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	l	_		_		<i>y</i> • • • • •				n Avo	*0.01.0	
Country of origin Class and Grade bread wheat	Super	B1	B2	Avera	cow	Average	Super	B1	B2	р Ave вз		Average
	Super 6	БІ	B2	B3		Average 11				ļ		
No. of samples	0	•	-	-	5	11	132	56	25	15	105	333
WHEAT												
GRADING												
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 1.96	-	-	-	82.4 4.02	83.0 2.90	80.0 1.31	81.3 1.27	80.6 1.21	77.1 1.56	75.9 3.26	78.9 1.92
Screenings (<1.8 mm sieve), % Gravel, stones, turf and glass, %	0.00		<u>-</u>	-	0.00	0.00	0.01	0.01	0.00	0.00	0.01	0.01
Foreign matter, %	0.00			<u> </u>	0.00	0.00	0.10	0.01	0.08	0.06	0.01	0.01
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 (Crotalaria spp., etc.)	0	-	-	-	0	0	0	0	0	0	0	0
Poisonous seeds (Argemone mexicana, etc.) Live insects	0 No	-	<u>-</u>	-	0 No	0 No	0 No	0 No	0 No	0 No	0 No	0 No
Undesirable odour	No			-	No	No	No	No	No	No	No	No No
Offices if able oddur	110				140	110	140	INO	140	1 140	140	1110
	Super	B1	B2	В3	cow	Average	Super	B1	B2	В3	cow	Average
No. of samples	6	-	-	-	5	11	25	13	9	4	18	69
Bühler Extraction, %	74.3	-	-	-	72.3	73.4	74.9	75.7	75.8	74.1	73.7	74.8
FLOUR												
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* b*	0.65	-	-	-	0.52	0.59	0.50	0.46	0.46	0.40	0.44	0.47
Ash (db), %	10.88 0.58	-	-	-	10.38 0.55	10.65 0.56	10.35 0.65	10.22 0.65	10.53 0.63	10.32 0.61	10.26 0.63	10.32 0.64
Protein (12% mb), %	12.8		<u>-</u>	<u> </u>	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
								1				'
100 g BAKING TEST	L						L					
Baking water absorption, %	63.4	-			61.7	62.6	63.2	61.1	60.1	61.3	62.3	62.1
Loaf volume, cm ³	1143	-	-	-	1053	11.02	1185	1083	1036	1106	1140	1130
Evaluation	0	-	-	-	0	0	0	0	0	0	0	0
l												
FARINOGRAM									l	T =:		
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 20	-	-	-	12.7	13.4	8.7 38	7.5	7.8	8.7	7.7	8.1
Mixing tolerance index, BU		-	-	rogan	24	22	ა <u>გ</u>	41	41	33	48	41
	700 600 600 600 600 600 600 600											
	5514			10 12	14 16	18 20	100	2 4	6 8	10 12	14 10	

Country of origin Class and Grade bread wheat No. of samples ALVEOGRAM Sitength (S): on? 52.8 45.3 49.3 47.3 39.8 36.8 40.2 41 Sitength (S): mm 100 189 96 83 82 80 74 74 Pit 107 103 105 148 127 117 148 119 Pit 108 98 105 148 148 149 EXTENSOGRAM Sitength (M): mm 107 103 105 148 127 117 148 118 Fit 107 103 105 148 127 117 148 118 EXTENSOGRAM Sitength (M): mm 219 201 211 223 201 190 197 2 MIXOGRAM Peak tree, min MIXOGRAM Peak tree, min No. 32 - 3.6 3.4 2.5 2.7 2.8 2.7 2 MIXOGRAM MIXOGRAM Peak tree, min No. 33.4 3.6 3.4 2.5 2.7 2.8 13.3 63 36 36 36 36 36 36 36 36 36 36 36 36	
No. of samples	
ALVEOGRAM Strength (S), cm² Sci 45.3 49.3 47.3 39.8 36.8 40.2 41 Stability (P), mm 100 89 95 83 82 80 74 7 Distensibility (L), mm 107 103 105 146 127 117 148 11 PIL 0.95 0.86 0.91 0.59 0.88 0.73 0.56 0. EXTENSOGRAM Strength, cm² 118 104 112 121 106 98 105 17 Max. height, BU 399 379 390 387 392 375 381 31 Extensibility, mm 219 201 211 223 201 190 197 22 Mixing the complete of th	W Averag
Strength (S), cm² 52.6 -	5 69
Strength (S), cm² 52.6 -	
Stability (P), mm	
Distensibility (L), mm	.3 42.6
EXTENSOGRAM Strength. cm²	2 79
EXTENSOGRAM Strength, cm²	3 143
EXTENSOGRAM Strength, cm²	0.60
EXTENSOGRAM Strength, cm*	18
Strength, cm²	
Max. height, BU 399 379 390 387 382 375 381 38 Extensibility, mm 219 201 211 223 201 190 197 2 MIXOGRAM Peak time, min 3.2 3.6 3.4 2.5 2.7 2.8 2.7 2 Water absorption (14% mb), % 63.4 61.7 62.6 63.2 61.1 60.1 61.3 62 MYCOTOXINS Aflatoxin B ₁ (μg/kg) Aflatoxin B ₂ (μg/kg) Aflatoxin B ₃ (μg/kg) Aflatoxin G ₃ (μg/kg) ND ND ND ND Aflatoxin G ₃ (μg/kg) ND ND ND ND ND ND ND ND ND N	
MIXOGRAM Peak time, min Vater absorption (14% mb), % MYCOTOXINS Aflatoxin B ₁ (µg/kg) Aflatoxin B ₂ (µg/kg) Aflatoxin B ₂ (µg/kg) Aflatoxin G ₂ (µg/kg) Aflatoxin G ₂ (µg/kg) Aflatoxin G ₂ (µg/kg) ND ND ND ND ND ND Aflatoxin G ₂ (µg/kg) Aflatoxin G ₂ (µg/kg) ND ND ND ND ND ND ND ND ND N	4 112
Extensibility, mm	
MIXOGRAM Peak time, min 3.2 3.6 3.4 2.5 2.7 2.8 2.7 2. Water absorption (14% mb), % 63.4 61.7 62.6 63.2 61.1 60.1 61.3 62. MYCOTOXINS Aflatoxin B, (µg/kg) Aflatoxin B, (µg/kg) Aflatoxin G, (µg/kg) ND ND ND Aflatoxin G, (µg/kg) ND ND ND ND ND ND ND ND ND N	
Peak time, min 3.2	
Water absorption (14% mb), % 63.4 - - 61.7 62.6 63.2 61.1 60.1 61.3 62.6 MYCOTOXINS Aflatoxin B₁ (μg/kg) ND ND ND Aflatoxin B₂ (μg/kg) ND ND Aflatoxin G₁ (μg/kg) ND ND Aflatoxin G₂ (μg/kg) ND ND	
MYCOTOXINS Aflatoxin B ₁ (µg/kg) Aflatoxin G ₁ (µg/kg) Aflatoxin G ₁ (µg/kg) Aflatoxin G ₂ (µg/kg) Aflatoxin G ₂ (µg/kg) ND ND ND ND ND ND ND ND ND N	7 2.6
MYCOTOXINS Aflatoxin B₁ (µg/kg) ND ND Aflatoxin B₂ (µg/kg) ND ND Aflatoxin G₁ (µg/kg) ND ND Aflatoxin G₂ (µg/kg) ND ND	4 62.1
Aflatoxin B₁ (μg/kg) ND ND Aflatoxin B₂ (μg/kg) ND ND Aflatoxin G₁ (μg/kg) ND ND Aflatoxin G₂ (μg/kg) ND ND Aflatoxin G₂ (μg/kg) ND ND	
$ \begin{array}{c cccc} Aflatoxin \ B_2 \ (\mu g/kg) & ND & ND \\ Aflatoxin \ G_1 \ (\mu g/kg) & ND & ND \\ Aflatoxin \ G_2 \ (\mu g/kg) & ND & ND \\ \end{array} $	
$\begin{array}{cccccccccccccccccccccccccccccccccccc$	
Aflatoxin G_2 ($\mu g/kg$) ND ND	
2 (10 0)	
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] <100 [141]	
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	
No. of samples 5 40	

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

	10.9 11.9 344 45.4 83.7 1.10 0.00 0.00 0.33	13.5 10.3 382 36.1 80.0 1.31 0.01	12.0 10.1 387 38.7 81.3 1.27	B2 25 11.1 10.1 355 37.8 80.6	P Ave B3 15 12.4 10.2 370 33.3		Average 333 12.9 10.2 353
	10.9 11.9 344 45.4 83.7 1.10 0.00 0.00	13.5 10.3 382 36.1 80.0 1.31	12.0 10.1 387 38.7 81.3	11.1 10.1 355 37.8	12.4 10.2 370 33.3	13.2 10.3 295	12.9 10.2
	11.9 344 45.4 83.7 1.10 0.00 0.00	10.3 382 36.1 80.0 1.31	10.1 387 38.7 81.3	10.1 355 37.8	10.2 370 33.3	10.3 295	10.2
	11.9 344 45.4 83.7 1.10 0.00 0.00	10.3 382 36.1 80.0 1.31	10.1 387 38.7 81.3	10.1 355 37.8	10.2 370 33.3	10.3 295	10.2
	11.9 344 45.4 83.7 1.10 0.00 0.00	10.3 382 36.1 80.0 1.31	10.1 387 38.7 81.3	10.1 355 37.8	10.2 370 33.3	10.3 295	10.2
	344 45.4 83.7 1.10 0.00 0.00	382 36.1 80.0 1.31	387 38.7 81.3	355 37.8	370 33.3	295	
	45.4 83.7 1.10 0.00 0.00	36.1 80.0 1.31	38.7 81.3	37.8	33.3		353
	83.7 1.10 0.00 0.00	80.0 1.31	81.3			33.2	
	1.10 0.00 0.00	1.31		80.6	l 77 4		35.6
	0.00		1.27	i	77.1	75.9	78.9
 	0.00	I 0.01 I		1.21	1.56	3.26	1.92
 			0.01	0.00	0.00	0.01	0.01
	0.55	0.10 0.29	0.09	0.08	0.06	0.25 0.65	0.14 0.41
	0.00	0.29	0.28	0.32	0.32	0.03	0.41
- -	0.00	0.00	0.05	0.01	0.01	0.00	0.03
	0.15	0.27	0.27	0.18	0.14	0.44	0.31
	0.00	0.04	0.03	0.09	0.11	3.17	1.03
	0.15	0.38	0.34	0.34	0.28	3.77	1.44
	1.58	2.08	1.98	1.95	2.22	7.93	3.91
	0.00	0.03	0.01	0.00	0.00	0.01	0.02
	1.04	0.11	0.15	0.14	0.07	0.60	0.27
	0.16	0.00	0.00	0.00	0.00	0.01	0.00
- -	0.00	0.00	0.00	0.00	0.00	0.00	0.00
		_					0
							0
							No
	l NO	NO	NO	NO	l No	NO	No
B3 COW	Average	Super	P4	D2	D2	COW	Average
							69
							74.8
	-4.8	-4.7	-4.9	-4.9	-4.9	-4.3	-4.7
	93.62	93.54	93.81	93.83	93.99	93.48	93.64
	0.53	0.50	0.46	0.46	0.40	0.44	0.47
	_			-	-	10.26	10.32
				 	-	<u> </u>	0.64
					_		11.9
	_			-	_	-	31.1
						 	10.6 95
<u> </u>	1 100	90	90	l an	l an	l an	95
	59.5	63.2	61.1	60.1	61.3	62.3	62.1
	922	1185	1083	1036	1106	1140	1130
	0	0	0	0	0	0	0
				•		•	
	56.9	61.5	60.2	59.0	58.6	59.4	60.2
	1.5	6.0	5.3	5.4	4.9	4.9	5.4
	2.9	8.7	7.5	7.8	8.7	7.7	8.1
	62	38	41	41	33	48	41
12 14 16	18 20	900			10 12	14 16	18 20
	3 COW	- 0.15 - 1.58 - 0.00 - 1.04 - 0.16 - 0.00 - 0 - 0 - 0 - 0 - 0 - No	- 0.15 0.38 - 1.58 2.08 - 0.00 0.03 - 1.04 0.11 - 0.16 0.00 - 0.00 0.00 - 0 0 - 0 0 - 0 0 - No No - No No - No No 76.5 74.9 4.8 -4.7 - 93.62 93.54 - 0.53 0.50 - 9.27 10.35 - 0.52 0.65 - 9.7 12.7 - 24.5 33.6 - 9.7 12.7 - 24.5 33.6 - 10.0 95 - 100 95 - 59.5 63.2 - 922 1185 - 0 0	- 0.15 0.38 0.34 - 1.58 2.08 1.98 - 0.00 0.03 0.01 - 1.04 0.11 0.15 - 0.16 0.00 0.00 - 0.00 0.00 0.00 - 0 0 0 - 0 0 0 - 0 0 0 - No No No No - No No No No - 76.5 74.9 75.7 - 76.5 74.9 75.7 - 1.27 11.2 - 0.52 0.65 0.65 - 9.7 12.7 11.2 - 24.5 33.6 29.5 - 9.7 12.7 11.2 - 24.5 33.6 29.5 - 100 95 95 - 59.5 63.2 61.1 - 922 1185 1083 - 0 0 0	- 0.15	- 0.15 0.38 0.34 0.34 0.28 - 1.58 2.08 1.98 1.95 2.22 - 0.00 0.03 0.01 0.00 0.00 - 1.04 0.11 0.15 0.14 0.07 - 0.16 0.00 0.00 0.00 0.00 0.00 - 0.00 0.00 0.	- 0.15

Country of origin		Fi	inland	Avera	age			RS	A Cro	p Ave	rage		
Class and Grade bread wheat	Super	B1	B2	В3		Average	Super	B1	B2	В3		Average	
No. of samples	- Jupon		2	<u></u>	_	2	25	13	9	4	15	69	
No. or sumples			-	I -	-	-		10	l	*	''	03	
ALVEOGRAM													
Strength (S), cm²	- 1		32.1	-	١.	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	- 1	-	66	-	-	66	146	127	117	148	163	143	
P/L	- 1	-	1.62	-	-	1.62	0.59	0.68	0.73	0.56	0.50	0.60	
		30 (mm)	50	100	2 2 2 3 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	100 100 100 100 100 100 100 100 100 100							
EXTENSOGRAM													
Strength, cm²		-	79	-	-	79	121	106	98	105	114	112	
Max. height, BU	-	-	374	<u> </u>		374	387	382	375	381	383	383	
Extensibility, mm		-	156		-	156	223	201	190	197	216	211	
	100 600 500 400 300 500				0 28		90 90 90 90 90 90 90 90 90 90 90 90 90 9						
MIXOGRAM													
Peak time, min	- 1	-	4.3	_	١.	4.3	2.5	2.7	2.8	2.7	2.7	2.6	
Water absorption (14% mb), %	- 1	-	59.5		-	59.5	63.2	61.1	60.1	61.3	62.4	62.1	
								ANCOCAM THE TO MAKE THE PROPERTY OF THE PROPER					
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			ND ND						
Fumonisin B ₁ (μg/kg) Fumonisin B ₂ (μg/kg)				ND ND			ND ND						
Furnorisin B ₂ (µg/kg)				ND ND			ND ND						
Deoxynivalenol (μg/kg) [max. value]				ND									
Ochratoxin A (µg/kg)				ND			<100 [1 017] ND						
Zearalenone (µg/kg)				ND			<20 [29]						
HT-2 (μg/kg)				ND						ND			
T-2 Toxin (µg/kg)				ND						ND			
No. of samples				1						40			

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 opinio	zuanii I	<u> </u>				_			A Cro	A		
Country of origin				y Avei						p Ave		
Class and Grade bread wheat	Super	B1	B2	B3		Average	Super	B1	B2	B3		Average
No. of samples		7	· •	· •	24	31	132	56	25	15	105	333
WHEAT												
GRADING												
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
HIm (dirty), kg/hl Screenings (<1.8 mm sieve), %	-	80.7 2.34	-	-	79.7 2.18	79.9 2.22	80.0 1.31	81.3 1.27	80.6 1.21	77.1 1.56	75.9 3.26	78.9 1.92
Gravel, stones, turf and glass, %	H	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, %	<u> </u>	3.07	-	-	3.78	3.62	2.08	1.98	1.95	2.22	7.93	3.91
Heavily frost damaged kernels, %	<u> </u>	0.00	-	-	0.04	0.03	0.03	0.01	0.00	0.00	0.01	0.02
Field fungi, % Storage fungi, %	-	0.49	-	-	1.16 0.08	1.01 0.06	0.11	0.15	0.14	0.07	0.60 0.01	0.27
Ergot, %	-	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.01	0.00
Poisonous seeds (<i>Crotalaria spp., etc.</i>)	-	0.00	<u>-</u> -	<u>-</u> -	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds (Argemone mexicana, 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	-	7	-	-	24	31	25	13	9	4	18	69
Bühler Extraction, %	-	76.3	-	-	75.7	75.9	74.9	75.7	75.8	74.1	73.7	74.8
FLOUR												
Colour, KJ												
= 00,001, 110		-4.4	l -	l -	-4.2	-4.2	-4.7	-4 .9	-4.9	-4.9	-4.3	-4.7
Colour, Konica Minolta CM5 (dry)	-	-4.4	-	-	-4.2	-4.2	-4.7	-4.9	-4 .9	-4 .9	-4 .3	-4.7
	-	93.63	-	-	93.51	93.54	93.54	93.81	93.83	4.9 93.99	93.48	-4.7 93.64
Colour, Konica Minolta CM5 (dry) L* a*			l									
Colour, Konica Minolta CM5 (dry) L* a* b*		93.63	-	-	93.51 0.48 10.44	93.54 0.49 10.45	93.54	93.81	93.83	93.99	93.48	93.64 0.47 10.32
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), %		93.63 0.53 10.47 0.53	-	-	93.51 0.48 10.44 0.52	93.54 0.49 10.45 0.53	93.54 0.50 10.35 0.65	93.81 0.46 10.22 0.65	93.83 0.46 10.53 0.63	93.99 0.40 10.32 0.61	93.48 0.44 10.26 0.63	93.64 0.47 10.32 0.64
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), %	- - - -	93.63 0.53 10.47 0.53 10.7	- - -		93.51 0.48 10.44 0.52 10.1	93.54 0.49 10.45 0.53 10.2	93.54 0.50 10.35 0.65 12.7	93.81 0.46 10.22 0.65 11.2	93.83 0.46 10.53 0.63 10.3	93.99 0.40 10.32 0.61 11.2	93.48 0.44 10.26 0.63 12.1	93.64 0.47 10.32 0.64 11.9
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), %	- - - - -	93.63 0.53 10.47 0.53 10.7 28.6	- - - -	- - - -	93.51 0.48 10.44 0.52 10.1 26.9	93.54 0.49 10.45 0.53 10.2 27.3	93.54 0.50 10.35 0.65 12.7 33.6	93.81 0.46 10.22 0.65 11.2 29.5	93.83 0.46 10.53 0.63 10.3 26.6	93.99 0.40 10.32 0.61 11.2 29.2	93.48 0.44 10.26 0.63 12.1 31.7	93.64 0.47 10.32 0.64 11.9 31.1
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), %	- - - - - -	93.63 0.53 10.47 0.53 10.7 28.6 9.7	- - - - -	- - - - -	93.51 0.48 10.44 0.52 10.1 26.9 9.2	93.54 0.49 10.45 0.53 10.2 27.3 9.3	93.54 0.50 10.35 0.65 12.7 33.6 11.5	93.81 0.46 10.22 0.65 11.2 29.5 9.9	93.83 0.46 10.53 0.63 10.3 26.6 8.8	93.99 0.40 10.32 0.61 11.2 29.2 9.9	93.48 0.44 10.26 0.63 12.1 31.7 10.7	93.64 0.47 10.32 0.64 11.9 31.1 10.6
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), %	- - - - -	93.63 0.53 10.47 0.53 10.7 28.6	- - - -	- - - -	93.51 0.48 10.44 0.52 10.1 26.9	93.54 0.49 10.45 0.53 10.2 27.3	93.54 0.50 10.35 0.65 12.7 33.6	93.81 0.46 10.22 0.65 11.2 29.5	93.83 0.46 10.53 0.63 10.3 26.6	93.99 0.40 10.32 0.61 11.2 29.2	93.48 0.44 10.26 0.63 12.1 31.7	93.64 0.47 10.32 0.64 11.9 31.1
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), %	- - - - - -	93.63 0.53 10.47 0.53 10.7 28.6 9.7	- - - - -	- - - - -	93.51 0.48 10.44 0.52 10.1 26.9 9.2	93.54 0.49 10.45 0.53 10.2 27.3 9.3	93.54 0.50 10.35 0.65 12.7 33.6 11.5	93.81 0.46 10.22 0.65 11.2 29.5 9.9	93.83 0.46 10.53 0.63 10.3 26.6 8.8	93.99 0.40 10.32 0.61 11.2 29.2 9.9	93.48 0.44 10.26 0.63 12.1 31.7 10.7	93.64 0.47 10.32 0.64 11.9 31.1 10.6
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index	- - - - - -	93.63 0.53 10.47 0.53 10.7 28.6 9.7	- - - - -	- - - - -	93.51 0.48 10.44 0.52 10.1 26.9 9.2	93.54 0.49 10.45 0.53 10.2 27.3 9.3	93.54 0.50 10.35 0.65 12.7 33.6 11.5	93.81 0.46 10.22 0.65 11.2 29.5 9.9	93.83 0.46 10.53 0.63 10.3 26.6 8.8	93.99 0.40 10.32 0.61 11.2 29.2 9.9	93.48 0.44 10.26 0.63 12.1 31.7 10.7	93.64 0.47 10.32 0.64 11.9 31.1 10.6
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST		93.63 0.53 10.47 0.53 10.7 28.6 9.7 98			93.51 0.48 10.44 0.52 10.1 26.9 9.2 98	93.54 0.49 10.45 0.53 10.2 27.3 9.3	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, %		93.63 0.53 10.47 0.53 10.7 28.6 9.7 98			93.51 0.48 10.44 0.52 10.1 26.9 9.2 98	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation		93.63 0.53 10.47 0.53 10.7 28.6 9.7 98			93.51 0.48 10.44 0.52 10.1 26.9 9.2 98	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM		93.63 0.53 10.47 0.53 10.7 28.6 9.7 98 60.5 1048			93.51 0.48 10.44 0.52 10.1 26.9 9.2 98 60.0 1025 0	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98 60.1 1030 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), %		93.63 0.53 10.47 0.53 10.7 28.6 9.7 98 60.5 1048 0			93.51 0.48 10.44 0.52 10.1 26.9 9.2 98 60.0 1025 0	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98 60.1 1030 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min		93.63 0.53 10.47 0.53 10.7 28.6 9.7 98 60.5 1048 0			93.51 0.48 10.44 0.52 10.1 26.9 9.2 98 60.0 1025 0	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98 60.1 1030 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	- - - - - - - - - - - - - - - - - - -	93.63 0.53 10.47 0.53 10.7 28.6 9.7 98 60.5 1048 0			93.51 0.48 10.44 0.52 10.1 26.9 9.2 98 60.0 1025 0 55.5 3.0 8.7	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98 60.1 1030 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 54 7.8	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0 60.2 5.4 8.1
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min	- - - - - - - - - - - - - - - - - - -	93.63 0.53 10.47 0.53 10.7 28.6 9.7 98 60.5 1048 0	- - - - - - - - - -	- - - - - - - - -	93.51 0.48 10.44 0.52 10.1 26.9 9.2 98 60.0 1025 0	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98 60.1 1030 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	- - - - - - - - - - - - - - - - - - -	93.63 0.53 10.47 0.53 10.7 28.6 9.7 98 60.5 1048 0	- - - - - - - - - -		93.51 0.48 10.44 0.52 10.1 26.9 9.2 98 60.0 1025 0 55.5 3.0 8.7	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98 60.1 1030 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0 60.2 5.4 8.1
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	700	93.63 0.53 10.47 0.53 10.7 28.6 9.7 98 60.5 1048 0	- - - - - - - - - -	- - - - - - - - -	93.51 0.48 10.44 0.52 10.1 26.9 9.2 98 60.0 1025 0 55.5 3.0 8.7	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98 60.1 1030 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0 60.2 5.4 8.1
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	700	93.63 0.53 10.47 0.53 10.7 28.6 9.7 98 60.5 1048 0	- - - - - - - - - -	- - - - - - - - -	93.51 0.48 10.44 0.52 10.1 26.9 9.2 98 60.0 1025 0 55.5 3.0 8.7	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98 60.1 1030 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0 60.2 5.4 8.1
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	700	93.63 0.53 10.47 0.53 10.7 28.6 9.7 98 60.5 1048 0	- - - - - - - - - -	- - - - - - - - -	93.51 0.48 10.44 0.52 10.1 26.9 9.2 98 60.0 1025 0 55.5 3.0 8.7	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98 60.1 1030 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0 60.2 5.4 8.1
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	700	93.63 0.53 10.47 0.53 10.7 28.6 9.7 98 60.5 1048 0	- - - - - - - - - -	- - - - - - - - -	93.51 0.48 10.44 0.52 10.1 26.9 9.2 98 60.0 1025 0 55.5 3.0 8.7	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98 60.1 1030 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0 60.2 5.4 8.1
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	700	93.63 0.53 10.47 0.53 10.7 28.6 9.7 98 60.5 1048 0	- - - - - - - - - -	- - - - - - - - -	93.51 0.48 10.44 0.52 10.1 26.9 9.2 98 60.0 1025 0 55.5 3.0 8.7	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98 60.1 1030 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0 60.2 5.4 8.1
Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	700	93.63 0.53 10.47 0.53 10.7 28.6 9.7 98 60.5 1048 0	- - - - - - - - - -	- - - - - - - - -	93.51 0.48 10.44 0.52 10.1 26.9 9.2 98 60.0 1025 0 55.5 3.0 8.7	93.54 0.49 10.45 0.53 10.2 27.3 9.3 98 60.1 1030 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0 60.2 5.4 8.1

Country of origin			rmany							p Ave	rago	
			, i			l						
Class and Grade bread wheat	Super	B1	B2	В3	cow	Average	Super	B1	B2	B3	cow	Average
No. of samples	-	7	-	-	24	31	25	13	9	4	15	69
ALVEOGRAM												
Strength (S), cm ²		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
	800	100 - 100 -			3 B	i i		100-			81 H	
		01	30	100	150 L (r		<u> </u>		50	100	150	(res)
EXTENSOGRAM	<u> </u>						ļ					
Strength, cm²		91	-	-	90	90	121	106	98	105	114	112
Max. height, BU	-	357	-	-	359	359	387	382	375	381	383	383
Extensibility, mm	<u> </u>	183	-	-	179	180	223	201	190	197	216	211
	300 000 400 300 100 100				2 25		800 100 600 600 500 500 100		4			***************************************
MIXOGRAM												
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
			DESCRIPTION OF THE PROPERTY OF		37 7				AND COLORAD AND AND AND AND AND AND AND AND AND A	IA HATE PS ANGEL 151	GE SIGN SET THE SET TH	/ - - - - -
MYCOTOXINS												
Aflatoxin Β ₁ (μg/kg)				ID						ND		
Aflatoxin B ₂ (µg/kg)				ID						ND		
Aflatoxin G ₁ (μg/kg)				ID						ND		
Aflatoxin G ₂ (μg/kg)				ID .						ND		
Fumonisin B ₁ (μg/kg)				ID						ND		
Fumonisin B ₂ (µg/kg)				ID						ND		
Fumonisin B ₃ (μg/kg)				ID						ND		
Deoxynivalenol (μg/kg) [max. value]				100]						[1 017]		
Ochratoxin A (µg/kg)				ID						ND		
Zearalenone (μg/kg)				ID						0 [29]		
HT-2 (μg/kg)				ID						ND		
T-2 Toxin (µg/kg)				ID o						ND 40		
No. of samples				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			atvia	Avera	ae		l	RS	A Cro	p Ave	rage	
Class and Grade bread wheat	Super	B1	B2	ВЗ	cow	Average	Super	B1	B2	В3		Average
No. of samples	-	-	2	1	5	8	132	56	25	15	105	333
			I -	l '	•	1 *				''		
WHEAT												
GRADING	-	I	l			T	10.5					
Protein (12% mb), %	<u> </u>	-	11.1	11.5	12.1	11.8	13.5 10.3	12.0 10.1	11.1	12.4 10.2	13.2 10.3	12.9
Moisture, % Falling number, sec	-	-	11.9 298	11.5 311	12.0 374	11.9 347	382	387	355	370	295	10.2 353
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, % Sprouted kernels, %		-	0.00	0.08	0.04	0.04	0.27	0.27	0.18	0.14	0.44 3.17	0.31 1.03
Total damaged kernels, %	 	-	0.20	0.32	0.00	0.09	0.04	0.03	0.09	0.11	3.17	1.03
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 (Crotalaria spp., etc.)	-	-	0	0	0	0	0	0	0	0	0	0
Poisonous seeds (Argemone mexicana, 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
	0	D4	l pa	l Da	Loom	l		D4	D0	L D2	Loom	l a
No. of samples	Super -	B1 -	B2 2	B3 1	COW 5	Average 8	Super 25	B1 13	B2 9	B3 4	COW 18	Average 69
Bühler Extraction, %	-	_	74.7	73.9	76.2	75.5	74.9	75.7	75.8	74.1	73.7	74.8
Daniel Extraotion, 70			1 7 7.7	7 0.0	10.2	70.0	7 1.0	1 0.1	1 10.0		1 10.1	7 1.0
4												
FLOUR												
FLOUR Colour, KJ	-	_	-3.7	-2.9	-4.2	-3.9	-4.7	-4.9	-4.9	-4.9	-4.3	-4.7
	-	-	-3.7	-2.9	-4.2	-3.9	-4.7	-4.9	-4.9	-4.9	-4.3	-4.7
Colour, KJ	-	-	-3.7 93.52	-2.9 92.96	-4.2 93.47	-3.9	-4.7 93.54	-4.9 93.81	-4.9 93.83	-4.9 93.99	-4.3 93.48	-4.7 93.64
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a*	- -	- -		1	1		93.54 0.50	93.81 0.46	93.83 0.46	93.99 0.40	93.48 0.44	1
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b*		<u> </u>	93.52 0.42 9.28	92.96 0.26 9.02	93.47 0.54 9.80	93.42 0.48 9.57	93.54 0.50 10.35	93.81 0.46 10.22	93.83 0.46 10.53	93.99 0.40 10.32	93.48 0.44 10.26	93.64 0.47 10.32
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), %	-	- - -	93.52 0.42 9.28 0.57	92.96 0.26 9.02 0.61	93.47 0.54 9.80 0.52	93.42 0.48 9.57 0.54	93.54 0.50 10.35 0.65	93.81 0.46 10.22 0.65	93.83 0.46 10.53 0.63	93.99 0.40 10.32 0.61	93.48 0.44 10.26 0.63	93.64 0.47 10.32 0.64
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), %	- - -	- - -	93.52 0.42 9.28 0.57 9.9	92.96 0.26 9.02 0.61 10.1	93.47 0.54 9.80 0.52 11.0	93.42 0.48 9.57 0.54 10.6	93.54 0.50 10.35 0.65 12.7	93.81 0.46 10.22 0.65 11.2	93.83 0.46 10.53 0.63 10.3	93.99 0.40 10.32 0.61 11.2	93.48 0.44 10.26 0.63 12.1	93.64 0.47 10.32 0.64 11.9
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), %	- - - -		93.52 0.42 9.28 0.57 9.9 25.3	92.96 0.26 9.02 0.61 10.1 25.7	93.47 0.54 9.80 0.52 11.0 29.2	93.42 0.48 9.57 0.54 10.6 27.8	93.54 0.50 10.35 0.65 12.7 33.6	93.81 0.46 10.22 0.65 11.2 29.5	93.83 0.46 10.53 0.63 10.3 26.6	93.99 0.40 10.32 0.61 11.2 29.2	93.48 0.44 10.26 0.63 12.1 31.7	93.64 0.47 10.32 0.64 11.9 31.1
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), %	- - - -	- - - -	93.52 0.42 9.28 0.57 9.9 25.3 9.0	92.96 0.26 9.02 0.61 10.1 25.7 9.4	93.47 0.54 9.80 0.52 11.0 29.2 10.2	93.42 0.48 9.57 0.54 10.6 27.8 9.8	93.54 0.50 10.35 0.65 12.7 33.6 11.5	93.81 0.46 10.22 0.65 11.2 29.5 9.9	93.83 0.46 10.53 0.63 10.3 26.6 8.8	93.99 0.40 10.32 0.61 11.2 29.2 9.9	93.48 0.44 10.26 0.63 12.1 31.7 10.7	93.64 0.47 10.32 0.64 11.9 31.1 10.6
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), %	- - - -		93.52 0.42 9.28 0.57 9.9 25.3	92.96 0.26 9.02 0.61 10.1 25.7	93.47 0.54 9.80 0.52 11.0 29.2	93.42 0.48 9.57 0.54 10.6 27.8	93.54 0.50 10.35 0.65 12.7 33.6	93.81 0.46 10.22 0.65 11.2 29.5	93.83 0.46 10.53 0.63 10.3 26.6	93.99 0.40 10.32 0.61 11.2 29.2	93.48 0.44 10.26 0.63 12.1 31.7	93.64 0.47 10.32 0.64 11.9 31.1
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), %	- - - -	- - - -	93.52 0.42 9.28 0.57 9.9 25.3 9.0	92.96 0.26 9.02 0.61 10.1 25.7 9.4	93.47 0.54 9.80 0.52 11.0 29.2 10.2	93.42 0.48 9.57 0.54 10.6 27.8 9.8	93.54 0.50 10.35 0.65 12.7 33.6 11.5	93.81 0.46 10.22 0.65 11.2 29.5 9.9	93.83 0.46 10.53 0.63 10.3 26.6 8.8	93.99 0.40 10.32 0.61 11.2 29.2 9.9	93.48 0.44 10.26 0.63 12.1 31.7 10.7	93.64 0.47 10.32 0.64 11.9 31.1 10.6
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index	- - - -	- - - -	93.52 0.42 9.28 0.57 9.9 25.3 9.0	92.96 0.26 9.02 0.61 10.1 25.7 9.4	93.47 0.54 9.80 0.52 11.0 29.2 10.2	93.42 0.48 9.57 0.54 10.6 27.8 9.8	93.54 0.50 10.35 0.65 12.7 33.6 11.5	93.81 0.46 10.22 0.65 11.2 29.5 9.9	93.83 0.46 10.53 0.63 10.3 26.6 8.8	93.99 0.40 10.32 0.61 11.2 29.2 9.9	93.48 0.44 10.26 0.63 12.1 31.7 10.7	93.64 0.47 10.32 0.64 11.9 31.1 10.6
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST	- - - - -		93.52 0.42 9.28 0.57 9.9 25.3 9.0	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97	93.42 0.48 9.57 0.54 10.6 27.8 9.8	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95	93.81 0.46 10.22 0.65 11.2 29.5 9.9	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, %			93.52 0.42 9.28 0.57 9.9 25.3 9.0 99	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³			93.52 0.42 9.28 0.57 9.9 25.3 9.0 99	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM			93.52 0.42 9.28 0.57 9.9 25.3 9.0 99	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98 59.9	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97 60.9 1060	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98 60.5 1014 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), %			93.52 0.42 9.28 0.57 9.9 25.3 9.0 99 59.7 929 0	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98 59.9 955 0	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97 60.9 1060 0	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98 60.5 1014 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min	- - - - - - - - - - - - - - - - - - -	-	93.52 0.42 9.28 0.57 9.9 25.3 9.0 99 59.7 929 0	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98 59.9 955 0	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97 60.9 1060 0	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98 60.5 1014 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	- - - - - - - - - - - - - - - - - - -		93.52 0.42 9.28 0.57 9.9 25.3 9.0 99 59.7 929 0	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98 59.9 955 0	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97 60.9 1060 0	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98 60.5 1014 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min	- - - - - - - - - - - - - - - - - - -	-	93.52 0.42 9.28 0.57 9.9 25.3 9.0 99 59.7 929 0 56.4 2.1 9.9 31	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98 59.9 955 0 57.4 1.9 9.4 33	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97 60.9 1060 0	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98 60.5 1014 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	- - - - - - - - - - - - - - - - - - -		93.52 0.42 9.28 0.57 9.9 25.3 9.0 99 59.7 929 0 56.4 2.1 9.9 31	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98 59.9 955 0	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97 60.9 1060 0	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98 60.5 1014 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm			93.52 0.42 9.28 0.57 9.9 25.3 9.0 99 59.7 929 0 56.4 2.1 9.9 31	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98 59.9 955 0 57.4 1.9 9.4 33	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97 60.9 1060 0	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98 60.5 1014 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm			93.52 0.42 9.28 0.57 9.9 25.3 9.0 99 59.7 929 0 56.4 2.1 9.9 31	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98 59.9 955 0 57.4 1.9 9.4 33	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97 60.9 1060 0	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98 60.5 1014 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	- - - - - - - - - - - - - - - - - - -		93.52 0.42 9.28 0.57 9.9 25.3 9.0 99 59.7 929 0 56.4 2.1 9.9 31	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98 59.9 955 0 57.4 1.9 9.4 33	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97 60.9 1060 0	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98 60.5 1014 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm			93.52 0.42 9.28 0.57 9.9 25.3 9.0 99 59.7 929 0 56.4 2.1 9.9 31	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98 59.9 955 0 57.4 1.9 9.4 33	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97 60.9 1060 0	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98 60.5 1014 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	700		93.52 0.42 9.28 0.57 9.9 25.3 9.0 99 59.7 929 0 56.4 2.1 9.9 31	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98 59.9 955 0 57.4 1.9 9.4 33	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97 60.9 1060 0	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98 60.5 1014 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	700 800 800 800 800 800 800 800 800 800		93.52 0.42 9.28 0.57 9.9 25.3 9.0 99 59.7 929 0 56.4 2.1 9.9 31	92.96 0.26 9.02 0.61 10.1 25.7 9.4 98 59.9 955 0 57.4 1.9 9.4 33	93.47 0.54 9.80 0.52 11.0 29.2 10.2 97 60.9 1060 0	93.42 0.48 9.57 0.54 10.6 27.8 9.8 98 60.5 1014 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0

Country of origin Class and Grade bread wheat Super But	2017/20 sintported witeat Q						, , ,,,					_	_	
No. of samples	Country of origin			1		ř – –					i			
Strength (S) cm²	Class and Grade bread wheat	Super	B1	B2	B3	cow	Average	Super	B1	B2	В3	cow	Average	
Second	No. of samples	-		2	1	5	8	25	13	9	4	15	69	
Second														
Stability (P) mm	ALVEOGRAM													
Distensibility (L), mm	Strength (S), cm²	-	-	34.1	36.7	38.4	37.1	47.3	39.8	36.8	40.2	41.3	42.6	
Pick	Stability (P), mm	-	-	89	105	81	86	83	82	80	74	72	79	
EXTENSOGRAM			-	79	64	106	94	146	127	117	148	163	143	
EXTENSOGRAM Strength, cm* - 91 97 98 95 121 108 98 105 136 131 132 133 134 132 134 132 134	P/L		-	1.12	1.64	0.77	0.97	0.59	0.68	0.73	0.56	0.50	0.60	
EXTENSOGRAM - - 91 97 98 95 121 106 98 105 114 112			H (rem)			3 🗎			H (mm)					
EXTENSOGRAM - -		ll				> =						3	•	
EXTENSOGRAM		Ш.,	00						100			* [
Strength, cm²						***								
Strength, cm²		ll	1						A					
Strength, cm²		1	50						50					
Strength, cm²		ll	1						/					
Strength, cm²		II .			1								(-41	
Strength, cm²				100	100	190 L (m		<u> </u>		50	100	150	gradit.	
Max. height, BU	EXTENSOGRAM													
Max. height, BU	Strength, cm²	- 1	-	91	97	96	95	121	106	98	105	114	112	
Extensibility, mm		- 1	-											
MIXOGRAM 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 MYCOTOXINS Affatoxin B, (ug/kg) Affatoxin B, (ug/kg) Affatoxin B, (ug/kg) ND ND ND Fumonisin B, (ug/kg) ND Robert State S		- 1	-	174	169	195	186	223	201	190	197	216	211	
MIXOGRAM Peak time, min 4. 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 80.9 60.5 63.2 61.1 60.1 61.3 62.4 62.1 MYCOTOXINS Affatoxin B, (µg/kg) Affatoxin B, (µg/kg) Affatoxin B, (µg/kg) ND ND ND Affatoxin G, (µg/kg) ND ND ND ND ND ND Fumonisin B, (µg/kg) ND Fumonisin B, (µg/kg) ND ND ND ND ND ND ND ND ND N				E+	eneogram					,	Literagrem			
MIXOGRAM Peak time, min 4,2 4,6 3,4 3,8 2.5 2,7 2,8 2,7 2,7 2,6 6,5 63,2 61,1 61,3 62,4 62,1 1 MYCOTOXINS MICOTOXINS Affatoxin B, (µg/kg) Affatoxin G, (µg/kg) Affatoxin G, (µg/kg) Fumonish B, (µg/kg) Fumoni														
MIXOGRAM Peak time, min 4.2 4.6 3.4 3.8 2.5 2.7 2.8 2.7 2.7 2.6 62.1 Water absorption (14% mb), % 59.7 59.9 60.9 60.5 63.2 61.1 60.1 61.3 62.4 62.1 MYCOTOXINS Affatoxin B, (µg/kg) Affatoxin B, (µg/kg) ND ND Fumonisin B, (µg/kg) ND		800			44		·	800						
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MIXOGRAM Peak time, min 4.2 4.6 3.4 3.8 2.5 2.7 2.8 2.7 2.7 2.6 62.1 Water absorption (14% mb), % 59.7 59.9 60.9 60.5 63.2 61.1 60.1 61.3 62.4 62.1 MYCOTOXINS Affatoxin B, (µg/kg) ND ND ND Affatoxin B, (µg/kg) ND ND ND ND ND ND Furnonisin B, (µg/kg) ND ND Furnonisin B, (µg/kg) ND ND Furnonisin B, (µg/kg) ND ND Pocoxynivaleno((µg/kg) (max. value) Pemore (µg/kg) (max. value) Affatoxin A (µg/kg) ND ND ND ND ND ND ND ND ND N		500						500					111111	
MIXOGRAM 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), % 5.97 59.9 60.9 60.5 63.2 61.1 60.1 61.3 62.4 62.1 6.1 6.1 61.3 62.4 62.1 6.1 6.1 61.3 62.4 62.1 6.1 6.1 61.3 62.4 62.1 6.1 6.1 61.3 62.4 62.1 6.1 6.1 61.3 62.4 62.1 6.1 6.1 61.3 62.4 62.1 6.1 6.1 6.1 61.3 62.4 62.1 6.1 6.1 61.3 62.4 62.1 6.1 6.1 6.1 61.3 62.4 62.1 6.1 6.1 6.1 61.3 62.4 62.1 6.1 6.1 6.1 61.3 62.4 62.1 6.1 6.1 61.3 62.4 62.1 6.1 6.1 61.3 62.4 62.1 6.1 6.1 61.3 62.4 62.1 62.1 62.1 62.1 62.1 62.1 62.1 62.1		400			4		000	323						
MIXOGRAM Peak time, min 4.2 4.6 3.4 3.8 2.5 2.7 2.8 2.7 2.6 62.1 Water absorption (14% mb), % 59.7 59.9 60.9 60.5 63.2 61.1 60.1 61.3 62.4 62.1 MYCOTOXINS MIXOGRAM MYCOTOXINS Affatoxin B, (µg/kg) Affatoxin B, (µg/kg) ND ND ND ND ND ND ND ND ND N		300												
MIXOGRAM Peak time, min														
Peak time, min		*,		10	16 20	25	30			10	18 2	в в	30	
Peak time, min	MIXOGRAM													
### Vater absorption (14% mb), % 59,7 59,9 60,9 60,5 63,2 61,1 60,1 61,3 62,4 62,1 ### Vater absorption (14% mb), % ### Vater absorpti		\vdash		1 40	1 46	1 24	2.0	2.5	1 2 7	l	I 27	1 2 7	I 20	
MYCOTOXINS ND ND ND Aflatoxin B₁ (µg/kg) ND ND ND Aflatoxin G₂ (µg/kg) ND ND ND Aflatoxin B₂ (µg/kg) ND ND ND Aflatoxin B₂ (µg/kg) ND ND ND Fumonisin B₁ (µg/kg) ND ND ND Fumonisin B₂ (µg/kg) ND ND ND Cebratoxin A (µg/kg) ND ND ND Cebratoxin A (µg/kg) ND ND <0 [29]		- -	-		-				-	-		_	-	
MYCOTOXINS ND ND Aflatoxin B ₂ (µg/kg) ND ND Aflatoxin G ₃ (µg/kg) ND ND Aflatoxin G ₃ (µg/kg) ND ND Aflatoxin G ₁ (µg/kg) ND ND Fumonisin B ₂ (µg/kg) ND ND Fumonisin B ₂ (µg/kg) ND ND Fumonisin B ₂ (µg/kg) ND ND Fumonisin B ₃ (µg/kg) ND ND Fumonisin B ₃ (µg/kg) ND ND Fumonisin B ₃ (µg/kg) ND ND Deoxynivalenol (µg/kg) [max. value] <100 [<100]	Water absorption (14% mb), %	H		39.7	39.9	00.9	00.5	03.2	01.1	00.1	01.3	02.4	02.1	
MYCOTOXINS ND ND Aflatoxin B ₂ (µg/kg) ND ND Aflatoxin G ₁ (µg/kg) ND ND Aflatoxin G ₂ (µg/kg) ND ND Aflatoxin B ₂ (µg/kg) ND ND Aflatoxin G ₂ (µg/kg) ND ND Fumonisin B ₂ (µg/kg) ND ND Fumonisin B ₂ (µg/kg) ND ND Fumonisin B ₃ (µg/kg) ND ND Fumonisin B ₃ (µg/kg) ND ND Fumonisin B ₃ (µg/kg) ND ND Deoxynivalenol (µg/kg) [max. value] <100 [<100]		ll .	HIIOGER	K1 81	25 04 1 25 04 7	2 //	-		+//	111	H	HH	1	
MYCOTOXINS Image: Control of the property of the prop		ll .			609	++	-		HH	H	HH	HH		
MYCOTOXINS Image: Control of the property of the prop		ll .					-		HH	I dille		+	-	
MYCOTOXINS ND ND Aflatoxin B₁ (μg/kg) ND ND Aflatoxin G₁ (μg/kg) ND ND Aflatoxin G₂ (μg/kg) ND ND Aflatoxin G₂ (μg/kg) ND ND Aflatoxin G₂ (μg/kg) ND ND Fumonisin B₁ (μg/kg) ND ND Fumonisin B₂ (μg/kg) ND ND Fumonisin B₂ (μg/kg) ND ND Fumonisin B₃ (μg/kg) ND ND Deoxynivalenol (μg/kg) [max. value] <100 [<100]		ll .									u.		-	
MYCOTOXINS MED ND ND Aflatoxin B₁ (µg/kg) ND ND ND Aflatoxin G₁ (µg/kg) ND ND ND Aflatoxin G₂ (µg/kg) ND ND ND Aflatoxin G₂ (µg/kg) ND ND ND Fumonisin B₁ (µg/kg) ND ND ND Fumonisin B₂ (µg/kg) ND ND ND Fumonisin B₂ (µg/kg) ND ND ND Fumonisin B₃ (µg/kg) ND ND ND Pumonisin B₃ (µg/kg) ND ND ND Deoxynivalenol (µg/kg) [max. value] <100 [<100]		ll .	hou de la	واللور وبالو	alandh.	La Lu	.		11 144	1,140	al bar			
MYCOTOXINS ND ND Aflatoxin B₂ (μg/kg) ND ND Aflatoxin G₁ (μg/kg) ND ND Aflatoxin G₂ (μg/kg) ND ND Aflatoxin G₂ (μg/kg) ND ND Fumonisin B₁ (μg/kg) ND ND Fumonisin B₂ (μg/kg) ND ND Fumonisin B₃ (μg/kg) ND ND Pumonisin B₃ (μg/kg) ND ND Deoxynivalenol (μg/kg) [max. value] <100 [<100]		ll .			-	1100				A III	1	-		
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MYCOTOXINS MD 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 Pooxynivalenol (μg/kg) [max. value] <100 [<100]		ll .	1.1	11	111	111			1	V ART (1996-00 1-00) T.AK (1988 PEK 1977 0 T.AK (1896) TEXASTE TEXAST ALTERNAÇTI MY	nan Tana (happa) man	5.4 5.4		
Aflatoxin B₁ (μg/kg) ND ND Aflatoxin B₂ (μg/kg) ND ND Aflatoxin G₁ (μg/kg) ND ND Aflatoxin G₂ (μg/kg) ND ND Fumonisin B₁ (μg/kg) ND ND Fumonisin B₂ (μg/kg) ND ND Fumonisin B₃ (μg/kg) ND ND Pooxynivalenol (μg/kg) [max. value] <100 [<100]	<u> </u>	<u> </u>		111	1 1	111	1	<u> </u>	1	WORLDSNIPED THE WOOD	nutritic	IE-O	1	
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$	MYCOTOXINS													
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$	Aflatoxin B₁ (µg/kg)			I	ND					1	ND			
$\begin{array}{c ccccccccccccccccccccccccccccccccccc$	Aflatoxin Β ₂ (μg/kg)			ı	ND					1	ND			
Fumonisin B₁ (μg/kg) ND ND Fumonisin B₂ (μg/kg) ND ND Fumonisin B₃ (μg/kg) ND ND Deoxynivalenol (μg/kg) [max. value] <100 [<100]	Aflatoxin G ₁ (μg/kg)			I	ND					1	ND			
Fumonisin B₂ (μg/kg) ND ND Fumonisin B₃ (μg/kg) ND ND Deoxynivalenol (μg/kg) [max. value] <100 [<100]														
Fumonisin B₃ (μg/kg) ND ND Deoxynivalenol (μg/kg) [max. value] <100 [<100]	Fumonisin Β ₁ (μg/kg)													
Deoxynivalenol (μg/kg) [max. value] <100 [<100]														
Ochratoxin A (μg/kg) ND ND Zearalenone (μg/kg) ND <20 [29]	3													
Zearalenone (μg/kg) ND <20 [29]														
HT-2 (μg/kg) ND ND T-2 Toxin (μg/kg) ND ND														
T-2 Toxin (μg/kg) ND ND														
No. of samples 2 40														
	No. of samples				2						40			

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

2017/20 imported wheat G	رسستان					<i>y</i> ~ wi	ı				_	_
Country of origin			huani:			١.			i	p Ave		
Class and Grade bread wheat	Super	B1	B2	B3	-	Average		B1	B2	B3		Average
No. of samples	11	8	6	-	3	28	132	56	25	15	105	333
WHEAT												
GRADING												
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 Hlm (dirty), kg/hl	39.3 78.9	41.6 78.2	41.5 79.6	-	40.6 77.8	40.6 78.7	36.1 80.0	38.7 81.3	37.8 80.6	33.3 77.1	33.2 75.9	35.6 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, % Storage fungi, %	0.16	0.14	0.05	-	0.11	0.13	0.11	0.15 0.00	0.14	0.07	0.60 0.01	0.27
Ergot, %	0.00	0.08	0.03	-	0.03	0.05	0.00	0.00	0.00	0.00	0.01	0.00
Poisonous seeds (<i>Crotalaria spp., etc.</i>)	0.00	0.00	0.00	_	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds (Argemone mexicana, 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	В3	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
FLOUR	-			1	1	<u> </u>	4.7		l	1 40	l 40	
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
100 g BAKING TEST							<u> </u>					
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, cm³	1092	1040	986	-	987	1043	1185	1083	1036	1106	1140	1130
Evaluation	0	0	0	_	0	0	0	0	0	0	0	0
FARINGGRAM												
FARINOGRAM 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
				fnogram						actoogram		
	700			1 1	111		700	11 1			1 1	
	600	profestageing					600	-		timi		
	800	approduce when		mobilementes	Cara Cara La La La Cara Cara Cara Cara C	*****	500	The same				
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l	200						200		TITT			
	100						100-/		TITT	T		
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							7					

2017/20 shiported witeat Q						<i>y</i> • • • •						
Country of origin			huani							p Ave		
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	25	13	9	4	15	69
ALVEOGRAM												
Strength (S), cm²	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
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	30 So			2 1			100- 50-			11 3 31 31 5 6	
		0	50	100	150	9		0	50	100	150	(net)
EXTENSOGRAM									_			
Strength, cm ²	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
	900 700 900 900 400 300 200 100		10		25.	30	900 100 800 800 900 900 100 6			18 2		***
MIXOGRAM												
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
		120	CANON RES	10/10 E	() () () () () () () () () ()				Photoical Market	Tall Marin Par Adel Col	GE STORY STATE CO. S.	-
MYCOTOXINS												
Aflatoxin Β ₁ (μg/kg)			1	۷D					1	ND		
Aflatoxin Β ₂ (μg/kg)			1	ND					1	ND		
Aflatoxin G ₁ (μg/kg)				۷D	-					ND	-	
Aflatoxin G₂ (μg/kg)				ND						ND		
Fumonisin B ₁ (μg/kg)				ND						ND		
Fumonisin B ₂ (µg/kg)				ND						ND		
Fumonisin B ₃ (μg/kg)				۷D						ND		
Deoxynivalenol (µg/kg) [max. value]				279]						[1 017]		
Ochratoxin A (µg/kg)				ND						ND		
Zearalenone (μg/kg)				ND ND						0 [29]		
HT-2 (µg/kg)				ND						ND D		
T-2 Toxin (µg/kg)				ND O						ND 40		
No. of samples				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		D	oland	Avera	nge.			PS	A Cro	p Avei	rage	
Class and Grade bread wheat	Super	B1	B2	B3	cow	Average	Super	B1	B2	B3		Average
-			D2			ì						
No. of samples	4	4		1	36	45	132	56	25	15	105	333
WHEAT												
GRADING												
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, % Foreign matter, %	0.00	0.00	-	0.00	0.00	0.00	0.01	0.01	0.00	0.00 0.06	0.01 0.25	0.01 0.14
Other grain & unthreshed ears, %	0.12	0.00		0.08	0.11	0.10	0.10	0.09	0.08	0.00	0.25	0.14
Heat damaged kernels, %	0.00	0.40	-	0.00	0.02	0.05	0.23	0.00	0.01	0.01	0.03	0.03
Immature kernels, %	0.02	0.06	<u> </u>	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	<u> </u>	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 (Crotalaria spp., etc.)	0	0	-	0	0	0	0	0	0	0	0	0
Poisonous seeds (Argemone mexicana, 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	<u> </u>	No	No	No	No	No	No	No	No	No
	Super	B1	B2	B3	cow	Average	Super	B1	В2	В3	cow	Average
No. of samples	Super 4	4	- 62	1	36	45	25	13	9	4	18	Average 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
24	 			1								
FLOUR												
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	005	0.65	0.63			0.64
Protein (12% mb), %					0.55		0.65			0.61	0.63	
	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	-	11.2 29.0	11.3 29.9	11.3 29.8	12.7 33.6	11.2 29.5	10.3 26.6	11.2 29.2	12.1 31.7	11.9 31.1
Wet Gluten (14% mb), % Dry Gluten (14% mb), %	29.8 10.2	28.6 9.7	-	11.2 29.0 10.1	11.3 29.9 10.2	11.3 29.8 10.1	12.7 33.6 11.5	11.2 29.5 9.9	10.3 26.6 8.8	11.2 29.2 9.9	12.1 31.7 10.7	11.9 31.1 10.6
Wet Gluten (14% mb), %	29.8	28.6		11.2 29.0	11.3 29.9	11.3 29.8	12.7 33.6	11.2 29.5	10.3 26.6	11.2 29.2	12.1 31.7	11.9 31.1
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index	29.8 10.2	28.6 9.7	-	11.2 29.0 10.1	11.3 29.9 10.2	11.3 29.8 10.1	12.7 33.6 11.5	11.2 29.5 9.9	10.3 26.6 8.8	11.2 29.2 9.9	12.1 31.7 10.7	11.9 31.1 10.6
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST	29.8 10.2 98	28.6 9.7 98	-	11.2 29.0 10.1 98	11.3 29.9 10.2 96	11.3 29.8 10.1 96	12.7 33.6 11.5 95	11.2 29.5 9.9 95	10.3 26.6 8.8 96	11.2 29.2 9.9 96	12.1 31.7 10.7 96	11.9 31.1 10.6 95
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index	29.8 10.2	28.6 9.7	-	11.2 29.0 10.1	11.3 29.9 10.2	11.3 29.8 10.1	12.7 33.6 11.5	11.2 29.5 9.9	10.3 26.6 8.8	11.2 29.2 9.9	12.1 31.7 10.7	11.9 31.1 10.6
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, %	29.8 10.2 98 61.4	28.6 9.7 98 61.0	-	11.2 29.0 10.1 98	11.3 29.9 10.2 96	11.3 29.8 10.1 96	12.7 33.6 11.5 95	11.2 29.5 9.9 95	10.3 26.6 8.8 96	11.2 29.2 9.9 96	12.1 31.7 10.7 96	11.9 31.1 10.6 95
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³	29.8 10.2 98 61.4 1081	28.6 9.7 98 61.0 1045	-	11.2 29.0 10.1 98 61.2 1068	11.3 29.9 10.2 96 61.2 1078	11.3 29.8 10.1 96 61.2 1075	12.7 33.6 11.5 95 63.2 1185	11.2 29.5 9.9 95 61.1 1083	10.3 26.6 8.8 96 60.1 1036	11.2 29.2 9.9 96 61.3 1106	12.1 31.7 10.7 96 62.3 1140	11.9 31.1 10.6 95 62.1 1130
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³	29.8 10.2 98 61.4 1081	28.6 9.7 98 61.0 1045	-	11.2 29.0 10.1 98 61.2 1068	11.3 29.9 10.2 96 61.2 1078	11.3 29.8 10.1 96 61.2 1075	12.7 33.6 11.5 95 63.2 1185	11.2 29.5 9.9 95 61.1 1083	10.3 26.6 8.8 96 60.1 1036	11.2 29.2 9.9 96 61.3 1106	12.1 31.7 10.7 96 62.3 1140	11.9 31.1 10.6 95 62.1 1130
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation	29.8 10.2 98 61.4 1081	28.6 9.7 98 61.0 1045	-	11.2 29.0 10.1 98 61.2 1068	11.3 29.9 10.2 96 61.2 1078	11.3 29.8 10.1 96 61.2 1075	12.7 33.6 11.5 95 63.2 1185	11.2 29.5 9.9 95 61.1 1083	10.3 26.6 8.8 96 60.1 1036	11.2 29.2 9.9 96 61.3 1106	12.1 31.7 10.7 96 62.3 1140	11.9 31.1 10.6 95 62.1 1130
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM	29.8 10.2 98 61.4 1081 0	28.6 9.7 98 61.0 1045 0	-	11.2 29.0 10.1 98 61.2 1068 0	11.3 29.9 10.2 96 61.2 1078 0	11.3 29.8 10.1 96 61.2 1075	12.7 33.6 11.5 95 63.2 1185 0	11.2 29.5 9.9 95 61.1 1083 0	10.3 26.6 8.8 96 60.1 1036 0	11.2 29.2 9.9 96 61.3 1106 0	12.1 31.7 10.7 96 62.3 1140	11.9 31.1 10.6 95 62.1 1130
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	29.8 10.2 98 61.4 1081 0 55.5 2.5 8.2	28.6 9.7 98 61.0 1045 0		11.2 29.0 10.1 98 61.2 1068 0 55.7 2.5	11.3 29.9 10.2 96 61.2 1078 0	11.3 29.8 10.1 96 61.2 1075 0	12.7 33.6 11.5 95 63.2 1185 0	11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8	11.2 29.2 9.9 96 61.3 1106 0	12.1 31.7 10.7 96 62.3 1140 0	11.9 31.1 10.6 95 62.1 1130 0
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min	29.8 10.2 98 61.4 1081 0 55.5 2.5	28.6 9.7 98 61.0 1045 0	- - - - -	11.2 29.0 10.1 98 61.2 1068 0 55.7 2.5 8.1 31	11.3 29.9 10.2 96 61.2 1078 0	11.3 29.8 10.1 96 61.2 1075 0	12.7 33.6 11.5 95 63.2 1185 0	11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3	10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8	11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	12.1 31.7 10.7 96 62.3 1140 0	11.9 31.1 10.6 95 62.1 1130 0
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	29.8 10.2 98 61.4 1081 0 55.5 2.5 8.2	28.6 9.7 98 61.0 1045 0 55.6 2.3 7.7	- - - - -	11.2 29.0 10.1 98 61.2 1068 0 55.7 2.5	11.3 29.9 10.2 96 61.2 1078 0 55.7 2.7 8.6	11.3 29.8 10.1 96 61.2 1075 0	12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7	11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8	11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7	12.1 31.7 10.7 96 62.3 1140 0	11.9 31.1 10.6 95 62.1 1130 0

2017/20 shiported wheat Q						<i>y</i>						_
Country of origin			1	Avera		l -			1	p Ave		ı.
Class and Grade bread wheat	Super	B1	B2	B3	cow	Average		B1	B2	B3	cow	Average
No. of samples	4	4	-	1	36	45	25	13	9	4	15	69
ALVEOGRAM												
Strength (S), cm²	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	<u>-</u>	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
		44 (pamb)			2 m 2 m 4 (3)			100-			2 3 4 6 10	
		30	50	300	150 × (m	mg		9	9	100	150	(mm)
EXTENSOGRAM												
Strength, cm²	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
	600 706 600 600 400 200 100		10	13	25	50	900 800 700 800 800 800 900 900 100			15 2		30
MIXOGRAM												
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
		m Jalicane Juni mail mail 112 mail 122 mail 123 mail 123		The second secon	\mathcal{H}				PROCESSES SHOPE AND NO. AND PROCESSES OF THE PROCESSES OF	IANIE PE ANNE STE	SE STATE OF THE SE STATE OF TH	-
MYCOTOXINS												
Aflatoxin B ₁ (µg/kg)				ND						ND		
Aflatoxin Β ₂ (μg/kg)			ı	ND					1	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 [400]						ND (4.047)		
Deoxynivalenol (μg/kg) [max. value]				[488]						[1 017]		
Ochratoxin A (µg/kg)	-			ND D						ND COOL		
Zearalenone (μg/kg) HT-2 (μg/kg)				ND ND						0 [29] ND		
T-2 Toxin (µg/kg)	<u> </u>			ND ND						ND		
No. of samples				13						40		
The or campies												

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	Rı	ussiar	ı Fede	ratior	Aver	age		RS	A Cro	p Ave	rage	
Class and Grade bread wheat	Super	B1	B2	В3	cow	Average	Super	B1	B2	В3	cow	Average
No. of samples	2	5	7	-	34	48	132	56	25	15	105	333
WHEAT												
GRADING							1					
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, % Sprouted kernels, %	0.08	0.06	0.22	-	0.23 0.07	0.21 0.05	0.27 0.04	0.27	0.18	0.14	0.44 3.17	0.31 1.03
Total damaged kernels, %	0.04	0.00	0.03	-	0.07	-	0.04	0.03	0.09	0.11	3.77	1.44
Combined deviations, %	2.52	3.33	3.54	_	5.62	0.35 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	0.02
Storage fungi, %	0.01	0.00	0.13	_	0.01	0.03	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	0.00	0.00	0.00	_	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds (Crotalaria spp., etc.)	0	0	0	-	0	0	0	0	0	0	0	0
Poisonous seeds (Argemone mexicana, 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	В3	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
FLOUR												
FLOUR		1 40	I 40	I		1 40	4.7	1.0	1 40	1 40	I 40	1 4 7
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, KJ Colour, Konica Minolta CM5 (dry)					1							
Colour, KJ 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
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a*	93.47 0.55	93.22 0.51	94.05 0.49		93.20 0.50	93.34 0.50	93.54 0.50	93.81 0.46	93.83 0.46	93.99 0.40	93.48 0.44	93.64 0.47
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b*	93.47 0.55 10.12	93.22 0.51 11.73	94.05 0.49 11.56	-	93.20 0.50 11.61	93.34 0.50 11.55	93.54 0.50 10.35	93.81 0.46 10.22	93.83 0.46 10.53	93.99 0.40 10.32	93.48 0.44 10.26	93.64 0.47 10.32
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), %	93.47 0.55 10.12 0.53	93.22 0.51 11.73 0.60	94.05 0.49 11.56 0.60	-	93.20 0.50 11.61 0.60	93.34 0.50 11.55 0.60	93.54 0.50 10.35 0.65	93.81 0.46 10.22 0.65	93.83 0.46 10.53 0.63	93.99 0.40 10.32 0.61	93.48 0.44 10.26 0.63	93.64 0.47 10.32 0.64
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b*	93.47 0.55 10.12	93.22 0.51 11.73	94.05 0.49 11.56	- - -	93.20 0.50 11.61	93.34 0.50 11.55	93.54 0.50 10.35	93.81 0.46 10.22	93.83 0.46 10.53	93.99 0.40 10.32	93.48 0.44 10.26	93.64 0.47 10.32
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), %	93.47 0.55 10.12 0.53 11.4	93.22 0.51 11.73 0.60 10.6	94.05 0.49 11.56 0.60 9.9	- - - -	93.20 0.50 11.61 0.60 10.6	93.34 0.50 11.55 0.60 10.5	93.54 0.50 10.35 0.65 12.7	93.81 0.46 10.22 0.65 11.2	93.83 0.46 10.53 0.63 10.3	93.99 0.40 10.32 0.61 11.2	93.48 0.44 10.26 0.63 12.1	93.64 0.47 10.32 0.64 11.9
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), %	93.47 0.55 10.12 0.53 11.4 30.5	93.22 0.51 11.73 0.60 10.6 25.5	94.05 0.49 11.56 0.60 9.9 24.2	- - - -	93.20 0.50 11.61 0.60 10.6 26.4	93.34 0.50 11.55 0.60 10.5 26.2	93.54 0.50 10.35 0.65 12.7 33.6	93.81 0.46 10.22 0.65 11.2 29.5	93.83 0.46 10.53 0.63 10.3 26.6	93.99 0.40 10.32 0.61 11.2 29.2	93.48 0.44 10.26 0.63 12.1 31.7	93.64 0.47 10.32 0.64 11.9 31.1
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), %	93.47 0.55 10.12 0.53 11.4 30.5 10.7	93.22 0.51 11.73 0.60 10.6 25.5 8.5	94.05 0.49 11.56 0.60 9.9 24.2 8.3	- - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0	93.34 0.50 11.55 0.60 10.5 26.2 8.9	93.54 0.50 10.35 0.65 12.7 33.6 11.5	93.81 0.46 10.22 0.65 11.2 29.5 9.9	93.83 0.46 10.53 0.63 10.3 26.6 8.8	93.99 0.40 10.32 0.61 11.2 29.2 9.9	93.48 0.44 10.26 0.63 12.1 31.7 10.7	93.64 0.47 10.32 0.64 11.9 31.1 10.6
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), %	93.47 0.55 10.12 0.53 11.4 30.5 10.7	93.22 0.51 11.73 0.60 10.6 25.5 8.5	94.05 0.49 11.56 0.60 9.9 24.2 8.3	- - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0	93.34 0.50 11.55 0.60 10.5 26.2 8.9	93.54 0.50 10.35 0.65 12.7 33.6 11.5	93.81 0.46 10.22 0.65 11.2 29.5 9.9	93.83 0.46 10.53 0.63 10.3 26.6 8.8	93.99 0.40 10.32 0.61 11.2 29.2 9.9	93.48 0.44 10.26 0.63 12.1 31.7 10.7	93.64 0.47 10.32 0.64 11.9 31.1 10.6
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index	93.47 0.55 10.12 0.53 11.4 30.5 10.7	93.22 0.51 11.73 0.60 10.6 25.5 8.5	94.05 0.49 11.56 0.60 9.9 24.2 8.3	- - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0	93.34 0.50 11.55 0.60 10.5 26.2 8.9	93.54 0.50 10.35 0.65 12.7 33.6 11.5	93.81 0.46 10.22 0.65 11.2 29.5 9.9	93.83 0.46 10.53 0.63 10.3 26.6 8.8	93.99 0.40 10.32 0.61 11.2 29.2 9.9	93.48 0.44 10.26 0.63 12.1 31.7 10.7	93.64 0.47 10.32 0.64 11.9 31.1 10.6
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98	- - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95	93.81 0.46 10.22 0.65 11.2 29.5 9.9	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, %	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98	- - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968	- - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98 61.4 1114	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98 60.5 1034	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968 0	- - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98 60.5 976	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), %	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98 61.4 1114 0	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98 60.5 1034 0	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968 0	- - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98 60.5 976 0	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98 61.4 1114 0	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98 60.5 1034 0	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968 0	- - - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98 60.5 976 0	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98 61.4 1114 0 56.3 4.1 11.6	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98 60.5 1034 0	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968 0	- - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98 60.5 976 0	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98 61.4 1114 0	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98 60.5 1034 0	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968 0	- - - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98 60.5 976 0	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98 61.4 1114 0 56.3 4.1 11.6	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98 60.5 1034 0	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968 0 56.1 2.1 8.3 29	- - - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98 60.5 976 0	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98 61.4 1114 0 56.3 4.1 11.6 22	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98 60.5 1034 0	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968 0 56.1 2.1 8.3 29	- - - - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98 60.5 976 0	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98 61.4 1114 0 56.3 4.1 11.6 22	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98 60.5 1034 0	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968 0 56.1 2.1 8.3 29	- - - - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98 60.5 976 0	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98 61.4 1114 0 56.3 4.1 11.6 22	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98 60.5 1034 0	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968 0 56.1 2.1 8.3 29	- - - - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98 60.5 976 0	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98 61.4 1114 0 56.3 4.1 11.6 22	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98 60.5 1034 0	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968 0 56.1 2.1 8.3 29	- - - - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98 60.5 976 0	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98 61.4 1114 0 56.3 4.1 11.6 22	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98 60.5 1034 0	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968 0 56.1 2.1 8.3 29	- - - - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98 60.5 976 0	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98 61.4 1114 0 56.3 4.1 11.6 22	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98 60.5 1034 0	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968 0 56.1 2.1 8.3 29	- - - - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98 60.5 976 0	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
Colour, KJ Colour, Konica Minolta CM5 (dry) L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	93.47 0.55 10.12 0.53 11.4 30.5 10.7 98 61.4 1114 0 56.3 4.1 11.6 22	93.22 0.51 11.73 0.60 10.6 25.5 8.5 98 60.5 1034 0	94.05 0.49 11.56 0.60 9.9 24.2 8.3 98 59.7 968 0 56.1 2.1 8.3 29	- - - - - - - - -	93.20 0.50 11.61 0.60 10.6 26.4 9.0 98 60.5 976 0	93.34 0.50 11.55 0.60 10.5 26.2 8.9 98 60.4 987 0	93.54 0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7 38	93.81 0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	93.83 0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8 41	93.99 0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	93.48 0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	93.64 0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0

Country of origin	Russian Federation Average							RSA Crop Average							
Class and Grade bread wheat	Super	B1	B2	В3		Average						_			
No. of samples	2	5	7	-	34	48	25	13	9	4	15	69			
ALVEOGRAM															
Strength (S), cm ²	41.2	38.0	33.0	l -	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			
172								1							
	100 100 150 (100)							1100 III III III III III III III III III							
EXTENSOGRAM															
Strength, cm²	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			
Extendibility, min	200	100		blanogram	1 100	100		201	<u> </u>	Telemonym	210				
	500 400 300 200 100				25	50	100 100 100 100 100 100 100 100 100 100					30			
MIXOGRAM															
Peak time, min	3.6	4.5	4.6	l -	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			
		$\exists t$	(148 MATHER MANAGEMENT	res d	ev an o Tasi o 7		MACCASAN HIGH HAM PER GRAPA AND THE ART THE AR					-			
MYCOTOXINS															
Aflatoxin B ₁ (µg/kg)		-		۷D	'					ND	-				
Aflatoxin B ₂ (µg/kg)				۷D						ND					
Aflatoxin G ₁ (μg/kg)				۱D						ND					
Aflatoxin G ₂ (μg/kg)				ND ND						ND					
Fumonisin B ₁ (μg/kg)	 			ND						ND					
Fumonisin B ₂ (µg/kg)	 			ND ON						ND					
Fumonisin B ₃ (µg/kg)	 			ND [1 017]						ND [4,047]					
Deoxynivalenol (μg/kg) [max. value]	 			[1 017]						[1 017]					
Ochratoxin A (µg/kg)	 			ND O						ND O LOOI					
Zearalenone (µg/kg)				ND D						0 [29] ND					
HT-2 (μg/kg) T-2 Toxin (μg/kg)	_			ND ND						ND ND					
No. of samples				15						40					

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

	1		sus 2								_	-
Country of origin				Avera		١.	_			p Ave		
Class and Grade bread wheat	Super	B1	B2	B3		Average	Super	B1	B2	B3		Average
No. of samples	-	3	-	-	5	8	132	56	25	15	105	333
WHEAT												
GRADING												
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 Hlm (dirty), kg/hl	<u> </u>	38.3 79.6	-	-	41.6 80.9	40.4 80.4	36.1 80.0	38.7 81.3	37.8 80.6	33.3 77.1	33.2 75.9	35.6 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, %	<u> </u>	0.27	-	-	0.05	0.13	0.38	0.34	0.34	0.28	3.77	1.44
Combined deviations, %	-	3.21	-	<u>-</u>	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 0.03	-	-	0.06	0.14	0.11	0.15 0.00	0.14	0.07	0.60 0.01	0.27 0.00
Storage fungi, % Ergot, %	-	0.03	<u>-</u>		0.00	0.01	0.00	0.00	0.00	0.00	0.01	0.00
Poisonous seeds (<i>Crotalaria spp., etc.</i>)	-	0.00	<u> </u>		0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds (Argemone mexicana, etc.)		0	_	-	0	0	<u> </u>	0	0	0	0	0
Live insects		No	 	<u> </u>	No	No	No	No	No	No	No	No
Undesirable odour	_	No	-	-	No	No	No	No	No	No	No	No
	Super	B1	B2	В3	cow	Average	Super	B1	B2	В3	cow	Average
No. of samples	-	3	-	-	5	8	25	13	9	4	18	69
Bühler Extraction, %	-	74.9	-	-	71.9	73.0	74.9	75.7	75.8	74.1	73.7	74.8
FLOUR												
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
L* a*	-	0.56	-	-	0.47	0.50	0.50	0.46	0.46	0.40	0.44	0.47
L* a* b*		0.56 10.45	-	-	0.47 10.88	0.50 10.72	0.50 10.35	0.46 10.22	0.46 10.53	0.40 10.32	0.44 10.26	0.47 10.32
L* a* b* Ash (db), %	-	0.56 10.45 0.56	-	-	0.47 10.88 0.50	0.50 10.72 0.52	0.50 10.35 0.65	0.46 10.22 0.65	0.46 10.53 0.63	0.40 10.32 0.61	0.44 10.26 0.63	0.47 10.32 0.64
L* a* b* Ash (db), % Protein (12% mb), %	- - -	0.56 10.45 0.56 11.3	-	- - -	0.47 10.88 0.50 9.9	0.50 10.72 0.52 10.4	0.50 10.35 0.65 12.7	0.46 10.22 0.65 11.2	0.46 10.53 0.63 10.3	0.40 10.32 0.61 11.2	0.44 10.26 0.63 12.1	0.47 10.32 0.64 11.9
L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), %	-	0.56 10.45 0.56 11.3 28.8		-	0.47 10.88 0.50 9.9 25.6	0.50 10.72 0.52 10.4 26.8	0.50 10.35 0.65 12.7 33.6	0.46 10.22 0.65 11.2 29.5	0.46 10.53 0.63 10.3 26.6	0.40 10.32 0.61 11.2 29.2	0.44 10.26 0.63 12.1 31.7	0.47 10.32 0.64 11.9 31.1
L* a* b* Ash (db), % Protein (12% mb), %	- - - -	0.56 10.45 0.56 11.3	-	- - -	0.47 10.88 0.50 9.9	0.50 10.72 0.52 10.4	0.50 10.35 0.65 12.7	0.46 10.22 0.65 11.2	0.46 10.53 0.63 10.3	0.40 10.32 0.61 11.2	0.44 10.26 0.63 12.1	0.47 10.32 0.64 11.9
L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), %	- - - -	0.56 10.45 0.56 11.3 28.8 10.0	- - - -		0.47 10.88 0.50 9.9 25.6 8.8	0.50 10.72 0.52 10.4 26.8 9.3	0.50 10.35 0.65 12.7 33.6 11.5	0.46 10.22 0.65 11.2 29.5 9.9	0.46 10.53 0.63 10.3 26.6 8.8	0.40 10.32 0.61 11.2 29.2 9.9	0.44 10.26 0.63 12.1 31.7 10.7	0.47 10.32 0.64 11.9 31.1 10.6
L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), %	- - - -	0.56 10.45 0.56 11.3 28.8 10.0	- - - -		0.47 10.88 0.50 9.9 25.6 8.8	0.50 10.72 0.52 10.4 26.8 9.3	0.50 10.35 0.65 12.7 33.6 11.5	0.46 10.22 0.65 11.2 29.5 9.9	0.46 10.53 0.63 10.3 26.6 8.8	0.40 10.32 0.61 11.2 29.2 9.9	0.44 10.26 0.63 12.1 31.7 10.7	0.47 10.32 0.64 11.9 31.1 10.6
L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index	- - - -	0.56 10.45 0.56 11.3 28.8 10.0	- - - -		0.47 10.88 0.50 9.9 25.6 8.8	0.50 10.72 0.52 10.4 26.8 9.3	0.50 10.35 0.65 12.7 33.6 11.5	0.46 10.22 0.65 11.2 29.5 9.9	0.46 10.53 0.63 10.3 26.6 8.8	0.40 10.32 0.61 11.2 29.2 9.9	0.44 10.26 0.63 12.1 31.7 10.7	0.47 10.32 0.64 11.9 31.1 10.6
L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST	- - - -	0.56 10.45 0.56 11.3 28.8 10.0 98	- - - -		0.47 10.88 0.50 9.9 25.6 8.8 99	0.50 10.72 0.52 10.4 26.8 9.3 99	0.50 10.35 0.65 12.7 33.6 11.5 95	0.46 10.22 0.65 11.2 29.5 9.9 95	0.46 10.53 0.63 10.3 26.6 8.8 96	0.40 10.32 0.61 11.2 29.2 9.9 96	0.44 10.26 0.63 12.1 31.7 10.7 96	0.47 10.32 0.64 11.9 31.1 10.6 95
L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, %	- - - -	0.56 10.45 0.56 11.3 28.8 10.0 98	- - - -		0.47 10.88 0.50 9.9 25.6 8.8 99	0.50 10.72 0.52 10.4 26.8 9.3 99	0.50 10.35 0.65 12.7 33.6 11.5 95	0.46 10.22 0.65 11.2 29.5 9.9 95	0.46 10.53 0.63 10.3 26.6 8.8 96	0.40 10.32 0.61 11.2 29.2 9.9 96	0.44 10.26 0.63 12.1 31.7 10.7 96	0.47 10.32 0.64 11.9 31.1 10.6 95
L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation	- - - - - - -	0.56 10.45 0.56 11.3 28.8 10.0 98			0.47 10.88 0.50 9.9 25.6 8.8 99 59.7	0.50 10.72 0.52 10.4 26.8 9.3 99	0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185	0.46 10.22 0.65 11.2 29.5 9.9 95	0.46 10.53 0.63 10.3 26.6 8.8 96	0.40 10.32 0.61 11.2 29.2 9.9 96	0.44 10.26 0.63 12.1 31.7 10.7 96	0.47 10.32 0.64 11.9 31.1 10.6 95
L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM	- - - - - - -	0.56 10.45 0.56 11.3 28.8 10.0 98 61.3 1146			0.47 10.88 0.50 9.9 25.6 8.8 99 59.7 968	0.50 10.72 0.52 10.4 26.8 9.3 99 60.3 1035	0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083	0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036	0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106	0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140	0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), %	- - - - - - -	0.56 10.45 0.56 11.3 28.8 10.0 98 61.3 1146 0			0.47 10.88 0.50 9.9 25.6 8.8 99 59.7 968 0	0.50 10.72 0.52 10.4 26.8 9.3 99 60.3 1035 0	0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0	0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min		0.56 10.45 0.56 11.3 28.8 10.0 98 61.3 1146 0			0.47 10.88 0.50 9.9 25.6 8.8 99 59.7 968 0	0.50 10.72 0.52 10.4 26.8 9.3 99 60.3 1035 0	0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0	0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	- - - - - - - - - - - - - - - - - - -	0.56 10.45 0.56 11.3 28.8 10.0 98 61.3 1146 0	- - - - - - - - - - -		0.47 10.88 0.50 9.9 25.6 8.8 99 59.7 968 0	0.50 10.72 0.52 10.4 26.8 9.3 99 60.3 1035 0	0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7	0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0	0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min		0.56 10.45 0.56 11.3 28.8 10.0 98 61.3 1146 0	- - - - - - - - - -		0.47 10.88 0.50 9.9 25.6 8.8 99 59.7 968 0	0.50 10.72 0.52 10.4 26.8 9.3 99 60.3 1035 0	0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0	0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9 8.7 33	0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0
L* a* b* Ash (db), % Protein (12% mb), % Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	- - - - - - - - - - - - - - - - - - -	0.56 10.45 0.56 11.3 28.8 10.0 98 61.3 1146 0	- - - - - - - - - -		0.47 10.88 0.50 9.9 25.6 8.8 99 59.7 968 0	0.50 10.72 0.52 10.4 26.8 9.3 99 60.3 1035 0	0.50 10.35 0.65 12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0 8.7	0.46 10.22 0.65 11.2 29.5 9.9 95 61.1 1083 0	0.46 10.53 0.63 10.3 26.6 8.8 96 60.1 1036 0	0.40 10.32 0.61 11.2 29.2 9.9 96 61.3 1106 0	0.44 10.26 0.63 12.1 31.7 10.7 96 62.3 1140 0	0.47 10.32 0.64 11.9 31.1 10.6 95 62.1 1130 0

Country of origin		U	kra <u>ine</u>	Aver	age_		RSA Crop Average							
Class and Grade bread wheat	Super	B1	B2	В3		Average								
No. of samples	_	3			5	8	25	13	9	4	15	69		
		, ·	l	I	l ,	•				l .	'*	""		
ALVEOGRAM														
Strength (S), cm²	<u> </u>	36.5	-	l -	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		
	130							140 (card) 2						
EXTENSOGRAM														
Strength, cm²	<u> </u>	102	l -	l -	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		
MIXOGRAM Peak time, min	900 800 1000 800 800 900 900 100 0	4.3	19		4.3	4.3	900 900 900 900 900 900 900 900 9	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		
	- 61.3 - 59.7 60.3 - 128. 90 98.							MANAGEM IN THE PERSON OF THE STATE OF THE ST						
MYCOTOXINS														
Aflatoxin Β ₁ (μg/kg)				ND						ND				
Aflatoxin Β ₂ (μg/kg)				ND						ND				
Aflatoxin G ₁ (μg/kg)				ND ND						ND				
Aflatoxin G ₂ (µg/kg)	_			ND ND						ND ND				
Fumonisin B ₁ (μg/kg) Fumonisin B ₂ (μg/kg)				ND ND						ND ND				
Fumonisin B ₂ (μg/kg)				ND ND						ND				
Deoxynivalenol (μg/kg) [max. value]				<100]						[1 017]				
Ochratoxin A (µg/kg)				ND						ND				
Zearalenone (µg/kg)				ND					<2	0 [29]				
HT-2 (μg/kg)			ı	ND						ND				
Π1-2 (μg/kg)	ND ND							ND ND						
T-2 Toxin (µg/kg) No. of samples				ND										

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								De	A C ==	n A./	***	
Country of origin Class and Grade bread wheat	Super	B1	B2	Averag	cow] A	Cunor	B1	B2	р Ave		A
	Super	БІ	D2	5	9	Average 14	Super 132			ļ		Average
No. of samples	-	•	·	⁵	9	14	132	56	25	15	105	333
WHEAT												
GRADING	ļ.,											
Protein (12% mb), %	-	-	-	9.8	12.2	11.3	13.5	12.0	11.1	12.4	13.2	12.9
Moisture, %	<u> </u>	-	-	10.4	11.3	11.0	10.3	10.1	10.1	10.2	10.3	10.2
Falling number, sec 1000 Kernel mass (13% mb), g	+	-	<u> </u>	329 30.8	484 34.2	429 33.0	382 36.1	387 38.7	355 37.8	370 33.3	295 33.2	353 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, %	1 - 1	-	† -	0.00	0.00	0.00	0.01	0.01	0.00	0.00	0.01	0.01
Foreign matter, %	1 - 1	-	-	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, %	-	-	<u> </u>	0.00	0.02	0.01	0.07	0.05	0.05	0.01	0.09	0.07
Insect damaged kernels, %	-	-	<u> </u>	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, % Combined deviations. %	 	-	-	0.58 3.70	0.96 6.57	0.83 5.54	0.38 2.08	0.34	0.34	0.28 2.22	3.77	1.44 3.91
Heavily frost damaged kernels, %	╅	-	-	0.00	0.00	0.00	0.03	1.98 0.01	1.95 0.00	0.00	7.93 0.01	0.02
Field fungi, %	╅	-	-	0.00	0.00	0.62	0.03	0.01	0.00	0.00	0.60	0.02
Storage fungi, %		_	-	0.08	0.00	0.02	0.00	0.00	0.00	0.00	0.00	0.00
Ergot, %	┪-	-	-	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Poisonous seeds (Crotalaria spp., etc.)	- 1	-	-	0	0	0	0	0	0	0	0	0
Poisonous seeds (Argemone mexicana, etc.)	- 1	-	-	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
FLOUR												
Colour, KJ	<u> </u>	_	T -	-4.4	-3.9	-4.1	-4.7	-4.9	-4.9	-4.9	-4.3	-4.7
Colour, Konica Minolta CM5 (dry)	$\vdash \vdash \vdash$		<u> </u>									
L*	1 - 1	-	-	94.75	93.25	93.79	93.54	93.81	93.83	93.99	93.48	93.64
a*	1 - 1	-	-	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	0.50	0.53	0.05	0.65	0.62	0.04		0.64
B 1 : /100/ 1: 2/				0.70	0.56		0.65	0.00	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), %		-	-	8.0 19.4	11.0 27.9	9.9 24.6	12.7 33.6	11.2 29.5	10.3 26.6	11.2 29.2	12.1 31.7	11.9 31.1
Wet Gluten (14% mb), % Dry Gluten (14% mb), %			-	8.0 19.4 6.4	11.0 27.9 9.6	9.9 24.6 8.3	12.7 33.6 11.5	11.2 29.5 9.9	10.3 26.6 8.8	11.2 29.2 9.9	12.1 31.7 10.7	11.9 31.1 10.6
Wet Gluten (14% mb), %	-	-	1	8.0 19.4	11.0 27.9	9.9 24.6	12.7 33.6	11.2 29.5	10.3 26.6	11.2 29.2	12.1 31.7	11.9 31.1
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index	-	-	1	8.0 19.4 6.4	11.0 27.9 9.6	9.9 24.6 8.3	12.7 33.6 11.5	11.2 29.5 9.9	10.3 26.6 8.8	11.2 29.2 9.9	12.1 31.7 10.7	11.9 31.1 10.6
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST	-		-	8.0 19.4 6.4 97	11.0 27.9 9.6 97	9.9 24.6 8.3 97	12.7 33.6 11.5 95	11.2 29.5 9.9 95	10.3 26.6 8.8 96	11.2 29.2 9.9 96	12.1 31.7 10.7 96	11.9 31.1 10.6 95
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, %	-	-	-	8.0 19.4 6.4 97	11.0 27.9 9.6 97	9.9 24.6 8.3 97	12.7 33.6 11.5 95	11.2 29.5 9.9 95	10.3 26.6 8.8 96	11.2 29.2 9.9 96	12.1 31.7 10.7 96	11.9 31.1 10.6 95
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³			-	8.0 19.4 6.4 97	11.0 27.9 9.6 97	9.9 24.6 8.3 97 59.4 969	12.7 33.6 11.5 95	11.2 29.5 9.9 95	10.3 26.6 8.8 96	11.2 29.2 9.9 96	12.1 31.7 10.7 96	11.9 31.1 10.6 95 62.1 1130
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, %	-	-	-	8.0 19.4 6.4 97 56.5 854	11.0 27.9 9.6 97 61.0 1033	9.9 24.6 8.3 97	12.7 33.6 11.5 95 63.2 1185	11.2 29.5 9.9 95 61.1 1083	10.3 26.6 8.8 96 60.1 1036	11.2 29.2 9.9 96 61.3 1106	12.1 31.7 10.7 96 62.3 1140	11.9 31.1 10.6 95
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³	-	-	-	8.0 19.4 6.4 97 56.5 854	11.0 27.9 9.6 97 61.0 1033	9.9 24.6 8.3 97 59.4 969	12.7 33.6 11.5 95 63.2 1185	11.2 29.5 9.9 95 61.1 1083	10.3 26.6 8.8 96 60.1 1036	11.2 29.2 9.9 96 61.3 1106	12.1 31.7 10.7 96 62.3 1140	11.9 31.1 10.6 95 62.1 1130
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation	-	-	-	8.0 19.4 6.4 97 56.5 854	11.0 27.9 9.6 97 61.0 1033	9.9 24.6 8.3 97 59.4 969	12.7 33.6 11.5 95 63.2 1185	11.2 29.5 9.9 95 61.1 1083	10.3 26.6 8.8 96 60.1 1036	11.2 29.2 9.9 96 61.3 1106	12.1 31.7 10.7 96 62.3 1140	11.9 31.1 10.6 95 62.1 1130
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM	-	-	-	8.0 19.4 6.4 97 56.5 854	11.0 27.9 9.6 97 61.0 1033 0	9.9 24.6 8.3 97 59.4 969	12.7 33.6 11.5 95 63.2 1185 0	11.2 29.5 9.9 95 61.1 1083 0	10.3 26.6 8.8 96 60.1 1036 0	11.2 29.2 9.9 96 61.3 1106	12.1 31.7 10.7 96 62.3 1140	11.9 31.1 10.6 95 62.1 1130
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), %	- - - - - -		-	8.0 19.4 6.4 97 56.5 854 0	11.0 27.9 9.6 97 61.0 1033 0	9.9 24.6 8.3 97 59.4 969 0	12.7 33.6 11.5 95 63.2 1185 0	11.2 29.5 9.9 95 61.1 1083 0	10.3 26.6 8.8 96 60.1 1036 0	11.2 29.2 9.9 96 61.3 1106 0	12.1 31.7 10.7 96 62.3 1140 0	11.9 31.1 10.6 95 62.1 1130 0
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min				8.0 19.4 6.4 97 56.5 854 0	11.0 27.9 9.6 97 61.0 1033 0	9.9 24.6 8.3 97 59.4 969 0	12.7 33.6 11.5 95 63.2 1185 0	11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3	10.3 26.6 8.8 96 60.1 1036 0	11.2 29.2 9.9 96 61.3 1106 0	12.1 31.7 10.7 96 62.3 1140 0	11.9 31.1 10.6 95 62.1 1130 0
Wet Gluten (14% mb), % Dry Gluten (14% mb), % Gluten Index 100 g BAKING TEST Baking water absorption, % Loaf volume, cm³ Evaluation FARINOGRAM Water absorption (14% mb), % Development time, min Stability, mm	700	- - - - - -		8.0 19.4 6.4 97 56.5 854 0	11.0 27.9 9.6 97 61.0 1033 0 55.9 2.7	9.9 24.6 8.3 97 59.4 969 0	12.7 33.6 11.5 95 63.2 1185 0 61.5 6.0	11.2 29.5 9.9 95 61.1 1083 0 60.2 5.3 7.5	10.3 26.6 8.8 96 60.1 1036 0 59.0 5.4 7.8	11.2 29.2 9.9 96 61.3 1106 0 58.6 4.9	12.1 31.7 10.7 96 62.3 1140 0	11.9 31.1 10.6 95 62.1 1130 0

<u> </u>	USA Average							RSA Crop Average							
Country of origin			1												
Class and Grade bread wheat	Super	B1	B2	B3	cow	Average	Super	B1	B2	B3	cow	Average			
No. of samples	-		-	5	9	14	25	13	9	4	15	69			
ALVEOGRAM															
Strength (S), cm²	-	-	-	13.6	38.1	29.4	47.3	39.8	36.8	40.2	41.3	42.6			
Stability (P), mm	- 1	-	-	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			
	1	H (mm)			1 1		H (min)								
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	\vdash		90	100	150		\vdash		50	100	150				
EXTENSOGRAM															
Strength, cm²	-	-	-	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			
	1000		Eco	neopram			1000			Stenesgrem					
	800					0005	900								
	800			-			800								
	750 · · ·						100 800								
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	200						200				1				
	100						100								
	0		10	18 20	26	30		, ,	10	16 2		30			
MIXOGRAM															
Peak time, min	- 1	_	l .	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			
, , , , ,		/ worsts	# 200	MANUAL DAY	<u> </u>	1		1//	////	1//	/ / /	1			
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		111	111	111	111	1		1	EAR HERSET RESOUR EMAIL AT HOUSE BY CHEPARETHER OF	(topp) one (copy)	2 2 1 5 k	†			
MYCOTOXINS															
				ND.					,	ND					
Aflatoxin B ₁ (μ g/kg) Aflatoxin B ₂ (μ g/kg)				ND ND						ND ND					
Aflatoxin G_1 (µg/kg) Aflatoxin G_1 (µg/kg)				ND ND						ND ND					
Aflatoxin G ₂ (µg/kg) Aflatoxin G ₂ (µg/kg)				ND ND						ND					
Fumonisin B ₁ (µg/kg)				ND ND						ND					
Fumonisin B ₁ (µg/kg)				ND						ND					
Fumonisin B ₃ (µg/kg)				ND						ND					
Deoxynivalenol (μg/kg) [max. value]				[1 750]						[1 017]					
Ochratoxin A (µg/kg)				ND						ND					
Zearalenone (µg/kg)) [44]						0 [29]					
HT-2 (μg/kg)				ND						ND					
T-2 Toxin (µg/kg)				ND						ND					
No. of samples				5						40					