

**SOUTH AFRICAN
WINTER RAINFALL WHEAT
Western Cape Province**

PRODUCTION REGION	(1)				(2)				(3)			
	Namakwaland				Swartland Western Region				Swartland Central Region			
Intake silos	Bitterfontein Graafwater Landplaas Vanrhynsdorp Vredendal				Bergrivier Darling Koperfontein Vredenburg				Eendekuil Klipheuwel Koringberg Malmesbury Moorreesburg Moravia Piketberg Pools Ruststasie			
WHEAT												
Protein (12%mb), %	11.49				12.97				13.03			
Falling number, sec	406				407				393			
1000 Kernel mass (13%mb), g	36.4				28.6				28.2			
Hectolitre mass (dirty), kg/hl	76.3				75.3				75.8			
Screenings (<1.8mm), %	1.52				3.77				2.80			
Sprouted kernels, %	0.00				0.00				0.00			
Number of samples	4				24				36			
CULTIVARS												
SST 94	33.2				7.8				11.3			
SST 57	27.8				14.2				14.7			
with highest % occurrence	SST 88 22.5				SST 88 61.0				SST 88 54.0			
SST 825	12.0				0.3				1.8			
SST 65	4.5				11.8				12.0			
Number of samples	4				24				36			
MIXOGRAM (Quadromat)												
Peak time, min	2.9				2.9				2.8			
Tail height (6min), mm	51				51				52			
Number of samples	4				24				36			
	B1	B2	B3	B4	B1	B2	B3	B4	B1	B2	B3	B4
BÜHLER EXTRACTION, %	74.7	74.4	74.3	72.0	73.7	72.5	72.9	70.6	74.5	72.8	72.0	72.4
FLOUR												
Protein (12%mb), %	13.1	10.5	10.0	9.4	12.3	12.2	12.9	13.2	12.1	11.1	12.9	13.7
Colour, KJ	-0.4	-1.3	-1.2	-1.3	-1.0	-0.8	-0.4	1.0	-1.0	-1.2	-0.9	-0.6
FARINOGRAM												
Water absorption (14%mb), %	62.9	62.0	60.6	57.7	59.5	59.2	60.1	59.7	59.6	59.3	59.8	61.3
Development time, min	4.2	3.8	3.5	2.3	4.5	4.8	4.3	5.3	3.8	3.8	4.7	5.2
Stability, min	5.9	4.9	5.1	5.1	7.2	7.2	7.0	8.8	6.1	6.2	7.7	8.4
Mixing Tolerance Index, BU	55	60	58	61	46	48	46	33	50	55	42	40
EXTENSOGRAM (45 min pull)												
Area, cm ²	82	66	67	56	108	119	114	122	107	102	103	110
Maximum height, BU	310	305	315	290	390	440	395	420	385	375	390	370
Extensibility, cm	18.2	14.7	14.6	13.6	19.1	19.1	19.6	19.2	19.0	18.1	18.4	20.4
ALVEOGRAM												
Strength, cm ²	36.1	28.1	30.6	24.3	43.7	42.4	43.7	46.8	44.3	37.2	45.3	48.5
Stability (P), mm	82	95	90	73	80	78	79	79	77	77	77	82
Distensibility (L), mm	103	58	75	71	130	133	140	146	152	117	151	147
Configuration ratio (P/L)	0.79	1.62	1.21	1.03	0.62	0.58	0.56	0.54	0.51	0.66	0.51	0.56
MIXOGRAM												
Peak time, min	2.0	2.0	2.5	2.7	2.5	2.5	2.5	2.8	2.3	2.7	2.2	2.5
100g BAKING TEST												
Loaf volume, cm ³	945	805	780	745	940	925	945	940	1000	930	1035	1070
Evaluation	2	1	1	1	0	0	1	2	0	0	0	0

SOUTH AFRICAN
WINTER RAINFALL WHEAT
Western Cape Province

PRODUCTION REGION	(4)				(5)				(6)			
	Swartland Eastern Region				Ruens Western Region				Ruens Eastern Region			
Intake silos	Ceres Gouda Halfmanshof Leliedam Porterville Riebeeck-Wes				Bredasdorp Caledon Klipdale Krige Napier Protem Rietpoel Villiersdorp				Albertinia Ashton Camfer Heidelberg Karringmelksrivier Kleinberg Protem Riversdal Swellendam			
WHEAT												
Protein (12% mb), %	11.88				10.76				10.74			
Falling number, sec	384				387				386			
1000 Kernel mass (13% mb), g	30.2				38.3				38.1			
Hectolitre mass (dirty), kg/hl	77.2				80.7				79.3			
Screenings (<1.8mm), %	1.61				2.28				1.66			
Sprouted kernels, %	0.00				0.00				0.00			
Number of samples	23				30				17			
CULTIVARS												
SST 88	51.6				39.0				19.6			
cultivars with highest % occurrence	SST 57 SST 94 SST 65 SST 825				SST 57 SST 94 SST 65 SST 825				SST 57 SST 94 SST 65 SST 825			
	22.5 11.9 9.8 0.3				25.5 22.5 8.9 0.7				35.6 29.5 6.5 5.6			
Number of samples	23				30				17			
MIXOGRAM (Quadromat)												
Peak time, min	2.7				2.3				2.8			
Tail height (6min), mm	49				46				49			
Number of samples	23				30				17			
	B 1	B 2	B 3	B 4	B 1	B 2	B 3	B 4	B 1	B 2	B 3	B 4
BÜHLER EXTRACTION, %	74.4	74.4	73.4	71.9	75.0	75.0	75.3	75.9	74.9	75.3	74.5	74.0
FLOUR												
Protein (12% mb), %	11.4	10.6	10.3	11.3	11.4	10.1	9.6	8.7	12.3	10.7	9.6	8.7
Colour, KJ	-1.0	-1.2	-1.0	-1.1	-1.5	-1.6	-1.0	-1.0	-1.2	-1.1	-1.7	-1.7
FARINOGRAM												
Water absorption (14% mb), %	60.1	59.3	58.6	58.8	62.5	61.1	60.9	61.8	62.1	62.3	59.7	56.9
Development time, min	4.0	4.3	3.7	4.2	3.8	3.5	3.3	1.8	5.2	4.2	3.8	2.0
Stability, min	5.5	6.0	5.0	5.3	3.8	4.8	4.8	4.0	7.2	5.8	5.1	5.2
Mixing Tolerance Index, BU	57	61	65	60	66	76	69	67	51	64	74	66
EXTENSOGRAM (45 min pull)												
Area, cm2	101	78	66	85	70	52	42	42	84	62	56	60
Maximum height, BU	445	335	315	330	270	220	215	240	335	270	265	335
Extensibility, cm	15.5	15.9	14.4	17.8	17.4	14.6	13.3	11.8	17.5	15.5	14.8	12.6
ALVEOGRAM												
Strength, cm2	39.9	35.0	30.4	34.3	29.7	24.5	24.0	22.8	41.0	28.7	26.0	23.7
Stability (P), mm	79	76	75	68	79	78	82	95	87	91	80	72
Distensibility (L), mm	128	115	95	138	88	72	64	45	107	65	69	70
Configuration ratio (P/L)	0.62	0.66	0.79	0.50	0.90	1.09	1.27	2.08	0.81	1.39	1.17	1.03
MIXOGRAM												
Peak time, min	2.4	2.3	2.4	2.3	2.0	1.9	2.3	2.0	2.4	2.3	2.1	3.2
100g BAKING TEST												
Loaf volume, cm3	935	860	905	940	865	830	760	680	885	820	785	705
Evaluation	0	0	0	0	1	0	1	2	2	1	0	1

SOUTH AFRICAN

IRRIGATION WHEAT

Vaal and Orange river area

SUMMER RAINFALL WHEAT (AND IRRIGATION)

North-West Province

PRODUCTION REGION	(10) Griekwaland - West	(11) Vaalharts	(12) North-West Western Region	(14) North-West Southern Region	(16) North-West Central Eastern Region
Intake silos	Britstown Douglas Marydale Modderrivier Oranjerivierstasie Prieska Rietrivier Upington	Barkly-Wes Hartswater Jan Kemp Magogong Taung	Bloubank Buhmannsdrif Kameel Kraaipan Madibogo Mafikeng Mareetsane Piet Plessis Springbokpan Vergeleë Vryburg Vryhof	Amalia Barberspan Delareyville Excelsior Geysdorp Hallat's Hope Migdol Nooitgedacht Schweizer-Reneke Taaibospan	Bamboesspruit Klerksdorp Leeudoringstad Makwassie Regina Steelpoort Wolmaranstad
WHEAT					
Protein (12%mb), %	11.30	11.78	13.18	13.45	12.27
Falling number, sec	419	319	363	379	385
1000 Kernel mass (13%mb), g	35.6	37.5	36.5	34.1	31.8
Hectolitre mass (dirty), kg/hl	79.5	77.1	76.8	74.5	74.0
Screenings (<1.8mm), %	1.87	1.91	1.37	3.71	3.55
Sprouted kernels, %	0.08	0.66	0.05	0.25	0.10
Number of samples	19	31	3	5	4
CULTIVARS					
SST 806	32.2	25.5	28.7	24.0	53.3
cultivars SST 876	25.5	19.2	33.0	2.0	35.0
with highest % occurrence SST 825	19.3	34.4	3.3	9.5	2.0
Kariega	3.0	11.1	9.7		1.2
SST 822	0.6	1.1	12.3	64.5	
Number of samples	19	31	3	5	4
MIXOGRAM (Quadromat)					
Peak time, min	2.4	2.7	3.0	3.4	2.2
Tail height (6min), mm	47	50	53	54	48
Number of samples	19	31	3	5	4
	B1 B2 B3 B4	B1 B2 B3 B4	B1 B2 B3 B4	B1 B2 B3 B4	B1 B2 B3
BÜHLER EXTRACTION, %	75.1 75.8 75.5 75.1	75.5 75.4 74.7 74.8		73.2	
FLOUR					
Protein (12%mb), %	11.6 10.3 9.6 8.6	11.2 10.4 10.2 10.8		13.3	
Colour, KJ	-1.1 -1.5 -1.4 -1.3	-1.1 -1.0 -1.0 -0.8		1.7	
FARINOGRAM					
Water absorption (14%mb), %	61.9 61.6 61.9 59.2	62.5 61.7 60.6 63.7		64.3	
Development time, min	4.2 3.7 3.0 2.3	3.7 4.0 3.7 3.7		6.7	
Stability, min	5.9 5.3 4.1 3.5	4.9 5.9 5.6 5.3		8.8	
Mixing Tolerance Index, BU	56 68 80 88	70 56 61 62		48	
EXTENSOGRAM (45 min pull)					
Area, cm ²	84 64 56 43	70 69 75 70		107	
Maximum height, BU	320 290 250 225	270 290 310 305		350	
Extensibility, cm	18.0 15.3 15.3 13.3	17.6 16.3 15.7 16.3		21.0	
ALVEOGRAM					
Strength, cm ²	38.7 31.8 28.6 20.5	37.2 34.6 34.3 35.0		46.3	
Stability (P), mm	86 88 87 75	87 85 82 96		89	
Distensibility (L), mm	107 81 74 59	106 97 101 80		137	
Configuration ratio (P/L)	0.81 1.08 1.17 1.27	0.82 0.87 0.81 1.20		0.65	
MIXOGRAM					
Peak time, min	2.2 2.5 2.3 2.3	2.2 2.5 2.3 2.0		2.8	
100g BAKING TEST					
Loaf volume, cm ³	950 900 860 790	955 880 905 825		955	
Evaluation	0 0 0 0	0 0 0 1		2	

SOUTH AFRICAN
SUMMER RAINFALL WHEAT (AND IRRIGATION)
North-West Province

PRODUCTION REGION	(17) North-West Central Northern Region (Ottosdal)	(18) North-West Central Region (Ventersdorp)	(19) North-West Central Region (Lichtenburg)	(20) North-West Eastern Region
Intake silos	Bospoort Hartbeesfontein Kleinharts Meliiodora Ottosdal Rostrataville Vermaas Werda	Bodenstein Buckingham Coligny Enselspruit Makokskraal Potchefstroom Ventersdorp	Grootpan Halfpad Hibernia Lichtenburg Lottiehalte Lusthof	Battery Boons Brits Derby Koster Rustenburg Swaruggens Syferbult
WHEAT				
Protein (12% mb), %	12.07	13.16	12.91	11.81
Falling number, sec	370	367	365	348
1000 Kernel mass (13% mb), g	38.4	38.8	36.5	35.4
Hectolitre mass (dirty), kg/hl	77.5	79.6	78.5	77.3
Screenings (<1.8mm), %	1.91	0.91	1.46	2.06
Sprouted kernels, %	0.15	0.20	0.05	0.28
Number of samples	7	2	12	14
CULTIVARS				
SST 806	59.4	40.0	46.6	31.9
SST 876	31.6	22.0	27.8	26.9
with highest % occurrence	Olifants	11.0	5.2	9.2
SST 825	2.4	2.5	6.3	6.1
Kariega	0.4	10.0	0.3	6.7
Number of samples	7	2	12	14
MIXOGRAM (Quadromat)				
Peak time, min	2.7	3.2	2.6	3.3
Tail height (6min), mm	51	54	51	53
Number of samples	7	2	12	14
	B1 B2 B3 B4	B1 B2 B3 B4	B1 B2 B3 B4	B1 B2 B3
BÜHLER EXTRACTION, %	76.1 76.4 74.0 76.0	75.4	75.6 76.4 75.2	76.1 75.0 75.0
FLOUR				
Protein (12% mb), %	12.5 11.3 12.8 8.6	12.1	12.6 11.0 11.8	12.1 10.7 9.4
Colour, KJ	-1.4 -0.6 -0.8 -0.9	-0.8	-0.1 -1.1 0.2	-0.3 -0.9 -1.4
FARINOGRAM				
Water absorption (14% mb), %	62.4 62.1 54.0 58.2	61.0	63.6 62.6 63.1	62.8 59.1 58.5
Development time, min	5.2 5.2 5.3 2.3	5.2	4.2 4.2 4.8	4.7 4.2 3.3
Stability, min	8.5 7.4 8.9 4.9	7.9	6.2 5.3 5.7	7.0 7.0 5.6
Mixing Tolerance Index, BU	41 53 43 65	48	53 69 70	56 52 62
EXTENSOGRAM (45 min pull)				
Area, cm ²	145 120 139 65	129	106 90 85	114 108 78
Maximum height, BU	430 435 470 300	450	325 335 315	370 440 345
Extensibility, cm	21.8 18.5 18.6 15.0	20.3	19.8 18.1 18.2	20.8 16.9 15.2
ALVEOGRAM				
Strength, cm ²	53.2 49.2 35.9 28.0	47.7	41.1 37.3 40.7	46.8 39.1 30.0
Stability (P), mm	90 94 48 73	86	90 86 91	92 79 79
Distensibility (L), mm	141 124 187 88	128	110 104 107	118 115 86
Configuration ratio (P/L)	0.64 0.76 0.25 0.84	0.67	0.81 0.83 0.86	0.78 0.69 0.92
MIXOGRAM				
Peak time, min	2.3 2.5 3.3 2.7	2.8	2.3 2.4 2.3	2.6 2.8 2.8
100g BAKING TEST				
Loaf volume, cm ³	990 880 1035 755	1005	960 890 945	995 845 780
Evaluation	0 0 0 0	0	0 0 0	0 0 0

SOUTH AFRICAN

SUMMER RAINFALL WHEAT (AND IRRIGATION)

Free State Province (Central)

Free State Province (Northern)

PRODUCTION REGION	(21)	(26)	(27)	(22)	(23)
	Free State North-Western Region (Viljoenskroon)	Free State South-Eastern Region	Free State Northern Region	Free-State North-Western Region (Bothaville)	Free-State North-Western Region (Bultfontein)
Intake silos	Attie Groenebloem Heuningspruit Koppies Rooiwal Vierfontein Viljoenskroon Vredefort Weiveld	Arlington Kaallaagte Libertas Marquard Meets Monte Video Senekal Steynsrus	Gottenburg Heilbron Hoogte Mooigeleë Petrus Steyn Wolwehoek	Allanridge Bothaville Mirage Odendaalsrus Schoonspruit Schuttendraai	Bultfontein Losdoorns Protespan Tierfontein Wesselsbron Willemsrust
WHEAT					
Protein (12% mb), %	14.57	14.56	14.57	13.09	13.04
Falling number, sec	335	318	364	300	371
1000 Kernel mass (13% mb), g	32.1	30.6	33.7	33.1	33.2
Hectolitre mass (dirty), kg/hl	77.0	76.8	77.6	75.7	77.6
Screenings (<1.8mm), %	1.47	1.62	1.53	2.09	1.76
Sprouted kernels, %	0.02	0.05	0.00	0.02	0.02
Number of samples	8	26	13	7	29
CULTIVARS					
cultivars	Elands PAN 3349	25.0 23.9	22.9 5.4	28.8 2.4	2.6 14.0
with highest % occurrence	Gariep SST 806 SST 399	7.3 1.6	20.0 1.0 25.8	7.7 15.7 12.0	2.0 34.6 5.2
Number of samples	8	26	13	7	29
MIXOGRAM (Quadromat)					
Peak time, min	3.3	2.9	2.6	3.1	2.9
Tail height (6min), mm	57	55	54	53	53
Number of samples	8	26	13	7	29
	B1 B2 B3 B4	B1 B2 B3 B4	B1 B2 B3 B4	B1 B2 B3 B4	B1 B2 B3 B4
BÜHLER EXTRACTION, %	74.1 74.8	74.1 73.1 73.6 73.8	74.9 74.6 74.2	75.9 72.8	74.2 74.2 74.2 72.5
FLOUR					
Protein (12% mb), %	13.0 13.6	13.6 13.3 14.7 14.4	13.1 12.8 13.6	11.6 10.1	12.0 11.1 11.9 13.7
Colour, KJ	0.3 0.3	0.2 -0.3 0.8 0.5	1.0 -0.6 0.1	-0.9 -1.2	-0.6 -0.8 -0.9 0.1
FARINOGRAM					
Water absorption (14% mb), %	61.8 63.1	62.9 62.5 63.9 63.3	64.4 62.2 64.5	60.8 58.7	62.2 61.3 61.6 64.5
Development time, min	4.7 5.9	5.2 5.3 5.7 6.0	5.3 4.8 5.9	3.8 1.6	5.2 4.8 4.5 4.8
Stability, min	7.7 8.4	6.8 8.5 7.0 7.8	6.6 7.7 6.8	5.8 5.0	7.4 7.7 6.8 5.4
Mixing Tolerance Index, BU	48 44	49 44 55 46	55 39 60	57 63	48 51 54 65
EXTENSOGRAM (45 min pull)					
Area, cm ²	122 129	130 125 125 105	105 121 105	132 95	120 100 115 95
Maximum height, BU	430 440	420 540 380 360	405 420 385	425 430	415 395 380 325
Extensibility, cm	19.2 19.0	21.0 15.9 22.8 20.5	17.7 19.7 18.7	20.0 15.6	20.0 17.4 21.2 20.1
ALVEOGRAM					
Strength, cm ²	54.1 52.9	53.8 56.9 53.8 49.5	45.4 45.9 46.2	42.7 35.9	47.1 44.2 42.0 38.8
Stability (P), mm	96 100	92 100 90 85	97 91 95	84 89	97 97 79 85
Distensibility (L), mm	120 111	130 121 129 132	105 116 107	123 81	106 99 136 111
Configuration ratio (P/L)	0.81 0.90	0.70 0.83 0.70 0.64	0.93 0.78 0.89	0.68 1.11	0.91 0.98 0.58 0.76
MIXOGRAM					
Peak time, min	2.8 2.8	2.4 2.8 2.3 2.3	2.3 2.3 2.3	2.3 3.3	2.5 2.5 2.2 2.0
100g BAKING TEST					
Loaf volume, cm ³	965 950	1015 990 1040 1070	995 935 975	930 825	955 900 985 1010
Evaluation	1 2	1 1 2 1	0 1 2	0 0	0 0 0 1

SOUTH AFRICAN

SUMMER RAINFALL WHEAT (AND IRRIGATION)

Free State Province (South-Western)

Free State Province (Eastern)

PRODUCTION REGION	(24) Free State Central Region				(25) Free State South-Western Region				(28) Free State Eastern Region																																			
Intake silos	Bloemfontein	Brandfort	De Brug	Geneva	Hennenman	Koffiefontein	Kroonstad	Petrusburg	Theunissen	Van Tonder	Welgeleë	Winburg	Bethlehem	Clocolan	De Wetsdorp	Ficksburg	Fouriesburg	Marseilles	Modderpoort	Slabberts	Tweespruit	Westminster	Zastron	Afrikaskop	Ascent	Cornelia	Daniëlsrus	Eeram	Frankfort	Harrismith	Jim Fouché	Kransfontein	Memel	Reitz	Tweeling	Villiers	Vrede	Warden	Windfield					
WHEAT																																												
Protein (12%mb), %	13.60				13.43				14.85																																			
Falling number, sec	358				308				339																																			
1000 Kernel mass (13%mb), g	30.3				31.8				33.7																																			
Hectolitre mass (dirty), kg/hl	75.6				76.9				77.0																																			
Screenings (<1.8mm), %	2.99				2.12				1.53																																			
Sprouted kernels, %	0.01				0.00				0.02																																			
Number of samples	46				29				36																																			
CULTIVARS																																												
cultivars with highest % occurrence	Gariep	32.0				12.7				1.6																																		
	SST 806	18.2				1.4				12.1																																		
	PAN 3377	7.0				11.0				23.3																																		
	Elands	2.6				33.4				28.0																																		
	SST 399	2.3				9.6				5.3																																		
Number of samples	46				29				36																																			
MIXOGRAM (Quadromat)																																												
Peak time, min	3.0				2.9				2.6																																			
Tail height (6min), mm	55				54				54																																			
Number of samples	46				29				36																																			
	B1	B2	B3	B4	B1	B2	B3	B4	B1	B2	B3	B4																																
BÜHLER EXTRACTION, %	73.2	72.9	72.8	71.9	74.0	75.2	72.8	73.6	75.1	73.6	74.1	72.2																																
FLOUR																																												
Protein (12%mb), %	12.3	12.5	13.2	12.1	12.1	12.1	13.8	13.3	13.4	14.0	13.3	14.1																																
Colour, KJ	-0.9	-0.5	-0.3	-0.8	-0.9	-0.3	-0.7	0.0	0.3	0.5	0.0	0.1																																
FARINOGRAM																																												
Water absorption (14%mb), %	62.5	61.7	62.2	60.2	63.8	62.2	62.3	62.2	64.2	63.4	63.4	64.3																																
Development time, min	5.5	5.3	6.2	4.7	4.8	4.3	6.5	6.0	6.2	6.7	6.2	7.7																																
Stability, min	7.6	10.4	11.4	7.1	6.6	5.7	10.6	8.3	8.1	10.1	9.4	13.6																																
Mixing Tolerance Index, BU	47	34	30	48	57	61	43	50	54	37	40	29																																
EXTENSOGRAM (45 min pull)																																												
Area, cm ²	106	120	150	105	92	90	143	140	102	122	119	155																																
Maximum height, BU	360	450	475	415	365	330	465	445	355	400	415	460																																
Extensibility, cm	19.5	19.6	22.4	17.2	17.8	19.2	21.0	21.3	19.3	20.9	19.6	22.5																																
ALVEOGRAM																																												
Strength, cm ²	44.0	48.2	53.7	47.2	53.1	44.3	64.7	56.9	46.8	54.4	54.3	66.4																																
Stability (P), mm	91	94	94	83	99	83	96	90	97	98	101	106																																
Distensibility (L), mm	110	106	122	130	118	127	144	139	113	117	110	134																																
Configuration ratio (P/L)	0.82	0.89	0.77	0.64	0.83	0.65	0.66	0.65	0.86	0.84	0.92	0.79																																
MIXOGRAM																																												
Peak time, min	2.3	2.8	2.8	2.5	2.5	2.2	2.9	2.5	2.0	2.4	2.8	2.5																																
100g BAKING TEST																																												
Loaf volume, cm ³	980	955	1030	915	980	980	1135	1125	1005	980	930	990																																
Evaluation	0	0	0	1	0	0	0	0	1	2	2	2																																

**SOUTH AFRICAN
SUMMER RAINFALL WHEAT (AND IRRIGATION)
Mpumalanga**

PRODUCTION REGION	(30)	(32)	(33)
	M pumalanga Eastern Region	M pumalanga Western Region	M pumalanga Northern Region
Intake silos	Amersfoort Badplaas Carolina Davel Ermelo Estancia Lothair Maizefield Mkondo Morgenzon Overvaal Panbult	Argent Dryden Endicott Elof Hawerklip Kendal Ogies	Driefontein Lydenburg Marble Hall Middelburg Stoffelberg Pan Arnot Wonderfontein
WHEAT			
Protein (12%mb), %	13.34	12.67	12.35
Falling number, sec	334	414	439
1000 Kernel mass (13%mb), g	39.4	41.5	39.0
Hectolitre mass (dirty), kg/hl	78.9	80.9	79.4
Screenings (<1.8mm), %	1.45	1.13	2.30
Sprouted kernels, %	0.07	0.02	0.05
Number of samples	6	3	5
CULTIVARS			
SST 806	40.5	78.3	38.2
cultivars SST 825	19.7	7.7	24.0
with highest % occurrence	Elands SST 876 SST 822	16.8 4.8 14.0	9.6 16.4
Number of samples	6	3	5
MIXOGRAM (Quadromat)			
Peak time, min	2.6	2.1	2.7
Tail height (6min), mm	52	51	51
Number of samples	6	3	5
	B1 B2 B3 B4	B1 B2 B3 B4	B1 B2 B3 B4
BÜHLER EXTRACTION, %	76.2		76.1 75.6
FLOUR			
Protein (12%mb), %	13.0		12.3 9.5
Colour, KJ	-0.7		-0.6 -1.2
FARINOGRAM			
Water absorption (14%mb), %	65.3		63.3 59.1
Development time, min	3.5		4.3 2.0
Stability, min	4.0		5.7 6.5
Mixing Tolerance Index, BU	56		60 37
EXTENSOGRAM (45 min pull)			
Area, cm2	52		71 89
Maximum height, BU	190		250 350
Extensibility, cm	18.2		19.2 17.6
ALVEOGRAM			
Strength, cm2	31.7		33.8 31.2
Stability (P), mm	81		82 77
Distensibility (L), mm	108		103 89
Configuration ratio (P/L)	0.75		0.79 0.86
MIXOGRAM			
Peak time, min	1.5		2.0 2.8
100g BAKING TEST			
Loaf volume, cm3	965		925 780
Evaluation	1		2 0

SOUTH AFRICAN

SUMMER RAINFALL WHEAT (AND IRRIGATION)

Gauteng, Limpopo and Kwazulu-Natal Provinces

PRODUCTION REGION	(34) Gauteng	(35) Limpopo Region	(36) KwaZulu-Natal
Intake silos	Bloekomspruit Bronkhorstspuit Glenroy Goeie Hoek Kaalfontein Middelvlei Nigel Oberholzer Raathsvlei	Alma Crecy Immerpan Lehau Naboomspruit Northam Nutfield Nylstroom Pienaarsrivier Pietersburg Potgietersrus Roedtan Settlers Tzaneen Vaalwater Warmbad	Bergville Bloedrivier Dannhauser Dundee Mizpah New Amalfi Paulpietersburg Vryheid Winterton
WHEAT			
Protein (12%mb), %	14.00	13.14	12.79
Falling number, sec	397	386	395
1000 Kernel mass (13%mb), g	35.3	35.3	36.3
Hectolitre mass (dirty), kg/hl	77.0	77.0	77.8
Screenings (<1.8mm), %	2.76	1.88	1.79
Sprouted kernels, %	0.02	0.23	0.14
Number of samples	6	19	8
CULTIVARS			
SST 806	44.3	37.5	19.8
cultivars SST 876	16.3	25.9	24.5
with highest % occurrence Kariega	15.3	5.7	5.8
SST 825	12.5	6.8	36.0
Olifants	1.3	5.8	12.3
Number of samples	6	19	8
MIXOGRAM (Quadromat)			
Peak time, min	2.7	3.0	3.1
Tail height (6min), mm	56	51	54
Number of samples	6	19	8
	B1 B2 B3 B4	B1 B2 B3 B4	B1 B2 B3 B4
BÜHLER EXTRACTION, %	75.5 76.4	75.1 75.2 74.4	76.4
FLOUR			
Protein (12%mb), %	12.8 12.4	12.4 12.1 10.0	12.0
Colour, KJ	-0.1 -0.1	-0.1 -0.4 -0.5	-0.6
FARINOGRAM			
Water absorption (14%mb), %	63.8 61.8	62.5 61.8 60.5	61.9
Development time, min	5.3 5.9	5.7 5.0 4.2	5.7
Stability, min	6.0 7.9	8.9 7.3 5.3	8.2
Mixing Tolerance Index, BU	61 52	38 45 67	43
EXTENSOGRAM (45 min pull)			
Area, cm2	105 128	107 103 81	125
Maximum height, BU	360 420	430 400 360	410
Extensibility, cm	20.7 20.5	17.9 17.4 15.2	20.1
ALVEOGRAM			
Strength, cm2	43.3 50.8	47.2 40.5 29.7	46.3
Stability (P), mm	88 84	95 92 86	89
Distensibility (L), mm	125 145	109 97 77	122
Configuration ratio (P/L)	0.71 0.58	0.87 0.95 1.12	0.73
MIXOGRAM			
Peak time, min	2.2 2.5	2.7 2.4 2.5	2.5
100g BAKING TEST			
Loaf volume, cm3	945 940	885 965 815	870
Evaluation	1 0	2 0 0	0

