

RSA WHEAT CROP QUALITY

RSA Crop Quality 2004/2005 and 2006/2007 Seasons

Country of origin	RSA Crop Average 2004/2005							RSA Crop Average 2006/2007						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
Class and Grade bread wheat														
No. of samples	189	109	76	20	73	13	480	135	130	104	42	64	5	480
WHEAT														
GRADING														
Protein (12% mb), %	13.39	12.43	12.80	11.80	12.92	14.07	12.96	12.73	11.48	10.73	9.84	10.93	11.00	11.45
Moisture, %	10.8	10.9	10.8	10.9	10.8	11.1	10.9	10.5	10.4	10.5	12.6	10.5	10.8	10.7
Falling number, sec	380	377	380	370	370	373	377	347	362	357	332	346	260	351
1000 Kernel mass (13% mb), g	35.3	35.9	34.8	36.8	33.7	31.5	35.1	36.4	37.8	37.9	37.9	36.4	35.7	37.2
Hlm (dirty), kg/hl	78.9	78.1	76.8	77.2	76.2	72.2	77.7	79.3	78.9	77.7	77.8	77.0	75.8	78.4
Screenings (<1,8mm), %	1.35	1.55	1.77	1.61	3.26	4.63	1.85	1.44	1.47	1.72	1.52	3.45	3.39	1.81
Gravel, stones, turf and glass, %	0.01	0.00	0.00	0.00	0.02	0.00	0.01	0.00	0.00	0.00	0.00	0.02	0.00	0.00
Foreign matter, %	0.12	0.16	0.14	0.11	0.23	0.33	0.15	0.07	0.08	0.09	0.10	0.10	0.08	0.08
Other grain & unthreshed ears, %	0.31	0.34	0.37	0.26	0.59	1.06	0.39	0.26	0.29	0.35	0.36	0.55	0.22	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	0.00	0.00	0.00
Immature kernels, %	0.09	0.06	0.08	0.03	0.06	0.04	0.07	0.07	0.06	0.05	0.04	0.02	0.02	0.05
Insect damaged kernels, %	0.39	0.43	0.35	0.50	0.86	0.58	0.47	0.39	0.43	0.54	0.57	0.66	4.14	0.53
Heavily frost damaged kernels, %	0.00	0.00	0.00	0.00	0.00	2.07	0.06	0.03	0.02	0.03	0.00	0.01	0.30	0.03
Sprouted kernels, %	0.03	0.03	0.03	0.06	0.02	0.09	0.03	0.05	0.06	0.05	0.05	0.13	2.12	0.09
Total damaged kernels, %	0.52	0.52	0.46	0.60	0.94	0.70	0.58	0.50	0.55	0.64	0.66	0.82	6.28	0.66
Combined deviations, %	2.27	2.57	2.74	2.57	5.01	6.71	2.96	2.27	2.40	2.80	2.64	4.94	9.96	2.89
Field fungi, %	0.16	0.18	0.22	0.25	0.15	0.37	0.18	0.08	0.12	0.11	0.14	0.19	0.10	0.12
Storage fungi, %	0.02	0.03	0.03	0.03	0.03	0.02	0.03	0.01	0.01	0.03	0.04	0.02	0.02	0.02
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	0.00
Noxious seeds (Crotalaria sp, Datura sp..)	0	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	0
Live insects	No	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	No
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
No. of samples	24	25	21	10	-	-	100	26	25	21	11	15	2	100
BÜHLER EXTRACTION, %	74.9	74.5	74.7	74.0	-	-	74.6	75.2	75.4	75.6	74.7	74.6	72.3	75.1
FLOUR														
Colour, KJ	-1.2	-1.2	-1.2	-1.3	-	-	-1.2	-1.1	-1.3	-1.4	-1.5	-0.8	-1.0	-1.2
100g BAKING TEST														
Baking water absorption, %	62.3	61.9	61.3	61.2	-	-	61.8	61.7	60.3	59.6	58.7	59.8	60.5	60.3
Loaf volume, cm3	949	922	918	934	-	-	930	893	824	794	718	776	788	816
Evaluation	1	1	0	1	-	-	1	1	1	1	2	1	2	1
FARINOGRAM														
Water absorption, %	61.6	61.2	60.5	60.5	-	-	61.0	63.0	61.7	60.5	60.0	60.5	61.5	61.4
Development time, min	5.2	5.0	4.9	5.5	-	-	5.1	4.6	3.7	2.9	2.1	2.7	2.4	3.4
Stability, mm	9.4	9.2	8.9	11.0	-	-	9.4	7.2	6.3	5.7	4.5	5.6	6.2	6.1
Mixing tolerance index, BU	41	43	46	40	-	-	43	45	50	52	62	53	47	51