

2005/2006 IMPORTED WHEAT QUALITY - ARGENTINA (1 Oct 2005 to 30 Sep 2006)

2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

Country of origin	Argentina							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	4	15	19	-	9	1	48	178	104	85	21	69	23	480
WHEAT														
GRADING														
Protein (12% mb), %	13.57	11.47	11.34	-	11.26	11.72	11.56	13.37	12.04	11.34	10.44	12.30	13.07	12.43
Moisture, %	12.0	11.9	12.1	-	12.0	13.1	12.0	11.2	11.2	11.0	10.9	10.9	11.2	11.1
Falling number, sec	388	389	377	-	383	328	382	370	384	385	357	374	364	375
1000 Kernel mass (13% mb), g	36.1	38.1	36.3	-	37.4	39.1	37.1	35.5	37.0	36.6	37.8	34.4	32.6	35.8
Hlm (dirty), kg/hl	78.0	77.5	76.5	-	77.5	75.0	77.1	78.8	78.3	78.2	78.7	77.4	75.6	78.2
Screenings (<1,8mm), %	1.69	2.11	2.24	-	3.66	2.39	2.42	1.41	1.55	1.52	1.38	2.87	1.89	1.69
Gravel, stones, turf and glass, %	0.00	0.03	0.00	-	0.00	0.00	0.01	0.00	0.00	0.00	0.00	0.00	0.11	0.01
Foreign matter, %	0.20	0.09	0.09	-	0.36	0.10	0.15	0.09	0.11	0.12	0.11	0.12	0.27	0.12
Other grain & unthreshed ears, %	0.42	0.14	0.18	-	0.88	0.24	0.32	0.27	0.30	0.34	0.30	0.50	0.37	0.33
Heat damaged kernels, %	0.08	0.01	0.03	-	0.01	0.00	0.02	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	0.04	0.05	0.01	-	0.03	0.00	0.03	0.16	0.09	0.07	0.05	0.07	0.16	0.11
Insect damaged kernels, %	0.08	0.19	0.05	-	0.44	0.08	0.17	0.29	0.41	0.45	0.44	0.65	5.85	0.67
Heavily frost damaged kernels, %	0.00	0.02	0.24	-	0.02	0.00	0.10	0.00	0.03	0.00	0.00	0.00	0.04	0.01
Sprouted kernels, %	0.00	0.03	0.10	-	0.03	0.00	0.05	0.03	0.06	0.02	0.02	0.17	0.56	0.08
Total damaged kernels, %	0.20	0.28	0.18	-	0.51	0.08	0.27	0.48	0.56	0.57	0.51	0.90	6.89	0.88
Combined deviations, %	2.84	2.31	2.56	-	4.91	2.81	2.96	2.26	2.50	2.54	2.30	4.39	7.96	2.95
Field fungi, %	0.16	0.05	0.04	-	0.07	0.16	0.06	0.08	0.11	0.12	0.08	0.10	0.25	0.11
Storage fungi, %	0.02	0.04	0.04	-	0.05	0.00	0.04	0.01	0.01	0.01	0.00	0.01	0.02	0.01
Ergot, %	0.00	0.05	0.00	-	0.00	0.00	0.02	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	0
Noxious seeds (Argemone mexicana..)	0	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	No
Undesirable odour	No	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	4	15	19	-	9	1	48	30	22	19	11	14	4	100
BÜHLER EXTRACTION, %	74.0	75.0	73.8	-	71.7	73.8	73.8	75.4	75.9	75.4	75.6	75.2	74.6	75.5
FLOUR														
Colour, KJ	-0.5	0.5	0.2	-	0.1	1.0	0.2	-1.8	-1.9	-1.9	-1.8	-1.4	-0.3	-1.8
100g BAKING TEST														
Baking water absorption, %	62.5	60.5	60.0	-	59.9	60.3	60.4	62.3	61	60.9	60.9	61.2	63.3	61.5
Loaf volume, cm3	928	756	754	-	718	785	763	951	912	874	820	895	970	906
Evaluation	1	2	2	-	3	2	2	0	0	0	1	0	1	0
FARINOGRAM														
Water absorption, %	64.2	62.8	60.8	-	60.9	59.1	61.7	63.1	62.6	61.6	61.7	61.9	62.0	62.3
Development time, min	4.9	2.0	2.1	-	1.9	1.8	2.3	6.0	4.9	4.2	4.1	4.7	5.8	5.0
Stability, mm	13.0	3.8	3.7	-	4.5	2.9	4.7	10.7	9.0	8.5	7.5	9.1	10.7	9.3
Mixing tolerance index, BU	26	54	58	-	59	62	54	33	37	36	43	35	32	36

2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

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	4	15	19	-	9	1	48	30	22	19	11	14	4	100
ALVEOGRAM														
Strength (S) , cm ²	52.5	37.0	37.4	-	36.2	38.2	38.3	44.5	39.9	36.9	37.6	39.6	46.7	40.7
Stability (P), mm	119	128	118	-	128	107	123	84	82	80	86	80	73	82
Distensibility (L), mm	82	49	54	-	46	61	54	117	106	102	93	111	133	109
P/L	1.63	2.78	2.40	-	2.94	1.74	2.54	0.73	0.79	0.84	1.16	0.75	0.57	0.81
EXTENSOGRAM														
Strength, cm ²	123	90	96	-	91	99	95	117	105	98	96	110	137	108
Max. height, BU	428	418	435	-	444	450	431	372	356	357	354	377	425	366
Extensibility, mm	199	145	152	-	141	154	152	213	199	186	175	198	218	199
MIXOGRAM														
Peak time, min	3.5	4.1	4.2	-	4.4	4.3	4.1	2.4	2.5	2.5	2.6	2.5	2.5	2.5
Absorption, %	63.2	60.1	60.1	-	60.0	60.3	60.3	62.5	61.4	60.8	60.8	61.5	63.9	61.7
MYCOTOXINS														
Aflatoxin, ppb [max. value]	0.79 [5.00]							0.43 [7.00]						
Deoxynivalenol, ppm [max. value]	0.73 [1.80]							0.94 [1.50]						
Ochratoxin A, ppb [max. value]	0.34 [1.70]							0.09 [0.67]						
No. of samples	19							30						

2005/2006 IMPORTED WHEAT QUALITY - AUSTRALIA (1 Oct 2005 to 30 Sep 2006)

2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

Country of origin	Australia							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	8	-	-	-	-	-	8	178	104	85	21	69	23	480
WHEAT														
GRADING														
Protein (12% mb), %	12.79	-	-	-	-	-	12.79	13.37	12.04	11.34	10.44	12.30	13.07	12.43
Moisture, %	10.1	-	-	-	-	-	10.1	11.2	11.2	11.0	10.9	10.9	11.2	11.1
Falling number, sec	486	-	-	-	-	-	486	370	384	385	357	374	364	375
1000 Kernel mass (13% mb), g	37.2	-	-	-	-	-	37.2	35.5	37.0	36.6	37.8	34.4	32.6	35.8
Hlm (dirty), kg/hl	80.9	-	-	-	-	-	80.9	78.8	78.3	78.2	78.7	77.4	75.6	78.2
Screenings (<1,8mm), %	1.32	-	-	-	-	-	1.32	1.41	1.55	1.52	1.38	2.87	1.89	1.69
Gravel, stones, turf and glass, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.11	0.01
Foreign matter, %	0.08	-	-	-	-	-	0.08	0.09	0.11	0.12	0.11	0.12	0.27	0.12
Other grain & unthreshed ears, %	0.10	-	-	-	-	-	0.10	0.27	0.30	0.34	0.30	0.50	0.37	0.33
Heat damaged kernels, %	0.00	-	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	0.06	-	-	-	-	-	0.06	0.16	0.09	0.07	0.05	0.07	0.16	0.11
Insect damaged kernels, %	0.00	-	-	-	-	-	0.00	0.29	0.41	0.45	0.44	0.65	5.85	0.67
Heavily frost damaged kernels, %	0.00	-	-	-	-	-	0.00	0.00	0.03	0.00	0.00	0.00	0.04	0.01
Sprouted kernels, %	0.00	-	-	-	-	-	0.00	0.03	0.06	0.02	0.02	0.17	0.56	0.08
Total damaged kernels, %	0.06	-	-	-	-	-	0.06	0.48	0.56	0.57	0.51	0.90	6.89	0.88
Combined deviations, %	1.14	-	-	-	-	-	1.14	2.26	2.50	2.54	2.30	4.39	7.96	2.95
Field fungi, %	0.04	-	-	-	-	-	0.04	0.08	0.11	0.12	0.08	0.10	0.25	0.11
Storage fungi, %	0.02	-	-	-	-	-	0.02	0.01	0.01	0.01	0.00	0.01	0.02	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	8	-	-	-	-	-	8	30	22	19	11	14	4	100
BÜHLER EXTRACTION, %	73.9	-	-	-	-	-	73.9	75.4	75.9	75.4	75.6	75.2	74.6	75.5
FLOUR														
Colour, KJ	-2.4	-	-	-	-	-	-2.4	-1.8	-1.9	-1.9	-1.8	-1.4	-0.3	-1.8
100g BAKING TEST														
Baking water absorption, %	61.9	-	-	-	-	-	61.9	62.3	61	60.9	60.9	61.2	63.3	61.5
Loaf volume, cm3	871	-	-	-	-	-	871	951	912	874	820	895	970	906
Evaluation	1	-	-	-	-	-	1	0	0	0	1	0	1	0
FARINOGRAM														
Water absorption, %	65.0	-	-	-	-	-	65.0	63.1	62.6	61.6	61.7	61.9	62.0	62.3
Development time, min	5.7	-	-	-	-	-	5.7	6.0	4.9	4.2	4.1	4.7	5.8	5.0
Stability, mm	10.2	-	-	-	-	-	10.2	10.7	9.0	8.5	7.5	9.1	10.7	9.3
Mixing tolerance index, BU	28	-	-	-	-	-	28	33	37	36	43	35	32	36

2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

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	8	-	-	-	-	-	8	30	22	19	11	14	4	100
ALVEOGRAM														
Strength (S) , cm ²	51.7	-	-	-	-	-	51.7	44.5	39.9	36.9	37.6	39.6	46.7	40.7
Stability (P), mm	122	-	-	-	-	-	122	84	82	80	86	80	73	82
Distensibility (L), mm	85	-	-	-	-	-	85	117	106	102	93	111	133	109
P/L	1.48	-	-	-	-	-	1.48	0.73	0.79	0.84	1.16	0.75	0.57	0.81
EXTENSOGRAM														
Strength, cm ²	108	-	-	-	-	-	108	117	105	98	96	110	137	108
Max. height, BU	394	-	-	-	-	-	394	372	356	357	354	377	425	366
Extensibility, mm	188	-	-	-	-	-	188	213	199	186	175	198	218	199
MIXOGRAM														
Peak time, min	2.8	-	-	-	-	-	2.8	2.4	2.5	2.5	2.6	2.5	2.5	2.5
Absorption, %	61.9	-	-	-	-	-	61.9	62.5	61.4	60.8	60.8	61.5	63.9	61.7
MYCOTOXINS														
Aflatoxin, ppb [max. value]	3.00 [6.00]							0.43 [7.00]						
Deoxynivalenol, ppm [max. value]	0.32 [0.64]							0.94 [1.50]						
Ochratoxin A, ppb [max. value]	0.73 [0.79]							0.09 [0.67]						
No. of samples	2							30						

2005/2006 IMPORTED WHEAT QUALITY - CANADA (1 Oct 2005 to 30 Sep 2006)

2005/2006 Imported Wheat Quality Versus 2005/2006 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	4	1	-	-	-	-	5	178	104	85	21	69	23	480
WHEAT														
GRADING														
Protein (12% mb), %	13.16	11.98	-	-	-	-	12.92	13.37	12.04	11.34	10.44	12.30	13.07	12.43
Moisture, %	12.7	11.8	-	-	-	-	12.5	11.2	11.2	11.0	10.9	10.9	11.2	11.1
Falling number, sec	388	382	-	-	-	-	387	370	384	385	357	374	364	375
1000 Kernel mass (13% mb), g	31.3	34.6	-	-	-	-	32.0	35.5	37.0	36.6	37.8	34.4	32.6	35.8
Hlm (dirty), kg/hl	79.5	77.3	-	-	-	-	79.1	78.8	78.3	78.2	78.7	77.4	75.6	78.2
Screenings (<1,8mm), %	2.73	1.86	-	-	-	-	2.56	1.41	1.55	1.52	1.38	2.87	1.89	1.69
Gravel, stones, turf and glass, %	0.00	0.00	-	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.11	0.01
Foreign matter, %	0.10	0.30	-	-	-	-	0.14	0.09	0.11	0.12	0.11	0.12	0.27	0.12
Other grain & unthreshed ears, %	0.36	0.20	-	-	-	-	0.32	0.27	0.30	0.34	0.30	0.50	0.37	0.33
Heat damaged kernels, %	0.04	0.00	-	-	-	-	0.03	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	0.00	0.00	-	-	-	-	0.00	0.16	0.09	0.07	0.05	0.07	0.16	0.11
Insect damaged kernels, %	0.14	0.10	-	-	-	-	0.13	0.29	0.41	0.45	0.44	0.65	5.85	0.67
Heavily frost damaged kernels, %	0.22	0.00	-	-	-	-	0.18	0.00	0.03	0.00	0.00	0.00	0.04	0.01
Sprouted kernels, %	0.14	0.06	-	-	-	-	0.12	0.03	0.06	0.02	0.02	0.17	0.56	0.08
Total damaged kernels, %	0.32	0.16	-	-	-	-	0.29	0.48	0.56	0.57	0.51	0.90	6.89	0.88
Combined deviations, %	3.51	2.52	-	-	-	-	3.31	2.26	2.50	2.54	2.30	4.39	7.96	2.95
Field fungi, %	0.04	0.10	-	-	-	-	0.05	0.08	0.11	0.12	0.08	0.10	0.25	0.11
Storage fungi, %	0.12	0.00	-	-	-	-	0.10	0.01	0.01	0.01	0.00	0.01	0.02	0.01
Ergot, %	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
Noxious seeds (Argemone mexicana..)	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
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	4	1	-	-	-	-	5	30	22	19	11	14	4	100
BÜHLER EXTRACTION, %	74.1	73.6	-	-	-	-	74.0	75.4	75.9	75.4	75.6	75.2	74.6	75.5
FLOUR														
Colour, KJ	-1.5	0.4	-	-	-	-	-1.1	-1.8	-1.9	-1.9	-1.8	-1.4	-0.3	-1.8
100g BAKING TEST														
Baking water absorption, %	62.7	60.9	-	-	-	-	62.3	62.3	61	60.9	60.9	61.2	63.3	61.5
Loaf volume, cm3	895	795	-	-	-	-	875	951	912	874	820	895	970	906
Evaluation	2	2	-	-	-	-	2	0	0	0	1	0	1	0
FARINOGRAM														
Water absorption, %	62.9	62.2	-	-	-	-	62.8	63.1	62.6	61.6	61.7	61.9	62.0	62.3
Development time, min	4.8	2.0	-	-	-	-	4.2	6.0	4.9	4.2	4.1	4.7	5.8	5.0
Stability, mm	11.1	12.7	-	-	-	-	11.4	10.7	9.0	8.5	7.5	9.1	10.7	9.3
Mixing tolerance index, BU	26	42	-	-	-	-	29	33	37	36	43	35	32	36

2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

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	4	1	-	-	-	-	5	30	22	19	11	14	4	100
ALVEOGRAM														
Strength (S) , cm ²	51.5	48.9	-	-	-	-	51.0	44.5	39.9	36.9	37.6	39.6	46.7	40.7
Stability (P), mm	113	132	-	-	-	-	117	84	82	80	86	80	73	82
Distensibility (L), mm	84	62	-	-	-	-	79	117	106	102	93	111	133	109
P/L	1.38	2.13	-	-	-	-	1.53	0.73	0.79	0.84	1.16	0.75	0.57	0.81
EXTENSOGRAM														
Strength, cm ²	112	103	-	-	-	-	110	117	105	98	96	110	137	108
Max. height, BU	398	475	-	-	-	-	418	372	356	357	354	377	425	366
Extensibility, mm	196	151	-	-	-	-	185	213	199	186	175	198	218	199
MIXOGRAM														
Peak time, min	3.3	4.4	-	-	-	-	3.5	2.4	2.5	2.5	2.6	2.5	2.5	2.5
Absorption, %	62.7	60.9	-	-	-	-	62.3	62.5	61.4	60.8	60.8	61.5	63.9	61.7
MYCOTOXINS														
Aflatoxin, ppb [max. value]	1.67 [5.00]							0.43 [7.00]						
Deoxynivalenol, ppm [max. value]	0.45 [0.79]							0.94 [1.50]						
Ochratoxin A, ppb [max. value]	0.73 [1.70]							0.09 [0.67]						
No. of samples	3							30						

2005/2006 IMPORTED WHEAT QUALITY - FRANCE (1 Oct 2005 to 30 Sep 2006)

2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

Country of origin	France							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	-	1	-	-	1	-	2	178	104	85	21	69	23	480
WHEAT														
GRADING														
Protein (12% mb), %	-	11.03	-	-	11.21	-	11.12	13.37	12.04	11.34	10.44	12.30	13.07	12.43
Moisture, %	-	12.3	-	-	11.7	-	12.0	11.2	11.2	11.0	10.9	10.9	11.2	11.1
Falling number, sec	-	409	-	-	475	-	442	370	384	385	357	374	364	375
1000 Kernel mass (13% mb), g	-	40.8	-	-	38.4	-	39.6	35.5	37.0	36.6	37.8	34.4	32.6	35.8
Hlm (dirty), kg/hl	-	76.6	-	-	77.5	-	77.1	78.8	78.3	78.2	78.7	77.4	75.6	78.2
Screenings (<1,8mm), %	-	2.72	-	-	3.27	-	3.00	1.41	1.55	1.52	1.38	2.87	1.89	1.69
Gravel, stones, turf and glass, %	-	0.00	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.11	0.01
Foreign matter, %	-	0.06	-	-	0.04	-	0.05	0.09	0.11	0.12	0.11	0.12	0.27	0.12
Other grain & unthreshed ears, %	-	0.34	-	-	0.08	-	0.21	0.27	0.30	0.34	0.30	0.50	0.37	0.33
Heat damaged kernels, %	-	0.08	-	-	0.00	-	0.04	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	-	0.00	-	-	0.00	-	0.00	0.16	0.09	0.07	0.05	0.07	0.16	0.11
Insect damaged kernels, %	-	0.46	-	-	0.24	-	0.35	0.29	0.41	0.45	0.44	0.65	5.85	0.67
Heavily frost damaged kernels, %	-	0.00	-	-	0.08	-	0.04	0.00	0.03	0.00	0.00	0.00	0.04	0.01
Sprouted kernels, %	-	0.00	-	-	0.00	-	0.00	0.03	0.06	0.02	0.02	0.17	0.56	0.08
Total damaged kernels, %	-	0.54	-	-	0.24	-	0.39	0.48	0.56	0.57	0.51	0.90	6.89	0.88
Combined deviations, %	-	3.66	-	-	3.63	-	3.65	2.26	2.50	2.54	2.30	4.39	7.96	2.95
Field fungi, %	-	0.08	-	-	0.08	-	0.08	0.08	0.11	0.12	0.08	0.10	0.25	0.11
Storage fungi, %	-	0.08	-	-	0.00	-	0.04	0.01	0.01	0.01	0.00	0.01	0.02	0.01
Ergot, %	-	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
Noxious seeds (Argemone mexicana..)	-	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
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	-	1	-	-	1	-	2	30	22	19	11	14	4	100
BÜHLER EXTRACTION, %	-	75.1	-	-	74.3	-	74.7	75.4	75.9	75.4	75.6	75.2	74.6	75.5
FLOUR														
Colour, KJ	-	-0.2	-	-	-0.1	-	-0.2	-1.8	-1.9	-1.9	-1.8	-1.4	-0.3	-1.8
100g BAKING TEST														
Baking water absorption, %	-	56.5	-	-	57.8	-	57.2	62.3	61	60.9	60.9	61.2	63.3	61.5
Loaf volume, cm3	-	760	-	-	760	-	760	951	912	874	820	895	970	906
Evaluation	-	1	-	-	1	-	1	0	0	0	1	0	1	0
FARINOGRAM														
Water absorption, %	-	58.0	-	-	60.6	-	59.3	63.1	62.6	61.6	61.7	61.9	62.0	62.3
Development time, min	-	1.7	-	-	1.7	-	1.7	6.0	4.9	4.2	4.1	4.7	5.8	5.0
Stability, mm	-	4.6	-	-	4.0	-	4.3	10.7	9.0	8.5	7.5	9.1	10.7	9.3
Mixing tolerance index, BU	-	50	-	-	55	-	53	33	37	36	43	35	32	36

2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

Country of origin	France							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	-	-	1	-	2	30	22	19	11	14	4	100
ALVEOGRAM														
Strength (S) , cm ²	-	39.4	-	-	43.0	-	41.2	44.5	39.9	36.9	37.6	39.6	46.7	40.7
Stability (P), mm	-	105	-	-	121	-	113	84	82	80	86	80	73	82
Distensibility (L), mm	-	66	-	-	62	-	64	117	106	102	93	111	133	109
P/L	-	1.60	-	-	1.95	-	1.78	0.73	0.79	0.84	1.16	0.75	0.57	0.81
EXTENSOGRAM														
Strength, cm ²	-	113	-	-	104	-	109	117	105	98	96	110	137	108
Max. height, BU	-	475	-	-	445	-	460	372	356	357	354	377	425	366
Extensibility, mm	-	162	-	-	159	-	161	213	199	186	175	198	218	199
MIXOGRAM														
Peak time, min	-	4.4	-	-	3.8	-	4.1	2.4	2.5	2.5	2.6	2.5	2.5	2.5
Absorption, %	-	59.5	-	-	59.8	-	59.7	62.5	61.4	60.8	60.8	61.5	63.9	61.7
MYCOTOXINS														
Aflatoxin, ppb [max. value]	< 5 [<5]							0.43 [7.00]						
Deoxynivalenol, ppm [max. value]	0.98 [0.98]							0.94 [1.50]						
Ochratoxin A, ppb [max. value]	2.10 [2.10]							0.09 [0.67]						
No. of samples	1							30						

2005/2006 IMPORTED WHEAT QUALITY - GERMANY (1 Oct 2005 to 30 Sep 2006)

2005/2006 Imported Wheat Quality Versus 2005/2006 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														
No. of samples	7	18	11	3	14	-	53	178	104	85	21	69	23	480
WHEAT														
GRADING														
Protein (12% mb), %	13.50	11.63	11.74	12.06	11.88	-	11.99	13.37	12.04	11.34	10.44	12.30	13.07	12.43
Moisture, %	12.3	12.4	12.1	12.5	12.6	-	12.4	11.2	11.2	11.0	10.9	10.9	11.2	11.1
Falling number, sec	345	349	312	341	298	-	327	370	384	385	357	374	364	375
1000 Kernel mass (13% mb), g	32.6	41.9	38.9	40.6	40.7	-	39.6	35.5	37.0	36.6	37.8	34.4	32.6	35.8
Hlm (dirty), kg/hl	79.4	77.5	75.6	73.8	74.9	-	76.5	78.8	78.3	78.2	78.7	77.4	75.6	78.2
Screenings (<1,8mm), %	2.39	2.28	2.23	2.41	3.15	-	2.52	1.41	1.55	1.52	1.38	2.87	1.89	1.69
Gravel, stones, turf and glass, %	0.00	0.00	0.00	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.11	0.01
Foreign matter, %	0.23	0.11	0.22	0.37	0.43	-	0.25	0.09	0.11	0.12	0.11	0.12	0.27	0.12
Other grain & unthreshed ears, %	0.31	0.19	0.29	0.67	0.32	-	0.29	0.27	0.30	0.34	0.30	0.50	0.37	0.33
Heat damaged kernels, %	0.00	0.00	0.00	0.01	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	0.10	0.06	0.09	0.04	0.03	-	0.06	0.16	0.09	0.07	0.05	0.07	0.16	0.11
Insect damaged kernels, %	0.22	0.15	0.17	0.00	0.18	-	0.16	0.29	0.41	0.45	0.44	0.65	5.85	0.67
Heavily frost damaged kernels, %	0.00	0.09	0.09	0.01	0.16	-	0.09	0.00	0.03	0.00	0.00	0.00	0.04	0.01
Sprouted kernels, %	0.17	0.08	0.09	0.03	0.16	-	0.11	0.03	0.06	0.02	0.02	0.17	0.56	0.08
Total damaged kernels, %	0.55	0.26	0.34	0.08	0.37	-	0.33	0.48	0.56	0.57	0.51	0.90	6.89	0.88
Combined deviations, %	3.41	2.84	3.08	2.81	4.34	-	3.36	2.26	2.50	2.54	2.30	4.39	7.96	2.95
Field fungi, %	0.07	0.04	0.05	0.08	0.13	-	0.07	0.08	0.11	0.12	0.08	0.10	0.25	0.11
Storage fungi, %	0.02	0.02	0.02	0.01	0.03	-	0.02	0.01	0.01	0.01	0.00	0.01	0.02	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	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	0	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	0
Live insects	No	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	No
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	7	18	11	3	14	-	53	30	22	19	11	14	4	100
BÜHLER EXTRACTION, %	73.9	74.3	73.3	73.5	73.3	-	73.7	75.4	75.9	75.4	75.6	75.2	74.6	75.5
FLOUR														
Colour, KJ	-0.5	0.6	0.4	0.2	0.7	-	0.4	-1.8	-1.9	-1.9	-1.8	-1.4	-0.3	-1.8
100g BAKING TEST														
Baking water absorption, %	62.5	60.0	59.9	60.6	59.8	-	60.3	62.3	61	60.9	60.9	61.2	63.3	61.5
Loaf volume, cm3	935	764	792	827	797	-	805	951	912	874	820	895	970	906
Evaluation	1	2	1	1	1	-	1	0	0	0	1	0	1	0
FARINOGRAM														
Water absorption, %	61.1	61.0	59.6	59.8	60.2	-	60.4	63.1	62.6	61.6	61.7	61.9	62.0	62.3
Development time, min	4.2	1.9	2.0	2.1	2.0	-	2.2	6.0	4.9	4.2	4.1	4.7	5.8	5.0
Stability, mm	10.7	4.0	4.0	5.8	5.0	-	5.3	10.7	9.0	8.5	7.5	9.1	10.7	9.3
Mixing tolerance index, BU	31	56	57	48	54	-	52	33	37	36	43	35	32	36

2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

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	7	18	11	3	14	-	53	30	22	19	11	14	4	100
ALVEOGRAM														
Strength (S) , cm ²	48.0	37.5	37.3	35.7	38.0	-	38.9	44.5	39.9	36.9	37.6	39.6	46.7	40.7
Stability (P), mm	96	117	102	96	107	-	107	84	82	80	86	80	73	82
Distensibility (L), mm	93	55	67	71	65	-	66	117	106	102	93	111	133	109
P/L	1.06	2.26	1.63	1.44	1.76	-	1.79	0.73	0.79	0.84	1.16	0.75	0.57	0.81
EXTENSOGRAM														
Strength, cm ²	122	90	92	108	90	-	96	117	105	98	96	110	137	108
Max. height, BU	452	419	409	432	404	-	418	372	356	357	354	377	425	366
Extensibility, mm	189	147	155	168	155	-	158	213	199	186	175	198	218	199
MIXOGRAM														
Peak time, min	3.6	4.0	4.2	4.4	4.1	-	4.1	2.4	2.5	2.5	2.6	2.5	2.5	2.5
Absorption, %	62.6	60.2	60.3	60.5	60.3	-	60.6	62.5	61.4	60.8	60.8	61.5	63.9	61.7
MYCOTOXINS														
Aflatoxin, ppb [max. value]	0.31 [5.00]							0.43 [7.00]						
Deoxynivalenol, ppm [max. value]	0.83 [1.70]							0.94 [1.50]						
Ochratoxin A, ppb [max. value]	0.33 [1.40]							0.09 [0.67]						
No. of samples	15							30						

2005/2006 IMPORTED WHEAT QUALITY - UKRAINE (1 Oct 2005 to 30 Sep 2006)

2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

Country of origin	Ukraine							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	-	5	4	1	6	-	16	178	104	85	21	69	23	480
WHEAT														
GRADING														
Protein (12% mb), %	-	11.49	10.59	9.68	10.99	-	10.97	13.37	12.04	11.34	10.44	12.30	13.07	12.43
Moisture, %	-	12.4	12.0	12.0	11.9	-	12.1	11.2	11.2	11.0	10.9	10.9	11.2	11.1
Falling number, sec	-	321	295	413	369	-	338	370	384	385	357	374	364	375
1000 Kernel mass (13% mb), g	-	39.6	37.0	35.7	36.3	-	37.5	35.5	37.0	36.6	37.8	34.4	32.6	35.8
Hlm (dirty), kg/hl	-	78.2	76.5	76.8	76.5	-	77.0	78.8	78.3	78.2	78.7	77.4	75.6	78.2
Screenings (<1,8mm), %	-	2.29	1.60	1.30	3.09	-	2.35	1.41	1.55	1.52	1.38	2.87	1.89	1.69
Gravel, stones, turf and glass, %	-	0.00	0.00	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.11	0.01
Foreign matter, %	-	0.13	0.36	0.31	0.44	-	0.31	0.09	0.11	0.12	0.11	0.12	0.27	0.12
Other grain & unthreshed ears, %	-	0.34	0.14	0.00	1.18	-	0.58	0.27	0.30	0.34	0.30	0.50	0.37	0.33
Heat damaged kernels, %	-	0.00	0.02	0.00	0.17	-	0.07	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	-	0.02	0.05	0.00	0.03	-	0.03	0.16	0.09	0.07	0.05	0.07	0.16	0.11
Insect damaged kernels, %	-	0.16	0.06	0.01	0.28	-	0.17	0.29	0.41	0.45	0.44	0.65	5.85	0.67
Heavily frost damaged kernels, %	-	0.00	0.00	1.62	0.40	-	0.25	0.00	0.03	0.00	0.00	0.00	0.04	0.01
Sprouted kernels, %	-	0.13	0.08	0.00	0.26	-	0.16	0.03	0.06	0.02	0.02	0.17	0.56	0.08
Total damaged kernels, %	-	0.32	0.21	0.00	0.74	-	0.43	0.48	0.56	0.57	0.51	0.90	6.89	0.88
Combined deviations, %	-	3.07	2.28	0.01	5.05	-	3.43	2.26	2.50	2.54	2.30	4.39	7.96	2.95
Field fungi, %	-	0.03	0.02	0.00	0.00	-	0.02	0.08	0.11	0.12	0.08	0.10	0.25	0.11
Storage fungi, %	-	0.03	0.02	0.02	0.00	-	0.02	0.01	0.01	0.01	0.00	0.01	0.02	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 (Crotolaria 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	-	5	4	1	6	-	16	30	22	19	11	14	4	100
BÜHLER EXTRACTION, %	-	73.3	73.0	72.9	73.8	-	73.4	75.4	75.9	75.4	75.6	75.2	74.6	75.5
FLOUR														
Colour, KJ	-	-0.4	-0.3	-0.7	0.1	-	-0.2	-1.8	-1.9	-1.9	-1.8	-1.4	-0.3	-1.8
100g BAKING TEST														
Baking water absorption, %	-	60.0	59.2	56.2	59.7	-	59.5	62.3	61	60.9	60.9	61.2	63.3	61.5
Loaf volume, cm3	-	787	770	700	741	-	760	951	912	874	820	895	970	906
Evaluation	-	1	0	0	2	-	1	0	0	0	1	0	1	0
FARINOGRAM														
Water absorption, %	-	59.0	58.4	52.6	59.1	-	58.5	63.1	62.6	61.6	61.7	61.9	62.0	62.3
Development time, min	-	1.9	2.0	1.2	1.8	-	1.9	6.0	4.9	4.2	4.1	4.7	5.8	5.0
Stability, mm	-	4.8	3.2	1.8	4.7	-	4.2	10.7	9.0	8.5	7.5	9.1	10.7	9.3
Mixing tolerance index, BU	-	55	63	81	55	-	59	33	37	36	43	35	32	36

2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

Country of origin	Ukraine							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	4	1	6	-	16	30	22	19	11	14	4	100
ALVEOGRAM														
Strength (S) , cm ²	-	35.5	33.4	17.9	36.5	-	34.3	44.5	39.9	36.9	37.6	39.6	46.7	40.7
Stability (P), mm	-	102	98	41	100	-	96	84	82	80	86	80	73	82
Distensibility (L), mm	-	58	57	97	54	-	59	117	106	102	93	111	133	109
P/L	-	1.78	1.74	0.43	1.86	-	1.72	0.73	0.79	0.84	1.16	0.75	0.57	0.81
EXTENSOGRAM														
Strength, cm ²	-	112	103	68	85	-	97	117	105	98	96	110	137	108
Max. height, BU	-	507	450	355	393	-	441	372	356	357	354	377	425	366
Extensibility, mm	-	152	157	127	144	-	149	213	199	186	175	198	218	199
MIXOGRAM														
Peak time, min	-	4.3	4.9	4.6	4.5	-	4.5	2.4	2.5	2.5	2.6	2.5	2.5	2.5
Absorption, %	-	60.0	59.2	58.2	59.7	-	59.6	62.5	61.4	60.8	60.8	61.5	63.9	61.7
MYCOTOXINS														
Aflatoxin, ppb [max. value]	2.50 [10.00]							0.43 [7.00]						
Deoxynivalenol, ppm [max. value]	0.81 [1.60]							0.94 [1.50]						
Ochratoxin A, ppb [max. value]	0.56 [1.30]							0.09 [0.67]						
No. of samples	4							30						

2005/2006 IMPORTED WHEAT QUALITY - USA (1 Oct 2005 to 30 Sep 2006)

2005/2006 Imported Wheat Quality Versus 2005/2006 RSA Season

Country of origin	USA							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	2	4	8	1	8	-	23	178	104	85	21	69	23	480
WHEAT														
GRADING														
Protein (12% mb), %	13.48	12.13	11.77	11.64	11.74	-	11.96	13.37	12.04	11.34	10.44	12.30	13.07	12.43
Moisture, %	10.9	12.1	12.2	12.3	11.9	-	12.0	11.2	11.2	11.0	10.9	10.9	11.2	11.1
Falling number, sec	336	384	350	326	362	-	358	370	384	385	357	374	364	375
1000 Kernel mass (13% mb), g	30.2	39.1	41.0	40.6	39.6	-	39.2	35.5	37.0	36.6	37.8	34.4	32.6	35.8
Hlm (dirty), kg/hl	80.2	77.1	76.6	73.9	76.1	-	76.7	78.8	78.3	78.2	78.7	77.4	75.6	78.2
Screenings (<1,8mm), %	1.85	2.34	1.87	2.26	2.88	-	2.32	1.41	1.55	1.52	1.38	2.87	1.89	1.69
Gravel, stones, turf and glass, %	0.00	0.00	0.00	0.00	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.11	0.01
Foreign matter, %	0.80	0.27	0.41	0.96	0.77	-	0.57	0.09	0.11	0.12	0.11	0.12	0.27	0.12
Other grain & unthreshed ears, %	0.01	0.08	0.35	0.80	0.85	-	0.47	0.27	0.30	0.34	0.30	0.50	0.37	0.33
Heat damaged kernels, %	0.01	0.04	0.00	0.00	0.00	-	0.01	0.00	0.00	0.00	0.00	0.00	0.02	0.00
Immature kernels, %	0.00	0.08	0.01	0.00	0.00	-	0.02	0.16	0.09	0.07	0.05	0.07	0.16	0.11
Insect damaged kernels, %	0.00	0.18	0.15	0.00	0.35	-	0.20	0.29	0.41	0.45	0.44	0.65	5.85	0.67
Heavily frost damaged kernels, %	0.00	0.85	0.58	0.00	0.00	-	0.35	0.00	0.03	0.00	0.00	0.00	0.04	0.01
Sprouted kernels, %	0.00	0.10	0.11	0.00	0.03	-	0.07	0.03	0.06	0.02	0.02	0.17	0.56	0.08
Total damaged kernels, %	0.01	0.40	0.27	0.00	0.38	-	0.29	0.48	0.56	0.57	0.51	0.90	6.89	0.88
Combined deviations, %	2.66	3.09	2.89	4.02	4.88	-	3.64	2.26	2.50	2.54	2.30	4.39	7.96	2.95
Field fungi, %	0.01	0.02	0.06	0.36	0.17	-	0.10	0.08	0.11	0.12	0.08	0.10	0.25	0.11
Storage fungi, %	0.10	0.00	0.01	0.08	0.05	-	0.03	0.01	0.01	0.01	0.00	0.01	0.02	0.01
Ergot, %	0.00	0.15	0.09	0.00	0.00	-	0.06	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	0
Noxious seeds (Argemone mexicana..)	0	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	No
Undesirable odour	No	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	2	4	8	1	8	-	23	30	22	19	11	14	4	100
BÜHLER EXTRACTION, %	72.5	71.9	72.0	73.4	73.4	-	72.6	75.4	75.9	75.4	75.6	75.2	74.6	75.5
FLOUR														
Colour, KJ	-1.2	-0.2	-0.3	0.4	-0.2	-	-0.3	-1.8	-1.9	-1.9	-1.8	-1.4	-0.3	-1.8
100g BAKING TEST														
Baking water absorption, %	61.6	61.4	60.2	60.2	60.1	-	60.5	62.3	61	60.9	60.9	61.2	63.3	61.5
Loaf volume, cm3	930	769	777	825	822	-	807	951	912	874	820	895	970	906
Evaluation	0	3	2	0	1	-	2	0	0	0	1	0	1	0
FARINOGRAM														
Water absorption, %	61.0	63.1	61.5	59.2	58.7	-	60.7	63.1	62.6	61.6	61.7	61.9	62.0	62.3
Development time, min	3.4	2.2	2.4	1.9	2.1	-	2.3	6.0	4.9	4.2	4.1	4.7	5.8	5.0
Stability, mm	10.7	4.7	3.9	3.4	4.6	-	4.8	10.7	9.0	8.5	7.5	9.1	10.7	9.3
Mixing tolerance index, BU	22	54	61	56	56	-	54	33	37	36	43	35	32	36

2005/2006 Imported Wheat Quality Versus 2005/2006 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	2	4	8	1	8	-	23	30	22	19	11	14	4	100
ALVEOGRAM														
Strength (S) , cm ²	51.3	38.6	33.7	36.1	37.4	-	37.4	44.5	39.9	36.9	37.6	39.6	46.7	40.7
Stability (P), mm	95	118	109	94	99	-	105	84	82	80	86	80	73	82
Distensibility (L), mm	118	58	55	78	66	-	66	117	106	102	93	111	133	109
P/L	0.81	2.06	2.06	1.21	1.52	-	1.72	0.73	0.79	0.84	1.16	0.75	0.57	0.81
EXTENSOGRAM														
Strength, cm ²	133	95	89	103	115	-	104	117	105	98	96	110	137	108
Max. height, BU	455	399	388	435	468	-	425	372	356	357	354	377	425	366
Extensibility, mm	198	160	157	161	169	-	165	213	199	186	175	198	218	199
MIXOGRAM														
Peak time, min	3.3	3.8	3.9	4.3	4.5	-	4.1	2.4	2.5	2.5	2.6	2.5	2.5	2.5
Absorption, %	62.1	61.1	60.6	60.2	60.3	-	60.7	62.5	61.4	60.8	60.8	61.5	63.9	61.7
MYCOTOXINS														
Aflatoxin, ppb [max. value]	0.00 [<5]							0.43 [7.00]						
Deoxynivalenol, ppm [max. value]	0.50 [1.20]							0.94 [1.50]						
Ochratoxin A, ppb [max. value]	5.66 [41.00]							0.09 [0.67]						
No. of samples	8							30						