

## Crop quality of the 2009/2010 season

The protein graph of the wheat produced in the 2009/2010 season showed a normal distribution around the 11.0 - 11.9 % protein level (see page 2). The highest percentage of samples (32.7 %) had protein contents ranging from 11.0 - 11.9 %. The second highest percentage of 24.4 % was for protein contents 12.0 - 12.9 % and thirdly 20.4 % for 10.0 - 10.9 % protein content. The irrigation areas had the highest average protein content of 12.2 % and the winter rainfall area the lowest with 11.1 %.

No significant differences were observed in the average hectolitre mass between the different production regions. The weighted average thousand kernel mass of 39.1 g was almost 1 g higher than the previous season.

The weighted average screenings (1.8 mm sieve) was 1.63 % compared to the 1.72 % in the 2008/2009 season.

The weighted average falling number was 367 seconds. Twenty eight samples gave falling number values of less than 250 seconds and of these, eighteen had falling number values lower than 220 seconds. These samples were mainly from the Western Cape (60 %).

The weighted mixogram peak time on flour from the Quadromat mill averaged 2.9 minutes, equal to the ten year average. The weighted mixogram peak time of the flour from the Bühler mill averaged 2.6 minutes.

The weighted average Bühler extraction was 74.7 %, with a weighted average Kent Jones colour of -2.2 KJ.

The farinogram had a weighted average water absorption of 61.0 % (61.1 % the previous season) and a weighted average development time of 3.5 minutes (4.0 minutes last season). The weighted average alveogram strength was 35.5 cm<sup>2</sup> and the weighted average P/L value 1.17 (38.0 cm<sup>2</sup> and 0.90 the previous season). The weighted average extensogram strength was 83 cm<sup>2</sup> (90 cm<sup>2</sup> previous season).

The loaves baked using the 100 g straight-dough optimized bread making method, which refers to the relationship between the protein content and the bread volume, was evaluated and scored from “Excellent” to “Very Good”.

## Wheat grades

The 480 representative crop samples were graded as follows: 33 % was graded B1, 29 % was graded B2, 17 % was graded B3, 6 % was graded B4, 12 % UT (Utility Grade) and 3 % COW (Class Other Wheat). The adjustment of the hectolitre mass results by adding 2 kg/hl according to the Dispensation (please see Methods page 53), contributed to the increase in the percentage samples graded B1, compared to the 2008/2009 season.

Grade B1 wheat in the Free State province amounted to 45 % (47 % the previous season) and grade B1 in other summer rainfall and irrigation areas amounted to 36 % (31 % in the previous season). In the irrigation areas 43 % (21 % in the previous season) of the wheat graded as B1 and in the Western Cape Province 15 % graded as B1 (11 % in the previous season).