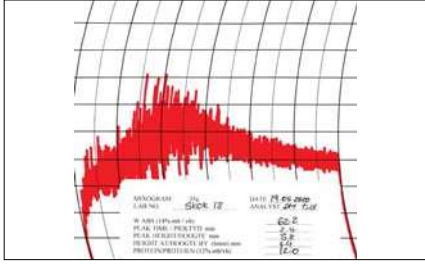
Country of origin Class and Grade bread wheat	Poland Average						RSA Crop Average					
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
<b>No. of samples</b>	4	4	-	1	36	45	25	13	9	4	15	69
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	34.3	37.9	-	39.6	36.7	36.7	47.3	39.8	36.8	40.2	41.3	42.6
Stability (P), mm	70	77	-	70	72	72	83	82	80	74	72	79
Distensibility (L), mm	107	105	-	134	113	112	146	127	117	148	163	143
P/L	0.67	0.75	-	0.52	0.66	0.67	0.59	0.68	0.73	0.56	0.50	0.60
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	95	95	-	94	94	94	121	106	98	105	114	112
Max. height, BU	368	373	-	369	368	368	387	382	375	381	383	383
Extensibility, mm	188	184	-	187	184	184	223	201	190	197	216	211
												
<b>MIXOGRAM</b>												
Peak time, min	4.0	4.1	-	4.1	3.9	3.9	2.5	2.7	2.8	2.7	2.7	2.6
Water absorption (14% mb), %	61.4	61.0	-	61.2	61.3	61.3	63.2	61.1	60.1	61.3	62.4	62.1
												
<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]	156 [488]						<100 [1 017]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						<20 [29]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>13</b>						<b>40</b>					

# 2019/20 Imported Wheat Quality - Russia (29 Sep 2019 to 27 Sep 2020)

## 2019/20 Imported Wheat Quality Versus 2019/20 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	5	7	-	34	48	132	56	25	15	105	333
<b>WHEAT GRADING</b>												
Protein (12% mb), %	12.6	11.6	11.0	-	11.6	11.6	13.5	12.0	11.1	12.4	13.2	12.9
Moisture, %	11.6	11.3	10.9	-	10.7	10.8	10.3	10.1	10.1	10.2	10.3	10.2
Falling number, sec	411	417	367	-	405	401	382	387	355	370	295	353
1000 Kernel mass (13% mb), g	39.3	36.3	35.8	-	33.9	34.7	36.1	38.7	37.8	33.3	33.2	35.6
Hlm (dirty), kg/hl	79.9	79.6	79.2	-	78.7	78.9	80.0	81.3	80.6	77.1	75.9	78.9
Screenings (<1.8 mm sieve), %	1.89	2.69	2.34	-	4.67	4.01	1.31	1.27	1.21	1.56	3.26	1.92
Gravel, stones, turf and glass, %	0.00	0.00	0.00	-	0.00	0.00	0.01	0.01	0.00	0.00	0.01	0.01
Foreign matter, %	0.07	0.17	0.27	-	0.23	0.22	0.10	0.09	0.08	0.06	0.25	0.14
Other grain & unthreshed ears, %	0.19	0.38	0.46	-	0.37	0.37	0.29	0.28	0.32	0.32	0.65	0.41
Heat damaged kernels, %	0.22	0.04	0.22	-	0.04	0.08	0.00	0.00	0.01	0.01	0.08	0.03
Immature kernels, %	0.03	0.00	0.00	-	0.02	0.01	0.07	0.05	0.05	0.01	0.09	0.07
Insect damaged kernels, %	0.08	0.06	0.22	-	0.23	0.21	0.27	0.27	0.18	0.14	0.44	0.31
Sprouted kernels, %	0.04	0.00	0.03	-	0.07	0.05	0.04	0.03	0.09	0.11	3.17	1.03
Total damaged kernels, %	0.37	0.09	0.47	-	0.36	0.35	0.38	0.34	0.34	0.28	3.77	1.44
Combined deviations, %	2.52	3.33	3.54	-	5.62	4.95	2.08	1.98	1.95	2.22	7.93	3.91
Heavily frost damaged kernels, %	0.00	0.17	0.00	-	0.07	0.07	0.03	0.01	0.00	0.00	0.01	0.02
Field fungi, %	0.56	0.59	1.14	-	0.35	0.50	0.11	0.15	0.14	0.07	0.60	0.27
Storage fungi, %	0.01	0.00	0.13	-	0.01	0.03	0.00	0.00	0.00	0.00	0.01	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	1	2	-	8	6	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	2	5	7	-	34	48	25	13	9	4	18	69
Bühler Extraction, %	76.1	74.4	73.0	-	73.8	73.8	74.9	75.7	75.8	74.1	73.7	74.8
<b>FLOUR</b>												
Colour, KJ	-4.4	-4.2	-4.3	-	-4.1	-4.2	-4.7	-4.9	-4.9	-4.9	-4.3	-4.7
Colour, Konica Minolta CM5 (dry)												
L*	93.47	93.22	94.05	-	93.20	93.34	93.54	93.81	93.83	93.99	93.48	93.64
a*	0.55	0.51	0.49	-	0.50	0.50	0.50	0.46	0.46	0.40	0.44	0.47
b*	10.12	11.73	11.56	-	11.61	11.55	10.35	10.22	10.53	10.32	10.26	10.32
Ash (db), %	0.53	0.60	0.60	-	0.60	0.60	0.65	0.65	0.63	0.61	0.63	0.64
Protein (12% mb), %	11.4	10.6	9.9	-	10.6	10.5	12.7	11.2	10.3	11.2	12.1	11.9
Wet Gluten (14% mb), %	30.5	25.5	24.2	-	26.4	26.2	33.6	29.5	26.6	29.2	31.7	31.1
Dry Gluten (14% mb), %	10.7	8.5	8.3	-	9.0	8.9	11.5	9.9	8.8	9.9	10.7	10.6
Gluten Index	98	98	98	-	98	98	95	95	96	96	96	95
<b>100 g BAKING TEST</b>												
Baking water absorption, %	61.4	60.5	59.7	-	60.5	60.4	63.2	61.1	60.1	61.3	62.3	62.1
Loaf volume, cm <sup>3</sup>	1114	1034	968	-	976	987	1185	1083	1036	1106	1140	1130
Evaluation	0	0	0	-	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>												
Water absorption (14% mb), %	56.3	57.1	56.1	-	56.2	56.3	61.5	60.2	59.0	58.6	59.4	60.2
Development time, min	4.1	3.9	2.1	-	4.3	3.9	6.0	5.3	5.4	4.9	4.9	5.4
Stability, mm	11.6	12.6	8.3	-	10.3	10.3	8.7	7.5	7.8	8.7	7.7	8.1
Mixing tolerance index, BU	22	17	29	-	27	26	38	41	41	33	48	41

## 2019/20 Imported Wheat Quality Versus 2019/20 RSA Wheat Quality

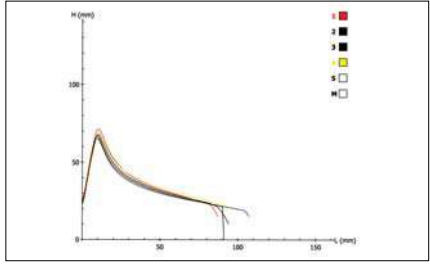
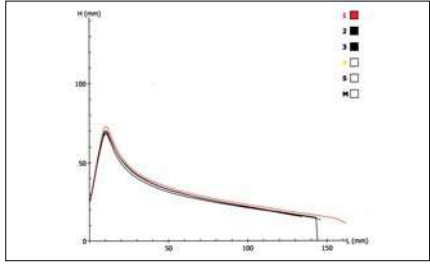
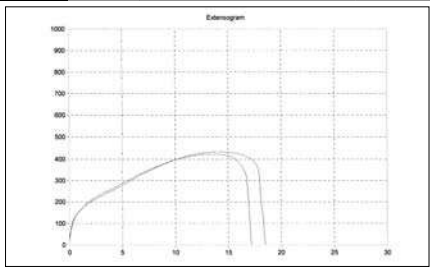
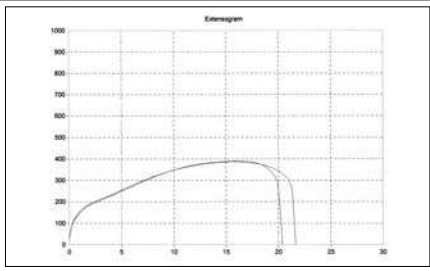
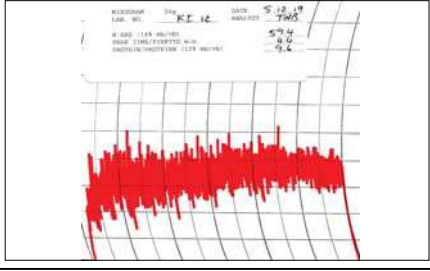
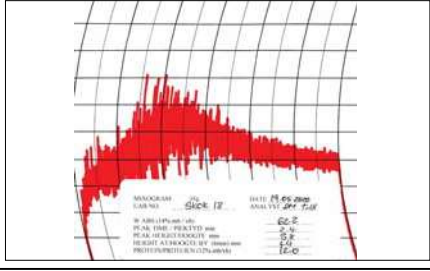
Country of origin Class and Grade bread wheat	Russian Federation Average						RSA Crop Average					
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
<b>No. of samples</b>	2	5	7	-	34	48	25	13	9	4	15	69
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	41.2	38.0	33.0	-	35.0	35.3	47.3	39.8	36.8	40.2	41.3	42.6
Stability (P), mm	75	101	93	-	87	89	83	82	80	74	72	79
Distensibility (L), mm	125	69	64	-	76	76	146	127	117	148	163	143
P/L	0.61	1.46	1.46	-	1.18	1.22	0.59	0.68	0.73	0.56	0.50	0.60
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	107	89	85	-	87	88	121	106	98	105	114	112
Max. height, BU	380	421	411	-	398	401	387	382	375	381	383	383
Extensibility, mm	203	155	152	-	158	159	223	201	190	197	216	211
												
<b>MIXOGRAM</b>												
Peak time, min	3.6	4.5	4.6	-	4.5	4.5	2.5	2.7	2.8	2.7	2.7	2.6
Water absorption (14% mb), %	61.4	60.5	59.7	-	60.5	60.4	63.2	61.1	60.1	61.3	62.4	62.1
												
<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 [1 017]						<100 [1 017]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						<20 [29]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>15</b>						<b>40</b>					

# 2019/20 Imported Wheat Quality - Ukraine (29 Sep 2019 to 27 Sep 2020)

## 2019/20 Imported Wheat Quality Versus 2019/20 RSA Wheat Quality

Country of origin	Ukraine Average						RSA Crop Average					
Class and Grade bread wheat	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
<b>No. of samples</b>	-	3	-	-	5	8	132	56	25	15	105	333
<b>WHEAT GRADING</b>												
Protein (12% mb), %	-	12.4	-	-	11.3	11.7	13.5	12.0	11.1	12.4	13.2	12.9
Moisture, %	-	12.1	-	-	11.4	11.7	10.3	10.1	10.1	10.2	10.3	10.2
Falling number, sec	-	348	-	-	406	384	382	387	355	370	295	353
1000 Kernel mass (13% mb), g	-	38.3	-	-	41.6	40.4	36.1	38.7	37.8	33.3	33.2	35.6
Hlm (dirty), kg/hl	-	79.6	-	-	80.9	80.4	80.0	81.3	80.6	77.1	75.9	78.9
Screenings (<1.8 mm sieve), %	-	2.39	-	-	6.37	4.88	1.31	1.27	1.21	1.56	3.26	1.92
Gravel, stones, turf and glass, %	-	0.00	-	-	0.00	0.00	0.01	0.01	0.00	0.00	0.01	0.01
Foreign matter, %	-	0.14	-	-	0.14	0.14	0.10	0.09	0.08	0.06	0.25	0.14
Other grain & unthreshed ears, %	-	0.41	-	-	1.28	0.95	0.29	0.28	0.32	0.32	0.65	0.41
Heat damaged kernels, %	-	0.05	-	-	0.05	0.05	0.00	0.00	0.01	0.01	0.08	0.03
Immature kernels, %	-	0.07	-	-	0.00	0.03	0.07	0.05	0.05	0.01	0.09	0.07
Insect damaged kernels, %	-	0.15	-	-	0.00	0.06	0.27	0.27	0.18	0.14	0.44	0.31
Sprouted kernels, %	-	0.00	-	-	0.00	0.00	0.04	0.03	0.09	0.11	3.17	1.03
Total damaged kernels, %	-	0.27	-	-	0.05	0.13	0.38	0.34	0.34	0.28	3.77	1.44
Combined deviations, %	-	3.21	-	-	7.84	6.10	2.08	1.98	1.95	2.22	7.93	3.91
Heavily frost damaged kernels, %	-	0.00	-	-	0.00	0.00	0.03	0.01	0.00	0.00	0.01	0.02
Field fungi, %	-	0.27	-	-	0.06	0.14	0.11	0.15	0.14	0.07	0.60	0.27
Storage fungi, %	-	0.03	-	-	0.00	0.01	0.00	0.00	0.00	0.00	0.01	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	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
<b>No. of samples</b>	-	3	-	-	5	8	25	13	9	4	18	69
<b>Bühler Extraction, %</b>	-	74.9	-	-	71.9	73.0	74.9	75.7	75.8	74.1	73.7	74.8
<b>FLOUR</b>												
Colour, KJ	-	-4.4	-	-	-4.4	-4.4	-4.7	-4.9	-4.9	-4.9	-4.3	-4.7
Colour, Konica Minolta CM5 (dry)												
L*	-	93.34	-	-	93.55	93.47	93.54	93.81	93.83	93.99	93.48	93.64
a*	-	0.56	-	-	0.47	0.50	0.50	0.46	0.46	0.40	0.44	0.47
b*	-	10.45	-	-	10.88	10.72	10.35	10.22	10.53	10.32	10.26	10.32
Ash (db), %	-	0.56	-	-	0.50	0.52	0.65	0.65	0.63	0.61	0.63	0.64
Protein (12% mb), %	-	11.3	-	-	9.9	10.4	12.7	11.2	10.3	11.2	12.1	11.9
Wet Gluten (14% mb), %	-	28.8	-	-	25.6	26.8	33.6	29.5	26.6	29.2	31.7	31.1
Dry Gluten (14% mb), %	-	10.0	-	-	8.8	9.3	11.5	9.9	8.8	9.9	10.7	10.6
Gluten Index	-	98	-	-	99	99	95	95	96	96	96	95
<b>100 g BAKING TEST</b>												
Baking water absorption, %	-	61.3	-	-	59.7	60.3	63.2	61.1	60.1	61.3	62.3	62.1
Loaf volume, cm <sup>3</sup>	-	1146	-	-	968	1035	1185	1083	1036	1106	1140	1130
Evaluation	-	0	-	-	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>												
Water absorption (14% mb), %	-	55.9	-	-	54.4	55.0	61.5	60.2	59.0	58.6	59.4	60.2
Development time, min	-	2.7	-	-	2.5	2.5	6.0	5.3	5.4	4.9	4.9	5.4
Stability, mm	-	12.5	-	-	11.2	11.7	8.7	7.5	7.8	8.7	7.7	8.1
Mixing tolerance index, BU	-	11	-	-	24	19	38	41	41	33	48	41

## 2019/20 Imported Wheat Quality Versus 2019/20 RSA Wheat Quality

Country of origin Class and Grade bread wheat No. of samples	Ukraine Average						RSA Crop Average					
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
	-	3	-	-	5	8	25	13	9	4	15	69
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	36.5	-	-	33.8	34.8	47.3	39.8	36.8	40.2	41.3	42.6
Stability (P), mm	-	78	-	-	77	78	83	82	80	74	72	79
Distensibility (L), mm	-	92	-	-	91	92	146	127	117	148	163	143
P/L	-	0.87	-	-	0.88	0.88	0.59	0.68	0.73	0.56	0.50	0.60
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	102	-	-	97	99	121	106	98	105	114	112
Max. height, BU	-	424	-	-	420	422	387	382	375	381	383	383
Extensibility, mm	-	180	-	-	170	174	223	201	190	197	216	211
												
<b>MIXOGRAM</b>												
Peak time, min	-	4.3	-	-	4.3	4.3	2.5	2.7	2.8	2.7	2.7	2.6
Water absorption (14% mb), %	-	61.3	-	-	59.7	60.3	63.2	61.1	60.1	61.3	62.4	62.1
												
<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 [ $<100$ ]						$<100$ [1 017]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	ND						$<20$ [29]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>2</b>						<b>40</b>					

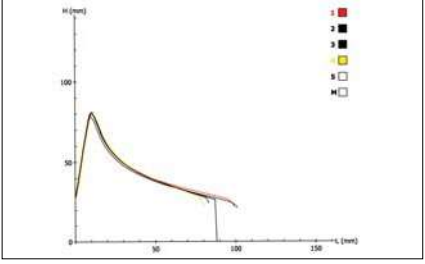
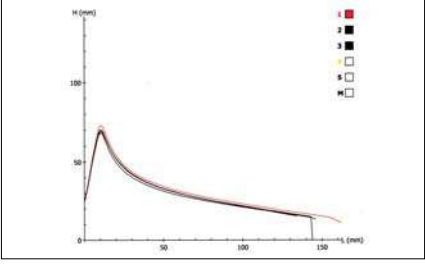
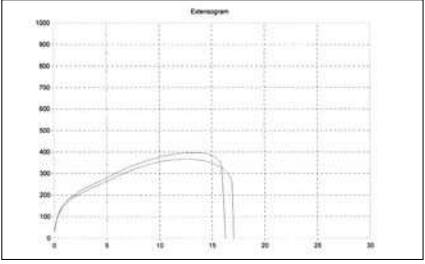
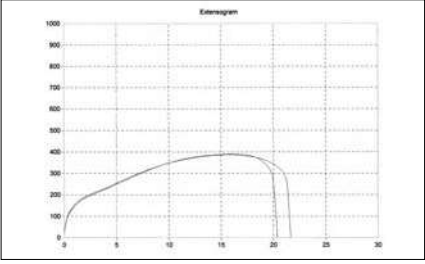
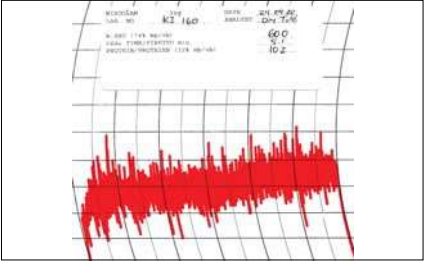
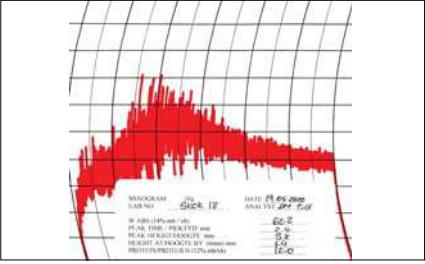


# 2019/20 Imported Wheat Quality - USA (29 Sep 2019 to 27 Sep 2020)

## 2019/20 Imported Wheat Quality Versus 2019/20 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	-	-	-	5	9	14	132	56	25	15	105	333
<b>WHEAT GRADING</b>												
Protein (12% mb), %	-	-	-	9.8	12.2	11.3	13.5	12.0	11.1	12.4	13.2	12.9
Moisture, %	-	-	-	10.4	11.3	11.0	10.3	10.1	10.1	10.2	10.3	10.2
Falling number, sec	-	-	-	329	484	429	382	387	355	370	295	353
1000 Kernel mass (13% mb), g	-	-	-	30.8	34.2	33.0	36.1	38.7	37.8	33.3	33.2	35.6
Hlm (dirty), kg/hl	-	-	-	77.9	78.1	78.0	80.0	81.3	80.6	77.1	75.9	78.9
Screenings (<1.8 mm sieve), %	-	-	-	2.58	4.58	3.87	1.31	1.27	1.21	1.56	3.26	1.92
Gravel, stones, turf and glass, %	-	-	-	0.00	0.00	0.00	0.01	0.01	0.00	0.00	0.01	0.01
Foreign matter, %	-	-	-	0.22	0.18	0.20	0.10	0.09	0.08	0.06	0.25	0.14
Other grain & unthreshed ears, %	-	-	-	0.31	0.84	0.65	0.29	0.28	0.32	0.32	0.65	0.41
Heat damaged kernels, %	-	-	-	0.14	0.04	0.07	0.00	0.00	0.01	0.01	0.08	0.03
Immature kernels, %	-	-	-	0.00	0.02	0.01	0.07	0.05	0.05	0.01	0.09	0.07
Insect damaged kernels, %	-	-	-	0.23	0.86	0.64	0.27	0.27	0.18	0.14	0.44	0.31
Sprouted kernels, %	-	-	-	0.21	0.04	0.10	0.04	0.03	0.09	0.11	3.17	1.03
Total damaged kernels, %	-	-	-	0.58	0.96	0.83	0.38	0.34	0.34	0.28	3.77	1.44
Combined deviations, %	-	-	-	3.70	6.57	5.54	2.08	1.98	1.95	2.22	7.93	3.91
Heavily frost damaged kernels, %	-	-	-	0.00	0.00	0.00	0.03	0.01	0.00	0.00	0.01	0.02
Field fungi, %	-	-	-	0.30	0.79	0.62	0.11	0.15	0.14	0.07	0.60	0.27
Storage fungi, %	-	-	-	0.08	0.00	0.03	0.00	0.00	0.00	0.00	0.01	0.00
Ergot, %	-	-	-	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds ( <i>Crotalaria spp.</i> , etc.)	-	-	-	0	0	0	0	0	0	0	0	0
Poisonous seeds ( <i>Argemone mexicana</i> , etc.)	-	-	-	0	1	1	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	9	14	25	13	9	4	18	69
Bühler Extraction, %	-	-	-	73.0	74.3	73.9	74.9	75.7	75.8	74.1	73.7	74.8
<b>FLOUR</b>												
Colour, KJ	-	-	-	-4.4	-3.9	-4.1	-4.7	-4.9	-4.9	-4.9	-4.3	-4.7
Colour, Konica Minolta CM5 (dry)												
L*	-	-	-	94.75	93.25	93.79	93.54	93.81	93.83	93.99	93.48	93.64
a*	-	-	-	0.30	0.53	0.45	0.50	0.46	0.46	0.40	0.44	0.47
b*	-	-	-	8.81	10.22	9.72	10.35	10.22	10.53	10.32	10.26	10.32
Ash (db), %	-	-	-	0.48	0.56	0.53	0.65	0.65	0.63	0.61	0.63	0.64
Protein (12% mb), %	-	-	-	8.0	11.0	9.9	12.7	11.2	10.3	11.2	12.1	11.9
Wet Gluten (14% mb), %	-	-	-	19.4	27.9	24.6	33.6	29.5	26.6	29.2	31.7	31.1
Dry Gluten (14% mb), %	-	-	-	6.4	9.6	8.3	11.5	9.9	8.8	9.9	10.7	10.6
Gluten Index	-	-	-	97	97	97	95	95	96	96	96	95
<b>100 g BAKING TEST</b>												
Baking water absorption, %	-	-	-	56.5	61.0	59.4	63.2	61.1	60.1	61.3	62.3	62.1
Loaf volume, cm <sup>3</sup>	-	-	-	854	1033	969	1185	1083	1036	1106	1140	1130
Evaluation	-	-	-	0	0	0	0	0	0	0	0	0
<b>FARINOGRAM</b>												
Water absorption (14% mb), %	-	-	-	49.1	55.9	53.5	61.5	60.2	59.0	58.6	59.4	60.2
Development time, min	-	-	-	1.0	2.7	2.1	6.0	5.3	5.4	4.9	4.9	5.4
Stability, mm	-	-	-	1.6	7.6	5.5	8.7	7.5	7.8	8.7	7.7	8.1
Mixing tolerance index, BU	-	-	-	99	41	62	38	41	41	33	48	41

## 2019/20 Imported Wheat Quality Versus 2019/20 RSA Wheat Quality

Country of origin Class and Grade bread wheat	USA Average						RSA Crop Average					
	Super	B1	B2	B3	COW	Average	Super	B1	B2	B3	COW	Average
<b>No. of samples</b>	-	-	-	5	9	14	25	13	9	4	15	69
<b>ALVEOGRAM</b>												
Strength (S), cm <sup>2</sup>	-	-	-	13.6	38.1	29.4	47.3	39.8	36.8	40.2	41.3	42.6
Stability (P), mm	-	-	-	34	89	69	83	82	80	74	72	79
Distensibility (L), mm	-	-	-	91	89	89	146	127	117	148	163	143
P/L	-	-	-	0.38	1.20	0.91	0.59	0.68	0.73	0.56	0.50	0.60
												
<b>EXTENSOGRAM</b>												
Strength, cm <sup>2</sup>	-	-	-	52	106	87	121	106	98	105	114	112
Max. height, BU	-	-	-	286	452	393	387	382	375	381	383	383
Extensibility, mm	-	-	-	127	170	155	223	201	190	197	216	211
												
<b>MIXOGRAM</b>												
Peak time, min	-	-	-	6.3	4.6	5.2	2.5	2.7	2.8	2.7	2.7	2.6
Water absorption (14% mb), %	-	-	-	58.1	61.0	59.9	63.2	61.1	60.1	61.3	62.4	62.1
												
<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]	385 [1 750]						<100 [1 017]					
Ochratoxin A (µg/kg)	ND						ND					
Zearalenone (µg/kg)	<20 [44]						<20 [29]					
HT-2 (µg/kg)	ND						ND					
T-2 Toxin (µg/kg)	ND						ND					
<b>No. of samples</b>	<b>5</b>						<b>40</b>					