

Crop quality for 2007/2008 season

The weighted protein average dropped to a ten year low of 11.0 % (12 % mb) (11.5 % in the previous season). The protein distribution graph of all the wheat produced was slightly skewed to the lower proteins with most samples (35 %) having protein contents between 11.0 % to 11.9 % (12 % mb), followed by 28 % of the samples with protein contents between 10.0 % to 10.9 % and then 17 % of the samples between 9.0 % to 9.9 %. Only 20 % of the samples had protein contents of more than 12.0 %.

The weighted average hectolitre mass was 78.1 kg/hl (normal to 10 year average). A weighted average thousand kernel mass of 38.7 g was obtained.

The weighted average screenings (1.8 mm sieve) was 1.60 %.

The weighted average falling number was 360 seconds, eighteen samples gave falling number values of less than 250 seconds. These samples were mainly from the North-West production region and the Free State province.

The weighted mixogram peak time on flour from the Quadromat mill averaged 3.0 minutes and compares to the ten year average of 3.0 minutes. The weighted mixogram peak time of the flour from the Bühler mill averaged 2.8 minutes.

The weighted average Bühler extraction was 75.6 %, with a weighted average Kent Jones colour of -1.9 KJ.

The farinogram had a weighted average water absorption of 60.8 % (61.4 % the previous year) and a weighted average development time of 3.6 minutes (3.4 minutes last season). The weighted average alveogram strength was 41.9 cm² and the weighted average P/L value 0.94 (36.8 cm² and 0.93 the previous season). The weighted average extensogram strength was 97 cm² (82 cm² 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 from excellent to poor. The baking test with Free State (summer rainfall area) wheat flour scored the lowest with an average ranking of good, followed by the wheat flour from the Western Cape (winter rainfall areas) scoring an average ranking of very good with mostly the bread flour from the irrigation areas scoring an average ranking of excellent.

Quality of imported wheat for 2006/2007 season (previous season)

During the 2006/2007 season, 777 133 tons of wheat were imported for RSA. The biggest quantity was imported from Argentina, namely 310 524 tons, followed by USA with 232 266 tons, then Canada with 153 694 tons and Germany with 80 649 tons. (SAGIS web site)

For grading as well as dough and baking quality of the imported wheat, please see pages 52 to 61.