

## BREAD WHEAT GRADING TABLE 2003/2004

Grade	Minimum			Maximum percentage permissible deviation (m/m)									
				A	B	C	D	E	F	G	H	I	J
	Hectolitre mass, kg	Falling number, seconds	Protein content, %	Heavily frost damaged kernels	Field fungi	Storage fungi	Screenings	Other grain and unthreshed ears	Gravel, stones, turf and glass	Foreign matter plus F	Heat damaged kernels	Damaged kernels plus H	Combined deviations (D+E+G+I)
Grade 1	77	220	12	5	2	0.5	3	1	0.5	1	0.5	2	5
Grade 2	76	220	11	5	2	0.5	3	1	0.5	1	0.5	2	5
Grade 3	74	220	10	5	2	0.5	3	1	0.5	1	0.5	2	5
Grade 4	72	200	9	5	2	0.5	3	1	0.5	1	0.5	2	5
Utility grade	70	150	8	10	2	0.5	10	4	0.5	3	0.5	5	10
Other Wheat	<70	<150	<8	>10	>2	>0.5	>10	>4	>0.5	>3	>0.5	>5	>10
Minimum size of working samples	1 kg	300 g clean	Apparatus instructions	25 g sifted	25 g sifted	25 g sifted	500 g unsifted	50 g sifted	100 g sifted	100 g sifted	100 g sifted	25 g sifted	-

### SCHEMATIC PRESENTATION OF CLASSES AND GRADES OF WHEAT

#### BREAD WHEAT

#### BISCUIT WHEAT

#### DURUM WHEAT

##### Class B

##### Class C

##### Class D

##### Grade

##### Grade

##### Grade

Minimum Prot (12 % mb)  
Minimum kg/hl  
FN Minimum  
220 s

Minimum kg/hl  
No minimum  
FN

Minimum Prot (12 % mb)  
Minimum kg/hl  
Minimum % vk  
FN Minimum  
220 s

12 77 **B1**

76 **C1**

14 79 90 **DS**

11 76 **B2**

74 **C2**

13 76 80 **D1**

10 74 **B3**

12 74 70 **D2**

FN  
Minimum  
200 s

9 72 **B4**

FN  
Minimum  
150 s

8 70 **UT**

#### **CLASS OTHER WHEAT**

Does not comply with the minimum requirements for UT or C2 or D2.

FN = falling number  
mb = moisture basis  
vk = vitreous kernels