

2008/2009 IMPORTED WHEAT QUALITY - ARGENTINA (1 Oct 2008 to 30 Sep 2009)

2008/2009 Imported Wheat Quality Versus 2008/2009 RSA Wheat Quality

Country of origin	Argentina							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	13	10	2	-	34	-	59	126	121	101	49	16	67	480
WHEAT														
GRADING														
Protein (12% mb), %	12.48	11.47	10.87	-	11.59	-	11.74	13.27	12.00	11.25	10.69	12.69	11.54	12.00
Moisture, %	11.0	11.5	11.9	-	11.8	-	11.6	11.5	11.1	11.0	10.9	11.6	11.0	11.2
Falling number, sec	434	446	420	-	432	-	434	364	395	382	346	364	393	378
1000 Kernel mass (13% mb), g	36.0	33.8	33.6	-	32.9	-	33.8	37.5	38.5	39.1	40.6	36.6	37.4	38.3
Hlm (dirty), kg/hl	81.2	78.2	78.0	-	78.1	-	78.8	78.6	77.8	77.2	77.4	76.0	76.4	77.6
Screenings (<1,8mm), %	1.75	2.54	2.83	-	3.68	-	3.03	1.36	1.52	1.74	1.33	2.76	2.77	1.72
Gravel, stones, turf and glass, %	0.00	0.00	0.00	-	0.00	-	0.00	0.00	0.00	0.00	0.01	0.13	0.00	0.01
Foreign matter, %	0.12	0.08	0.07	-	0.08	-	0.09	0.09	0.09	0.08	0.10	0.29	0.17	0.11
Other grain & unthreshed ears, %	0.21	0.14	0.14	-	0.14	-	0.15	0.20	0.24	0.29	0.26	0.32	0.34	0.26
Heat damaged kernels, %	0.01	0.02	0.08	-	0.06	-	0.04	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.03	0.05	0.09	-	0.08	-	0.07	0.12	0.07	0.04	0.05	0.04	0.06	0.07
Insect damaged kernels, %	0.04	0.19	0.20	-	0.21	-	0.17	0.27	0.42	0.46	0.54	4.02	1.13	0.62
Heavily frost damaged kernels, %	0.00	0.00	0.00	-	0.00	-	0.00	0.00	0.00	0.00	0.02	0.00	0.01	0.00
Sprouted kernels, %	0.04	0.01	0.04	-	0.06	-	0.05	0.10	0.09	0.11	0.10	1.01	0.14	0.13
Total damaged kernels, %	0.12	0.28	0.41	-	0.42	-	0.33	0.49	0.58	0.62	0.75	5.07	1.40	0.85
Combined deviations, %	2.20	3.04	3.45	-	4.32	-	3.61	2.14	2.42	2.71	2.27	8.44	4.49	2.88
Field fungi, %	0.14	0.18	0.13	-	0.21	-	0.19	0.08	0.12	0.09	0.04	0.23	0.12	0.10
Storage fungi, %	0.06	0.01	0.16	-	0.00	-	0.02	0.01	0.01	0.01	0.00	0.04	0.01	0.01
Ergot, %	0.00	0.00	0.00	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	0	0	0	-	0	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	0	0	0	-	0	-	0	0	0	0	0	0	0	0
Live insects	No	No	No	-	No	-	No	No	No	No	No	No	No	No
Undesirable odour	No	No	No	-	No	-	No	No	No	No	No	No	No	No
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	13	10	2	-	34	-	59	22	23	22	12	5	16	100
BÜHLER EXTRACTION, %	74.5	73.8	73.7	-	73.7	-	73.9	76.0	76.1	75.7	75.2	75.1	75.2	75.7
FLOUR														
Colour, KJ	-2.1	-1.0	-1.2	-	-0.9	-	-1.2	-1.3	-1.7	-1.7	-1.6	-0.9	-1.5	-1.5
100g BAKING TEST														
Baking water absorption, %	61.1	59.7	59.6	-	59.7	-	60.0	61.9	60.8	60.0	60.0	60.1	60.3	60.7
Loaf volume, cm ³	908	707	680	-	730	-	764	956	909	870	849	926	892	902
Evaluation	1	4	4	-	3	-	3	1	0	0	1	0	0	0
FARINOGRAM														
Water absorption, %	61.2	60.7	60.7	-	60.2	-	60.5	62.2	61.1	60.4	60.9	60.6	60.7	61.1
Development time, min	3.9	1.9	1.6	-	1.9	-	2.3	5.0	4.1	3.6	3.1	3.7	3.8	4.0
Stability, mm	9.2	4.7	2.6	-	5.2	-	5.9	8.6	7.7	7.3	6.8	7.4	7.4	7.6
Mixing tolerance index, BU	39	57	73	-	56	-	53	42	42	44	46	43	45	43

2008/2009 Imported Wheat Quality Versus 2008/2009 RSA Wheat Quality

Country of origin	Argentina							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	13	10	2	-	34	-	59	22	23	22	12	5	16	100
ALVEOGRAM														
Strength (S) , cm ²	45.3	38.3	31.3	-	38.0	-	39.4	42.4	38.0	35.6	35.8	36.6	37.2	38.0
Stability (P), mm	98	121	127	-	117	-	114	85	83	82	87	78	82	83
Distensibility (L), mm	94	52	38	-	54	-	62	111	102	95	88	114	101	101
P/L	1.11	2.42	3.47	-	2.32	-	2.11	0.80	0.86	0.93	1.10	0.91	0.94	0.90
EXTENSOGRAM														
Strength, cm ²	108	86	78	-	88	-	92	101	89	83	85	89	90	90
Max. height, BU	403	436	425	-	436	-	428	348	330	330	337	325	340	336
Extensibility, mm	190	138	128	-	141	-	151	201	184	172	174	187	179	183
MIXOGRAM														
Peak time, min	3.0	4.4	4.4	-	4.2	-	4.0	2.5	2.6	2.7	2.7	2.8	2.7	2.6
Absorption, %	61.6	60.2	59.6	-	60.3	-	60.5	62.3	61.0	60.6	60.6	61.4	61.1	61.2
MYCOTOXINS														
Aflatoxin, ppb [max.value]	2.68 [5.00]							1.23 [3.00]						
Deoxynivalenol, ppm [max. value]	0.52 [0.96]							0.47 [3.00]						
Ochratoxin A, ppb [max. value]	0.21 [1.00]							0.03 [1.00]						
No. of samples	19							30						

2008/2009 IMPORTED WHEAT QUALITY - AUSTRALIA (1 Oct 2008 to 30 Sep 2009)

2008/2009 Imported Wheat Quality Versus 2008/2009 RSA Wheat Quality

Country of origin	Australia							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	5	-	-	-	-	-	5	126	121	101	49	16	67	480
WHEAT														
GRADING														
Protein (12% mb), %	12.17	-	-	-	-	-	12.17	13.27	12.00	11.25	10.69	12.69	11.54	12.00
Moisture, %	10.9	-	-	-	-	-	10.9	11.5	11.1	11.0	10.9	11.6	11.0	11.2
Falling number, sec	487	-	-	-	-	-	487	364	395	382	346	364	393	378
1000 Kernel mass (13% mb), g	40.2	-	-	-	-	-	40.2	37.5	38.5	39.1	40.6	36.6	37.4	38.3
Hlm (dirty), kg/hl	83.9	-	-	-	-	-	83.9	78.6	77.8	77.2	77.4	76.0	76.4	77.6
Screenings (<1,8mm), %	0.77	-	-	-	-	-	0.77	1.36	1.52	1.74	1.33	2.76	2.77	1.72
Gravel, stones, turf and glass, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.01	0.13	0.00	0.01
Foreign matter, %	0.08	-	-	-	-	-	0.08	0.09	0.09	0.08	0.10	0.29	0.17	0.11
Other grain & unthreshed ears, %	0.16	-	-	-	-	-	0.16	0.20	0.24	0.29	0.26	0.32	0.34	0.26
Heat damaged kernels, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.00	-	-	-	-	-	0.00	0.12	0.07	0.04	0.05	0.04	0.06	0.07
Insect damaged kernels, %	0.00	-	-	-	-	-	0.00	0.27	0.42	0.46	0.54	4.02	1.13	0.62
Heavily frost damaged kernels, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.02	0.00	0.01	0.00
Sprouted kernels, %	0.00	-	-	-	-	-	0.00	0.10	0.09	0.11	0.10	1.01	0.14	0.13
Total damaged kernels, %	0.00	-	-	-	-	-	0.00	0.49	0.58	0.62	0.75	5.07	1.40	0.85
Combined deviations, %	1.02	-	-	-	-	-	1.02	2.14	2.42	2.71	2.27	8.44	4.49	2.88
Field fungi, %	0.22	-	-	-	-	-	0.22	0.08	0.12	0.09	0.04	0.23	0.12	0.10
Storage fungi, %	0.11	-	-	-	-	-	0.11	0.01	0.01	0.01	0.00	0.04	0.01	0.01
Ergot, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	0	-	-	-	-	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	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
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	5	-	-	-	-	-	5	22	23	22	12	5	16	100
BÜHLER EXTRACTION, %	74.5	-	-	-	-	-	74.5	76.0	76.1	75.7	75.2	75.1	75.2	75.7
FLOUR														
Colour, KJ	-2.6	-	-	-	-	-	-2.6	-1.3	-1.7	-1.7	-1.6	-0.9	-1.5	-1.5
100g BAKING TEST														
Baking water absorption, %	61.2	-	-	-	-	-	61.2	61.9	60.8	60.0	60.0	60.1	60.3	60.7
Loaf volume, cm ³	833	-	-	-	-	-	833	956	909	870	849	926	892	902
Evaluation	2	-	-	-	-	-	2	1	0	0	1	0	0	0
FARINOGRAM														
Water absorption, %	61.9	-	-	-	-	-	61.9	62.2	61.1	60.4	60.9	60.6	60.7	61.1
Development time, min	3.9	-	-	-	-	-	3.9	5.0	4.1	3.6	3.1	3.7	3.8	4.0
Stability, mm	8.7	-	-	-	-	-	8.7	8.6	7.7	7.3	6.8	7.4	7.4	7.6
Mixing tolerance index, BU	36	-	-	-	-	-	36	42	42	44	46	43	45	43

2008/2009 Imported Wheat Quality Versus 2008/2009 RSA Wheat Quality

Country of origin	Australia							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	5	-	-	-	-	-	5	22	23	22	12	5	16	100
ALVEOGRAM														
Strength (S) , cm ²	49.5	-	-	-	-	-	49.5	42.4	38.0	35.6	35.8	36.6	37.2	38.0
Stability (P), mm	112	-	-	-	-	-	112	85	83	82	87	78	82	83
Distensibility (L), mm	89	-	-	-	-	-	89	111	102	95	88	114	101	101
P/L	1.26	-	-	-	-	-	1.26	0.80	0.86	0.93	1.10	0.91	0.94	0.90
EXTENSOGRAM														
Strength, cm ²	124	-	-	-	-	-	124	101	89	83	85	89	90	90
Max. height, BU	444	-	-	-	-	-	444	348	330	330	337	325	340	336
Extensibility, mm	193	-	-	-	-	-	193	201	184	172	174	187	179	183
MIXOGRAM														
Peak time, min	2.8	-	-	-	-	-	2.8	2.5	2.6	2.7	2.7	2.8	2.7	2.6
Absorption, %	61.2	-	-	-	-	-	61.2	62.3	61.0	60.6	60.6	61.4	61.1	61.2
MYCOTOXINS														
Aflatoxin, ppb [max.value]	<2 [<2]							1.23 [3.00]						
Deoxynivalenol, ppm [max. value]	0.00 [0.00]							0.47 [3.00]						
Ochratoxin A, ppb [max. value]	0.00 [0.00]							0.03 [1.00]						
No. of samples	1							30						

2008/2009 IMPORTED WHEAT QUALITY - BRAZIL (1 Oct 2008 to 30 Sep 2009)

2008/2009 Imported Wheat Quality Versus 2008/2009 RSA Wheat Quality

Country of origin	Brazil							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	-	-	4	-	4	126	121	101	49	16	67	480
WHEAT														
GRADING														
Protein (12% mb), %	-	-	-	-	12.54	-	12.54	13.27	12.00	11.25	10.69	12.69	11.54	12.00
Moisture, %	-	-	-	-	12.3	-	12.3	11.5	11.1	11.0	10.9	11.6	11.0	11.2
Falling number, sec	-	-	-	-	306	-	306	364	395	382	346	364	393	378
1000 Kernel mass (13% mb), g	-	-	-	-	28.8	-	28.8	37.5	38.5	39.1	40.6	36.6	37.4	38.3
Hlm (dirty), kg/hl	-	-	-	-	77.6	-	77.6	78.6	77.8	77.2	77.4	76.0	76.4	77.6
Screenings (<1,8mm), %	-	-	-	-	4.44	-	4.44	1.36	1.52	1.74	1.33	2.76	2.77	1.72
Gravel, stones, turf and glass, %	-	-	-	-	0.00	-	0.00	0.00	0.00	0.00	0.01	0.13	0.00	0.01
Foreign matter, %	-	-	-	-	0.21	-	0.21	0.09	0.09	0.08	0.10	0.29	0.17	0.11
Other grain & unthreshed ears, %	-	-	-	-	0.13	-	0.13	0.20	0.24	0.29	0.26	0.32	0.34	0.26
Heat damaged kernels, %	-	-	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	-	-	-	0.12	-	0.12	0.12	0.07	0.04	0.05	0.04	0.06	0.07
Insect damaged kernels, %	-	-	-	-	0.15	-	0.15	0.27	0.42	0.46	0.54	4.02	1.13	0.62
Heavily frost damaged kernels, %	-	-	-	-	0.02	-	0.02	0.00	0.00	0.00	0.02	0.00	0.01	0.00
Sprouted kernels, %	-	-	-	-	0.99	-	0.99	0.10	0.09	0.11	0.10	1.01	0.14	0.13
Total damaged kernels, %	-	-	-	-	1.25	-	1.25	0.49	0.58	0.62	0.75	5.07	1.40	0.85
Combined deviations, %	-	-	-	-	6.03	-	6.03	2.14	2.42	2.71	2.27	8.44	4.49	2.88
Field fungi, %	-	-	-	-	0.81	-	0.81	0.08	0.12	0.09	0.04	0.23	0.12	0.10
Storage fungi, %	-	-	-	-	0.00	-	0.00	0.01	0.01	0.01	0.00	0.04	0.01	0.01
Ergot, %	-	-	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	-	-	-	-	0	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	-	-	-	-	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
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	-	-	4	-	4	22	23	22	12	5	16	100
BÜHLER EXTRACTION, %	-	-	-	-	70.2	-	70.2	76.0	76.1	75.7	75.2	75.1	75.2	75.7
FLOUR														
Colour, KJ	-	-	-	-	0.4	-	0.4	-1.3	-1.7	-1.7	-1.6	-0.9	-1.5	-1.5
100g BAKING TEST														
Baking water absorption, %	-	-	-	-	60.1	-	60.1	61.9	60.8	60.0	60.0	60.1	60.3	60.7
Loaf volume, cm ³	-	-	-	-	785	-	785	956	909	870	849	926	892	902
Evaluation	-	-	-	-	3	-	3	1	0	0	1	0	0	0
FARINOGRAM														
Water absorption, %	-	-	-	-	63.2	-	63.2	62.2	61.1	60.4	60.9	60.6	60.7	61.1
Development time, min	-	-	-	-	2.3	-	2.3	5.0	4.1	3.6	3.1	3.7	3.8	4.0
Stability, mm	-	-	-	-	4.6	-	4.6	8.6	7.7	7.3	6.8	7.4	7.4	7.6
Mixing tolerance index, BU	-	-	-	-	55	-	55	42	42	44	46	43	45	43

2008/2009 Imported Wheat Quality Versus 2008/2009 RSA Wheat Quality

Country of origin	Brazil							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	-	-	4	-	4	22	23	22	12	5	16	100
ALVEOGRAM														
Strength (S) , cm ²	-	-	-	-	30.5	-	30.5	42.4	38.0	35.6	35.8	36.6	37.2	38.0
Stability (P), mm	-	-	-	-	109	-	109	85	83	82	87	78	82	83
Distensibility (L), mm	-	-	-	-	52	-	52	111	102	95	88	114	101	101
P/L	-	-	-	-	2.09	-	2.09	0.80	0.86	0.93	1.10	0.91	0.94	0.90
EXTENSOGRAM														
Strength, cm ²	-	-	-	-	59	-	59	101	89	83	85	89	90	90
Max. height, BU	-	-	-	-	269	-	269	348	330	330	337	325	340	336
Extensibility, mm	-	-	-	-	150	-	150	201	184	172	174	187	179	183
MIXOGRAM														
Peak time, min	-	-	-	-	2.8	-	2.8	2.5	2.6	2.7	2.7	2.8	2.7	2.6
Absorption, %	-	-	-	-	61.1	-	61.1	62.3	61.0	60.6	60.6	61.4	61.1	61.2
MYCOTOXINS														
Aflatoxin, ppb [max. value]	3.00 [3.00]							1.23 [3.00]						
Deoxynivalenol, ppm [max. value]	0.50 [0.50]							0.47 [3.00]						
Ochratoxin A, ppb [max. value]	0.00 [0.00]							0.03 [1.00]						
No. of samples	1							30						

2008/2009 IMPORTED WHEAT QUALITY - CANADA (1 Oct 2008 to 30 Sep 2009)

2008/2009 Imported Wheat Quality Versus 2008/2009 RSA Season

Country of origin	Canada							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Class and Grade bread wheat														
No. of samples	-	-	-	-	10	-	10	126	121	101	49	16	67	480
WHEAT														
GRADING														
Protein (12% mb), %	-	-	-	-	14.20	-	14.20	13.27	12.00	11.25	10.69	12.69	11.54	12.00
Moisture, %	-	-	-	-	13.0	-	13.0	11.5	11.1	11.0	10.9	11.6	11.0	11.2
Falling number, sec	-	-	-	-	349	-	349	364	395	382	346	364	393	378
1000 Kernel mass (13% mb), g	-	-	-	-	31.4	-	31.4	37.5	38.5	39.1	40.6	36.6	37.4	38.3
Hlm (dirty), kg/hl	-	-	-	-	79.0	-	79.0	78.6	77.8	77.2	77.4	76.0	76.4	77.6
Screenings (<1,8mm), %	-	-	-	-	3.87	-	3.87	1.36	1.52	1.74	1.33	2.76	2.77	1.72
Gravel, stones, turf and glass, %	-	-	-	-	0.00	-	0.00	0.00	0.00	0.00	0.01	0.13	0.00	0.01
Foreign matter, %	-	-	-	-	0.05	-	0.05	0.09	0.09	0.08	0.10	0.29	0.17	0.11
Other grain & unthreshed ears, %	-	-	-	-	0.22	-	0.22	0.20	0.24	0.29	0.26	0.32	0.34	0.26
Heat damaged kernels, %	-	-	-	-	0.02	-	0.02	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	-	-	-	0.06	-	0.06	0.12	0.07	0.04	0.05	0.04	0.06	0.07
Insect damaged kernels, %	-	-	-	-	0.06	-	0.06	0.27	0.42	0.46	0.54	4.02	1.13	0.62
Heavily frost damaged kernels, %	-	-	-	-	0.03	-	0.03	0.00	0.00	0.00	0.02	0.00	0.01	0.00
Sprouted kernels, %	-	-	-	-	0.38	-	0.38	0.10	0.09	0.11	0.10	1.01	0.14	0.13
Total damaged kernels, %	-	-	-	-	0.51	-	0.51	0.49	0.58	0.62	0.75	5.07	1.40	0.85
Combined deviations, %	-	-	-	-	4.65	-	4.65	2.14	2.42	2.71	2.27	8.44	4.49	2.88
Field fungi, %	-	-	-	-	0.03	-	0.03	0.08	0.12	0.09	0.04	0.23	0.12	0.10
Storage fungi, %	-	-	-	-	0.04	-	0.04	0.01	0.01	0.01	0.00	0.04	0.01	0.01
Ergot, %	-	-	-	-	0.01	-	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	-	-	-	-	0	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	-	-	-	-	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
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	-	-	10	-	10	22	23	22	12	5	16	100
BÜHLER EXTRACTION, %	-	-	-	-	74.6	-	74.6	76.0	76.1	75.7	75.2	75.1	75.2	75.7
FLOUR														
Colour, KJ	-	-	-	-	-1.8	-	-1.8	-1.3	-1.7	-1.7	-1.6	-0.9	-1.5	-1.5
100g BAKING TEST														
Baking water absorption, %	-	-	-	-	63.1	-	63.1	61.9	60.8	60.0	60.0	60.1	60.3	60.7
Loaf volume, cm ³	-	-	-	-	956	-	956	956	909	870	849	926	892	902
Evaluation	-	-	-	-	2	-	2	1	0	0	1	0	0	0
FARINOGRAM														
Water absorption, %	-	-	-	-	62.3	-	62.3	62.2	61.1	60.4	60.9	60.6	60.7	61.1
Development time, min	-	-	-	-	5.5	-	5.5	5.0	4.1	3.6	3.1	3.7	3.8	4.0
Stability, mm	-	-	-	-	11.4	-	11.4	8.6	7.7	7.3	6.8	7.4	7.4	7.6
Mixing tolerance index, BU	-	-	-	-	29	-	29	42	42	44	46	43	45	43

2008/2009 Imported Wheat Quality Versus 2008/2009 RSA Wheat Quality

Country of origin	Canada							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	-	-	-	10	-	10	22	23	22	12	5	16	100
ALVEOGRAM														
Strength (S) , cm ²	-	-	-	-	51.2	-	51.2	42.4	38.0	35.6	35.8	36.6	37.2	38.0
Stability (P), mm	-	-	-	-	99	-	99	85	83	82	87	78	82	83
Distensibility (L), mm	-	-	-	-	100	-	100	111	102	95	88	114	101	101
P/L	-	-	-	-	1.01	-	1.01	0.80	0.86	0.93	1.10	0.91	0.94	0.90
EXTENSOGRAM														
Strength, cm ²	-	-	-	-	119	-	119	101	89	83	85	89	90	90
Max. height, BU	-	-	-	-	391	-	391	348	330	330	337	325	340	336
Extensibility, mm	-	-	-	-	209	-	209	201	184	172	174	187	179	183
MIXOGRAM														
Peak time, min	-	-	-	-	3.2	-	3.2	2.5	2.6	2.7	2.7	2.8	2.7	2.6
Absorption, %	-	-	-	-	63.9	-	63.9	62.3	61.0	60.6	60.6	61.4	61.1	61.2
MYCOTOXINS														
Aflatoxin, ppb [max. value]	2.50 [3.00]							1.23 [3.00]						
Deoxynivalenol, ppm [max. value]	0.00 [<0.25]							0.47 [3.00]						
Ochratoxin A, ppb [max. value]	0.00 [0.00]							0.03 [1.00]						
No. of samples	2							30						

2008/2009 IMPORTED WHEAT QUALITY - GERMANY (1 Oct 2008 to 30 Sep 2009)

2008/2009 Imported Wheat Quality Versus 2008/2009 RSA Season

Country of origin	Germany							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	13	10	1	-	-	24	126	121	101	49	16	67	480
WHEAT														
GRADING														
Protein (12% mb), %	-	11.21	10.60	11.02	-	-	10.95	13.27	12.00	11.25	10.69	12.69	11.54	12.00
Moisture, %	-	12.7	12.6	12.3	-	-	12.6	11.5	11.1	11.0	10.9	11.6	11.0	11.2
Falling number, sec	-	335	330	210	-	-	328	364	395	382	346	364	393	378
1000 Kernel mass (13% mb), g	-	44.1	43.6	44.2	-	-	43.9	37.5	38.5	39.1	40.6	36.6	37.4	38.3
Hlm (dirty), kg/hl	-	81.2	81.1	81.8	-	-	81.2	78.6	77.8	77.2	77.4	76.0	76.4	77.6
Screenings (<1,8mm), %	-	1.27	2.11	1.75	-	-	1.64	1.36	1.52	1.74	1.33	2.76	2.77	1.72
Gravel, stones, turf and glass, %	-	0.00	0.00	0.00	-	-	0.00	0.00	0.00	0.00	0.01	0.13	0.00	0.01
Foreign matter, %	-	0.04	0.03	0.04	-	-	0.03	0.09	0.09	0.08	0.10	0.29	0.17	0.11
Other grain & unthreshed ears, %	-	0.36	0.27	0.22	-	-	0.31	0.20	0.24	0.29	0.26	0.32	0.34	0.26
Heat damaged kernels, %	-	0.00	0.02	0.00	-	-	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	0.03	0.00	0.00	-	-	0.01	0.12	0.07	0.04	0.05	0.04	0.06	0.07
Insect damaged kernels, %	-	0.08	0.03	0.00	-	-	0.06	0.27	0.42	0.46	0.54	4.02	1.13	0.62
Heavily frost damaged kernels, %	-	0.10	0.14	0.24	-	-	0.12	0.00	0.00	0.00	0.02	0.00	0.01	0.00
Sprouted kernels, %	-	0.08	0.03	0.00	-	-	0.06	0.10	0.09	0.11	0.10	1.01	0.14	0.13
Total damaged kernels, %	-	0.18	0.08	0.00	-	-	0.13	0.49	0.58	0.62	0.75	5.07	1.40	0.85
Combined deviations, %	-	1.85	2.49	2.01	-	-	2.12	2.14	2.42	2.71	2.27	8.44	4.49	2.88
Field fungi, %	-	0.09	0.04	0.00	-	-	0.06	0.08	0.12	0.09	0.04	0.23	0.12	0.10
Storage fungi, %	-	0.02	0.00	0.00	-	-	0.01	0.01	0.01	0.01	0.00	0.04	0.01	0.01
Ergot, %	-	0.00	0.00	0.00	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	-	0	0	0	-	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	-	0	0	0	-	-	0	0	0	0	0	0	0	0
Live insects	-	No	No	No	-	-	No	No	No	No	No	No	No	No
Undesirable odour	-	No	No	No	-	-	No	No	No	No	No	No	No	No
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	13	10	1	-	-	24	22	23	22	12	5	16	100
BÜHLER EXTRACTION, %	-	75.6	75.5	75.5	-	-	75.5	76.0	76.1	75.7	75.2	75.1	75.2	75.7
FLOUR														
Colour, KJ	-	-1.3	-1.4	-1.0	-	-	-1.3	-1.3	-1.7	-1.7	-1.6	-0.9	-1.5	-1.5
100g BAKING TEST														
Baking water absorption, %	-	59.8	58.7	59.6	-	-	59.4	61.9	60.8	60.0	60.0	60.1	60.3	60.7
Loaf volume, cm ³	-	729	702	665	-	-	715	956	909	870	849	926	892	902
Evaluation	-	3	2	5	-	-	3	1	0	0	1	0	0	0
FARINOGRAM														
Water absorption, %	-	60.5	60.4	60.8	-	-	60.5	62.2	61.1	60.4	60.9	60.6	60.7	61.1
Development time, min	-	1.9	1.7	1.9	-	-	1.8	5.0	4.1	3.6	3.1	3.7	3.8	4.0
Stability, mm	-	4.0	3.1	3.8	-	-	3.7	8.6	7.7	7.3	6.8	7.4	7.4	7.6
Mixing tolerance index, BU	-	61	72	60	-	-	65	42	42	44	46	43	45	43

2008/2009 Imported Wheat Quality Versus 2008/2009 RSA Wheat Quality

Country of origin	Germany							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	13	10	1	-	-	24	22	23	22	12	5	16	100
ALVEOGRAM														
Strength (S) , cm ²	-	33.3	30.1	41.5	-	-	32.4	42.4	38.0	35.6	35.8	36.6	37.2	38.0
Stability (P), mm	-	106	109	108	-	-	107	85	83	82	87	78	82	83
Distensibility (L), mm	-	54	47	50	-	-	51	111	102	95	88	114	101	101
P/L	-	1.96	2.27	2.15	-	-	2.09	0.80	0.86	0.93	1.10	0.91	0.94	0.90
EXTENSOGRAM														
Strength, cm ²	-	83	78	75	-	-	81	101	89	83	85	89	90	90
Max. height, BU	-	380	363	350	-	-	372	348	330	330	337	325	340	336
Extensibility, mm	-	148	146	146	-	-	147	201	184	172	174	187	179	183
MIXOGRAM														
Peak time, min	-	3.4	3.4	3.7	-	-	3.4	2.5	2.6	2.7	2.7	2.8	2.7	2.6
Absorption, %	-	59.8	59.3	59.6	-	-	59.6	62.3	61.0	60.6	60.6	61.4	61.1	61.2
MYCOTOXINS														
Aflatoxin, ppb [max.value]	1.45 [4.00]							1.23 [3.00]						
Deoxynivalenol, ppm [max. value]	0.00 [<0.25]							0.47 [3.00]						
Ochratoxin A, ppb [max. value]	0.64 [4.00]							0.03 [1.00]						
No. of samples	11							30						

2008/2009 IMPORTED WHEAT QUALITY - USA (1 Oct 2008 to 30 Sep 2009)

2008/2009 Imported Wheat Quality Versus 2008/2009 RSA Season

Country of origin	USA							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	1	2	-	5	1	-	9	126	121	101	49	16	67	480
WHEAT														
GRADING														
Protein (12% mb), %	12.17	11.86	-	9.68	11.44	-	10.64	13.27	12.00	11.25	10.69	12.69	11.54	12.00
Moisture, %	11.5	11.2	-	12.2	11.3	-	11.8	11.5	11.1	11.0	10.9	11.6	11.0	11.2
Falling number, sec	503	478	-	414	364	-	432	364	395	382	346	364	393	378
1000 Kernel mass (13% mb), g	32.1	29.3	-	35.5	29.8	-	33.1	37.5	38.5	39.1	40.6	36.6	37.4	38.3
Hlm (dirty), kg/hl	78.2	77.7	-	78.5	78.0	-	78.2	78.6	77.8	77.2	77.4	76.0	76.4	77.6
Screenings (<1.8mm), %	2.37	2.85	-	1.26	3.12	-	1.94	1.36	1.52	1.74	1.33	2.76	2.77	1.72
Gravel, stones, turf and glass, %	0.00	0.00	-	0.00	0.00	-	0.00	0.00	0.00	0.00	0.01	0.13	0.00	0.01
Foreign matter, %	0.04	0.06	-	0.07	0.08	-	0.06	0.09	0.09	0.08	0.10	0.29	0.17	0.11
Other grain & unthreshed ears, %	0.08	0.17	-	0.12	0.14	-	0.13	0.20	0.24	0.29	0.26	0.32	0.34	0.26
Heat damaged kernels, %	0.00	0.00	-	0.03	0.08	-	0.03	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.00	0.03	-	0.00	0.00	-	0.01	0.12	0.07	0.04	0.05	0.04	0.06	0.07
Insect damaged kernels, %	0.00	0.06	-	0.00	0.08	-	0.02	0.27	0.42	0.46	0.54	4.02	1.13	0.62
Heavily frost damaged kernels, %	0.00	0.00	-	0.00	0.00	-	0.00	0.00	0.00	0.00	0.02	0.00	0.01	0.00
Sprouted kernels, %	0.08	0.20	-	0.08	0.32	-	0.13	0.10	0.09	0.11	0.10	1.01	0.14	0.13
Total damaged kernels, %	0.08	0.29	-	0.11	0.48	-	0.19	0.49	0.58	0.62	0.75	5.07	1.40	0.85
Combined deviations, %	2.57	3.37	-	1.56	3.82	-	2.32	2.14	2.42	2.71	2.27	8.44	4.49	2.88
Field fungi, %	0.00	0.04	-	0.41	0.00	-	0.24	0.08	0.12	0.09	0.04	0.23	0.12	0.10
Storage fungi, %	0.00	0.00	-	0.02	0.00	-	0.01	0.01	0.01	0.01	0.00	0.04	0.01	0.01
Ergot, %	0.02	0.00	-	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	0	0	-	0	0	-	0	0	0	0	0	0	0	0
Noxious seeds (Argemone mexicana..)	0	0	-	0	0	-	0	0	0	0	0	0	0	0
Live insects	No	No	-	No	No	-	No	No	No	No	No	No	No	No
Undesirable odour	No	No	-	No	No	-	No	No	No	No	No	No	No	No
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	1	2	-	5	1	-	9	22	23	22	12	5	16	100
BÜHLER EXTRACTION, %	73.5	73.1	-	73.0	73.2	-	73.1	76.0	76.1	75.7	75.2	75.1	75.2	75.7
FLOUR														
Colour, KJ	-1.2	-1.1	-	-1.5	-1.0	-	-1.3	-1.3	-1.7	-1.7	-1.6	-0.9	-1.5	-1.5
100g BAKING TEST														
Baking water absorption, %	61.0	59.1	-	52.1	60.3	-	55.6	61.9	60.8	60.0	60.0	60.1	60.3	60.7
Loaf volume, cm ³	810	818	-	659	820	-	729	956	909	870	849	926	892	902
Evaluation	2	1	-	1	0	-	1	1	0	0	1	0	0	0
FARINOGRAM														
Water absorption, %	57.1	57.7	-	53.3	57.7	-	55.2	62.2	61.1	60.4	60.9	60.6	60.7	61.1
Development time, min	2.2	2.0	-	1.4	1.9	-	1.7	5.0	4.1	3.6	3.1	3.7	3.8	4.0
Stability, mm	12.3	6.0	-	2.1	6.1	-	4.5	8.6	7.7	7.3	6.8	7.4	7.4	7.6
Mixing tolerance index, BU	14	53	-	92	45	-	69	42	42	44	46	43	45	43

2008/2009 Imported Wheat Quality Versus 2008/2009 RSA Wheat Quality

Country of origin	USA							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	1	2	-	5	1	-	9	22	23	22	12	5	16	100
ALVEOGRAM														
Strength (S) , cm ²	39.9	41.4	-	14.9	37.8	-	26.1	42.4	38.0	35.6	35.8	36.6	37.2	38.0
Stability (P), mm	87	93	-	52	95	-	70	85	83	82	87	78	82	83
Distensibility (L), mm	80	78	-	53	67	-	63	111	102	95	88	114	101	101
P/L	1.09	1.19	-	0.98	1.42	-	1.09	0.80	0.86	0.93	1.10	0.91	0.94	0.90
EXTENSOGRAM														
Strength, cm ²	121	103	-	48	104	-	74	101	89	83	85	89	90	90
Max. height, BU	515	473	-	288	485	-	376	348	330	330	337	325	340	336
Extensibility, mm	160	151	-	116	149	-	132	201	184	172	174	187	179	183
MIXOGRAM														
Peak time, min	4.4	4.3	-	3.8	4.2	-	4.0	2.5	2.6	2.7	2.7	2.8	2.7	2.6
Absorption, %	61.0	60.6	-	58.1	60.3	-	59.2	62.3	61.0	60.6	60.6	61.4	61.1	61.2
MYCOTOXINS														
Aflatoxin, ppb [max. value]	3.67 [5.00]							1.23 [3.00]						
Deoxynivalenol, ppm [max. value]	0.34 [0.65]							0.47 [3.00]						
Ochratoxin A, ppb [max. value]	0.00 [0.00]							0.03 [1.00]						
No. of samples	3							30						