

## 2006/2007 IMPORTED WHEAT QUALITY - ARGENTINA (1 Oct 2006 to 30 Sep 2007)

### 2006/2007 Imported Wheat Quality Versus 2006/2007 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
<b>No. of samples</b>	<b>5</b>	<b>3</b>	<b>-</b>	<b>-</b>	<b>19</b>	<b>-</b>	<b>27</b>	<b>135</b>	<b>130</b>	<b>104</b>	<b>42</b>	<b>64</b>	<b>5</b>	<b>480</b>
<b>WHEAT</b>														
<b>GRADING</b>														
Protein (12% mb), %	13.06	11.48	-	-	12.10	-	12.21	12.73	11.48	10.73	9.84	10.93	11.00	11.45
Moisture, %	12.1	11.8	-	-	11.9	-	11.9	10.5	10.4	10.5	12.6	10.5	10.8	10.7
Falling number, sec	398	428	-	-	404	-	406	347	362	357	332	346	260	351
1000 Kernel mass (13% mb), g	32.3	35.6	-	-	33.7	-	33.6	36.4	37.8	37.9	37.9	36.4	35.7	37.2
Hlm (dirty), kg/hl	78.0	79.0	-	-	77.3	-	77.6	79.3	78.9	77.7	77.8	77.0	75.8	78.4
Screenings (<1,8mm), %	2.95	2.69	-	-	3.63	-	3.40	1.44	1.47	1.72	1.52	3.45	3.39	1.81
Gravel, stones, turf and glass, %	0.00	0.00	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.02	0.00	0.00
Foreign matter, %	0.03	0.07	-	-	0.10	-	0.09	0.07	0.08	0.09	0.10	0.10	0.08	0.08
Other grain & unthreshed ears, %	0.06	0.20	-	-	0.24	-	0.20	0.26	0.29	0.35	0.36	0.55	0.22	0.33
Heat damaged kernels, %	0.02	0.11	-	-	0.01	-	0.03	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.14	0.02	-	-	0.09	-	0.09	0.07	0.06	0.05	0.04	0.02	0.02	0.05
Insect damaged kernels, %	0.31	0.77	-	-	0.39	-	0.41	0.39	0.43	0.54	0.57	0.66	4.14	0.53
Heavily frost damaged kernels, %	0.00	0.03	-	-	0.01	-	0.01	0.03	0.02	0.03	0.00	0.01	0.30	0.03
Sprouted kernels, %	0.70	0.03	-	-	0.18	-	0.26	0.05	0.06	0.05	0.05	0.13	2.12	0.09
Total damaged kernels, %	0.76	0.92	-	-	0.67	-	0.71	0.50	0.55	0.64	0.66	0.82	6.28	0.66
Combined deviations, %	3.80	3.88	-	-	4.64	-	4.40	2.27	2.40	2.80	2.64	4.94	9.96	2.89
Field fungi, %	0.05	0.05	-	-	0.03	-	0.03	0.08	0.12	0.11	0.14	0.19	0.10	0.12
Storage fungi, %	0.02	0.00	-	-	0.03	-	0.02	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
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
<b>No. of samples</b>	<b>5</b>	<b>3</b>	<b>-</b>	<b>-</b>	<b>19</b>	<b>-</b>	<b>27</b>	<b>26</b>	<b>25</b>	<b>21</b>	<b>11</b>	<b>15</b>	<b>2</b>	<b>100</b>
<b>BÜHLER EXTRACTION, %</b>	<b>73.0</b>	<b>73.6</b>	<b>-</b>	<b>-</b>	<b>73.7</b>	<b>-</b>	<b>73.6</b>	<b>75.2</b>	<b>75.4</b>	<b>75.6</b>	<b>74.7</b>	<b>74.6</b>	<b>72.3</b>	<b>75.1</b>
<b>FLOUR</b>														
Colour, KJ	0.1	-0.1	-	-	0.3	-	0.2	-1.1	-1.3	-1.4	-1.5	-0.8	-1.0	-1.2
<b>100g BAKING TEST</b>														
Baking water absorption, %	60.9	60.3	-	-	60.7	-	60.7	61.7	60.3	59.6	58.7	59.8	60.5	60.3
Loaf volume, cm3	839	747	-	-	776	-	785	893	824	794	718	776	788	816
Evaluation	3	3	-	-	3	-	3	1	1	1	2	1	2	1
<b>FARINOGRAM</b>														
Water absorption, %	60.1	60.7	-	-	60.5	-	60.5	63.0	61.7	60.5	60.0	60.5	61.5	61.4
Development time, min	2.4	2.0	-	-	2.1	-	2.1	4.6	3.7	2.9	2.1	2.7	2.4	3.4
Stability, mm	14.5	6.7	-	-	9.8	-	10.4	7.2	6.3	5.7	4.5	5.6	6.2	6.1
Mixing tolerance index, BU	19	44	-	-	36	-	34	45	50	52	62	53	47	51

## 2006/2007 Imported Wheat Quality Versus 2006/2007 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
<b>No. of samples</b>	5	3	-	-	19	-	27	26	25	21	11	15	2	100
<b>ALVEOGRAM</b>														
Strength (S) , cm	53.8	44.3	-	-	46.6	-	47.7	42.3	37.5	33.7	32.0	33.9	38.0	36.8
Stability (P), mm	113	119	-	-	117	-	117	88	87	82	87	80	95	85
Distensibility (L), mm	86	64	-	-	69	-	72	110	100	95	80	99	93	99
P/L	1.33	1.95	-	-	1.77	-	1.71	0.82	0.93	0.92	1.25	0.90	1.20	0.93
<b>EXTENSOGRAM</b>														
Strength, cm	124	91	-	-	107	-	107	94	80	75	72	80	98	82
Max. height, BU	550	430	-	-	483	-	484	331	323	315	328	327	383	326
Extensibility, mm	156	144	-	-	151	-	151	195	173	164	152	168	175	174
<b>MIXOGRAM</b>														
Peak time, min	4.0	4.1	-	-	4.2	-	4.1	2.4	2.5	2.6	2.9	2.7	2.9	2.6
Absorption, %	62.3	60.3	-	-	61.0	-	61.1	62.1	60.6	59.8	59.0	60.0	60.2	60.5
<b>MYCOTOXINS</b>														
Aflatoxin, ppb [max.value]	1.20 [8.20]							0.00 [<5]						
Deoxynivalenol, ppm [max. value]	1.91 [3.20]							1.46 [2.40]						
Ochratoxin A, ppb [max. value]	0.17 [0.88]							0.17 [1.40]						
<b>No. of samples</b>	<b>11</b>							<b>30</b>						

## 2006/2007 IMPORTED WHEAT QUALITY - BERMUDA (1 Oct 2006 to 30 Sep 2007)

### 2006/2007 Imported Wheat Quality Versus 2006/2007 RSA Season

Country of origin	Bermuda							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	-	-	-	5	-	5	135	130	104	42	64	5	480
<b>WHEAT</b>														
<b>GRADING</b>														
Protein (12% mb), %	-	-	-	-	12.51	-	12.51	12.73	11.48	10.73	9.84	10.93	11.00	11.45
Moisture, %	-	-	-	-	11.8	-	11.8	10.5	10.4	10.5	12.6	10.5	10.8	10.7
Falling number, sec	-	-	-	-	395	-	395	347	362	357	332	346	260	351
1000 Kernel mass (13% mb), g	-	-	-	-	28.1	-	28.1	36.4	37.8	37.9	37.9	36.4	35.7	37.2
Hlm (dirty), kg/hl	-	-	-	-	77.0	-	77.0	79.3	78.9	77.7	77.8	77.0	75.8	78.4
Screenings (<1,8mm), %	-	-	-	-	3.27	-	3.27	1.44	1.47	1.72	1.52	3.45	3.39	1.81
Gravel, stones, turf and glass, %	-	-	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.02	0.00	0.00
Foreign matter, %	-	-	-	-	0.08	-	0.08	0.07	0.08	0.09	0.10	0.10	0.08	0.08
Other grain & unthreshed ears, %	-	-	-	-	0.21	-	0.21	0.26	0.29	0.35	0.36	0.55	0.22	0.33
Heat damaged kernels, %	-	-	-	-	0.02	-	0.02	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	-	-	-	-	0.02	-	0.02	0.07	0.06	0.05	0.04	0.02	0.02	0.05
Insect damaged kernels, %	-	-	-	-	0.43	-	0.43	0.39	0.43	0.54	0.57	0.66	4.14	0.53
Heavily frost damaged kernels, %	-	-	-	-	0.10	-	0.10	0.03	0.02	0.03	0.00	0.01	0.30	0.03
Sprouted kernels, %	-	-	-	-	0.21	-	0.21	0.05	0.06	0.05	0.05	0.13	2.12	0.09
Total damaged kernels, %	-	-	-	-	0.67	-	0.67	0.50	0.55	0.64	0.66	0.82	6.28	0.66
Combined deviations, %	-	-	-	-	4.23	-	4.23	2.27	2.40	2.80	2.64	4.94	9.96	2.89
Field fungi, %	-	-	-	-	0.11	-	0.11	0.08	0.12	0.11	0.14	0.19	0.10	0.12
Storage fungi, %	-	-	-	-	0.00	-	0.00	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
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
<b>No. of samples</b>	-	-	-	-	5	-	5	26	25	21	11	15	2	100
<b>BÜHLER EXTRACTION, %</b>	-	-	-	-	73.6	-	73.6	75.2	75.4	75.6	74.7	74.6	72.3	75.1
<b>FLOUR</b>														
Colour, KJ	-	-	-	-	0.7	-	0.7	-1.1	-1.3	-1.4	-1.5	-0.8	-1.0	-1.2
<b>100g BAKING TEST</b>														
Baking water absorption, %	-	-	-	-	59.4	-	59.4	61.7	60.3	59.6	58.7	59.8	60.5	60.3
Loaf volume, cm3	-	-	-	-	846	-	846	893	824	794	718	776	788	816
Evaluation	-	-	-	-	1	-	1	1	1	1	2	1	2	1
<b>FARINOGRAM</b>														
Water absorption, %	-	-	-	-	57.2	-	57.2	63.0	61.7	60.5	60.0	60.5	61.5	61.4
Development time, min	-	-	-	-	2.2	-	2.2	4.6	3.7	2.9	2.1	2.7	2.4	3.4
Stability, mm	-	-	-	-	9.0	-	9.0	7.2	6.3	5.7	4.5	5.6	6.2	6.1
Mixing tolerance index, BU	-	-	-	-	32	-	32	45	50	52	62	53	47	51

## 2006/2007 Imported Wheat Quality Versus 2006/2007 RSA Season

Country of origin	Bermuda							RSA Crop Average						
Class and Grade bread wheat	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>No. of samples</b>	-	-	-	-	5	-	5	26	25	21	11	15	2	100
<b>ALVEOGRAM</b>														
Strength (S) , cm	-	-	-	-	43.0	-	43.0	42.3	37.5	33.7	32.0	33.9	38.0	36.8
Stability (P), mm	-	-	-	-	89	-	89	88	87	82	87	80	95	85
Distensibility (L), mm	-	-	-	-	92	-	92	110	100	95	80	99	93	99
P/L	-	-	-	-	0.98	-	0.98	0.82	0.93	0.92	1.25	0.90	1.20	0.93
<b>EXTENSOGRAM</b>														
Strength, cm	-	-	-	-	117	-	117	94	80	75	72	80	98	82
Max. height, BU	-	-	-	-	501	-	501	331	323	315	328	327	383	326
Extensibility, mm	-	-	-	-	163	-	163	195	173	164	152	168	175	174
<b>MIXOGRAM</b>														
Peak time, min	-	-	-	-	3.9	-	3.9	2.4	2.5	2.6	2.9	2.7	2.9	2.6
Absorption, %	-	-	-	-	61.4	-	61.4	62.1	60.6	59.8	59.0	60.0	60.2	60.5
<b>MYCOTOXINS</b>														
Aflatoxin, ppb [max.value]	0.00 [0.00]							0.00 [<5]						
Deoxynivalenol, ppm [max. value]	0.50 [0.50]							1.46 [2.40]						
Ochratoxin A, ppb [max. value]	<0.47 [<0.47]							0.17 [1.40]						
<b>No. of samples</b>	<b>1</b>							<b>30</b>						

## 2006/2007 IMPORTED WHEAT QUALITY - CANADA (1 Oct 2006 to 30 Sep 2007)

### 2006/2007 Imported Wheat Quality Versus 2006/2007 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
<b>No. of samples</b>	3	-	-	-	10	1	14	135	130	104	42	64	5	480
<b>WHEAT</b>														
<b>GRADING</b>														
Protein (12% mb), %	13.12	-	-	-	13.35	13.33	13.30	12.73	11.48	10.73	9.84	10.93	11.00	11.45
Moisture, %	12.2	-	-	-	12.1	11.8	12.1	10.5	10.4	10.5	12.6	10.5	10.8	10.7
Falling number, sec	422	-	-	-	391	465	403	347	362	357	332	346	260	351
1000 Kernel mass (13% mb), g	32.2	-	-	-	32.4	33.9	32.5	36.4	37.8	37.9	37.9	36.4	35.7	37.2
Hlm (dirty), kg/hl	79.4	-	-	-	79.8	76.4	79.5	79.3	78.9	77.7	77.8	77.0	75.8	78.4
Screenings (<1,8mm), %	2.68	-	-	-	3.48	2.20	3.22	1.44	1.47	1.72	1.52	3.45	3.39	1.81
Gravel, stones, turf and glass, %	0.00	-	-	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.02	0.00	0.00
Foreign matter, %	0.03	-	-	-	0.05	0.04	0.05	0.07	0.08	0.09	0.10	0.10	0.08	0.08
Other grain & unthreshed ears, %	0.23	-	-	-	0.23	0.46	0.24	0.26	0.29	0.35	0.36	0.55	0.22	0.33
Heat damaged kernels, %	0.00	-	-	-	0.01	0.00	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.00	-	-	-	0.02	0.02	0.02	0.07	0.06	0.05	0.04	0.02	0.02	0.05
Insect damaged kernels, %	0.16	-	-	-	0.09	0.00	0.10	0.39	0.43	0.54	0.57	0.66	4.14	0.53
Heavily frost damaged kernels, %	0.08	-	-	-	0.05	0.10	0.06	0.03	0.02	0.03	0.00	0.01	0.30	0.03
Sprouted kernels, %	0.26	-	-	-	0.13	0.04	0.15	0.05	0.06	0.05	0.05	0.13	2.12	0.09
Total damaged kernels, %	0.42	-	-	-	0.25	0.06	0.27	0.50	0.55	0.64	0.66	0.82	6.28	0.66
Combined deviations, %	3.36	-	-	-	3.97	2.76	3.75	2.27	2.40	2.80	2.64	4.94	9.96	2.89
Field fungi, %	0.12	-	-	-	0.02	0.00	0.04	0.08	0.12	0.11	0.14	0.19	0.10	0.12
Storage fungi, %	0.00	-	-	-	0.04	0.00	0.03	0.01	0.01	0.03	0.04	0.02	0.02	0.02
Ergot, %	0.00	-	-	-	0.00	0.04	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	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
<b>No. of samples</b>	3	-	-	-	10	1	14	26	25	21	11	15	2	100
<b>BÜHLER EXTRACTION, %</b>	74.6	-	-	-	74.9	75.5	74.9	75.2	75.4	75.6	74.7	74.6	72.3	75.1
<b>FLOUR</b>														
Colour, KJ	-1.0	-	-	-	-1.1	-1.2	-1.1	-1.1	-1.3	-1.4	-1.5	-0.8	-1.0	-1.2
<b>100g BAKING TEST</b>														
Baking water absorption, %	61.7	-	-	-	62.7	62.7	62.5	61.7	60.3	59.6	58.7	59.8	60.5	60.3
Loaf volume, cm3	920	-	-	-	897	890	901	893	824	794	718	776	788	816
Evaluation	1	-	-	-	2	2	2	1	1	1	2	1	2	1
<b>FARINOGRAM</b>														
Water absorption, %	62.1	-	-	-	62.6	63.5	62.5	63.0	61.7	60.5	60.0	60.5	61.5	61.4
Development time, min	4.2	-	-	-	4.3	4.8	4.3	4.6	3.7	2.9	2.1	2.7	2.4	3.4
Stability, mm	8.7	-	-	-	9.3	8.9	9.1	7.2	6.3	5.7	4.5	5.6	6.2	6.1
Mixing tolerance index, BU	42	-	-	-	35	45	37	45	50	52	62	53	47	51

## 2006/2007 Imported Wheat Quality Versus 2006/2007 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
<b>No. of samples</b>	3	-	-	-	10	1	14	26	25	21	11	15	2	100
<b>ALVEOGRAM</b>														
Strength (S) , cm	51.7	-	-	-	53.2	51.2	52.7	42.3	37.5	33.7	32.0	33.9	38.0	36.8
Stability (P), mm	112	-	-	-	105	105	106	88	87	82	87	80	95	85
Distensibility (L), mm	88	-	-	-	101	100	98	110	100	95	80	99	93	99
P/L	1.31	-	-	-	1.10	1.04	1.14	0.82	0.93	0.92	1.25	0.90	1.20	0.93
<b>EXTENSOGRAM</b>														
Strength, cm	106	-	-	-	107	-	107	94	80	75	72	80	98	82
Max. height, BU	400	-	-	-	385	-	387	331	323	315	328	327	383	326
Extensibility, mm	191	-	-	-	194	-	194	195	173	164	152	168	175	174
<b>MIXOGRAM</b>														
Peak time, min	3.3	-	-	-	3.1	2.8	3.1	2.4	2.5	2.6	2.9	2.7	2.9	2.6
Absorption, %	62.4	-	-	-	62.9	62.7	62.7	62.1	60.6	59.8	59.0	60.0	60.2	60.5
<b>MYCOTOXINS</b>														
Aflatoxin, ppb [max.value]	0.00 [<5]							0.00 [<5]						
Deoxynivalenol, ppm [max. value]	1.10 [2.10]							1.46 [2.40]						
Ochratoxin A, ppb [max. value]	0.55 [1.22]							0.17 [1.40]						

## 2006/2007 IMPORTED WHEAT QUALITY - GERMANY (1 Oct 2006 to 30 Sep 2007)

### 2006/2007 Imported Wheat Quality Versus 2006/2007 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
<b>No. of samples</b>	<b>1</b>	<b>5</b>	<b>-</b>	<b>-</b>	<b>4</b>	<b>-</b>	<b>10</b>	<b>135</b>	<b>130</b>	<b>104</b>	<b>42</b>	<b>64</b>	<b>5</b>	<b>480</b>
<b>WHEAT</b>														
<b>GRADING</b>														
Protein (12% mb), %	12.16	11.72	-	-	12.47	-	12.07	12.73	11.48	10.73	9.84	10.93	11.00	11.45
Moisture, %	12.4	12.3	-	-	12.0	-	12.2	10.5	10.4	10.5	12.6	10.5	10.8	10.7
Falling number, sec	343	360	-	-	403	-	376	347	362	357	332	346	260	351
1000 Kernel mass (13% mb), g	42.4	42.7	-	-	42.4	-	42.6	36.4	37.8	37.9	37.9	36.4	35.7	37.2
Hlm (dirty), kg/hl	77.1	77.2	-	-	78.5	-	77.7	79.3	78.9	77.7	77.8	77.0	75.8	78.4
Screenings (<1,8mm), %	2.37	2.40	-	-	3.67	-	2.91	1.44	1.47	1.72	1.52	3.45	3.39	1.81
Gravel, stones, turf and glass, %	0.00	0.00	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.02	0.00	0.00
Foreign matter, %	0.08	0.11	-	-	0.09	-	0.10	0.07	0.08	0.09	0.10	0.10	0.08	0.08
Other grain & unthreshed ears, %	0.98	0.72	-	-	0.72	-	0.75	0.26	0.29	0.35	0.36	0.55	0.22	0.33
Heat damaged kernels, %	0.00	0.00	-	-	0.00	-	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.00	0.01	-	-	0.00	-	0.01	0.07	0.06	0.05	0.04	0.02	0.02	0.05
Insect damaged kernels, %	0.08	0.10	-	-	0.08	-	0.09	0.39	0.43	0.54	0.57	0.66	4.14	0.53
Heavily frost damaged kernels, %	0.16	0.30	-	-	0.08	-	0.20	0.03	0.02	0.03	0.00	0.01	0.30	0.03
Sprouted kernels, %	0.08	0.21	-	-	0.08	-	0.14	0.05	0.06	0.05	0.05	0.13	2.12	0.09
Total damaged kernels, %	0.16	0.32	-	-	0.16	-	0.24	0.50	0.55	0.64	0.66	0.82	6.28	0.66
Combined deviations, %	3.59	3.56	-	-	4.63	-	3.99	2.27	2.40	2.80	2.64	4.94	9.96	2.89
Field fungi, %	0.00	0.03	-	-	0.04	-	0.03	0.08	0.12	0.11	0.14	0.19	0.10	0.12
Storage fungi, %	0.00	0.02	-	-	0.02	-	0.02	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
Noxious seeds (Crotolaria 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
<b>No. of samples</b>	<b>1</b>	<b>5</b>	<b>-</b>	<b>-</b>	<b>4</b>	<b>-</b>	<b>10</b>	<b>26</b>	<b>25</b>	<b>21</b>	<b>11</b>	<b>15</b>	<b>2</b>	<b>100</b>
<b>BÜHLER EXTRACTION, %</b>	<b>76.0</b>	<b>75.1</b>	<b>-</b>	<b>-</b>	<b>74.9</b>	<b>-</b>	<b>75.1</b>	<b>75.2</b>	<b>75.4</b>	<b>75.6</b>	<b>74.7</b>	<b>74.6</b>	<b>72.3</b>	<b>75.1</b>
<b>FLOUR</b>														
Colour, KJ	0.7	0.5	-	-	0.1	-	0.4	-1.1	-1.3	-1.4	-1.5	-0.8	-1.0	-1.2
<b>100g BAKING TEST</b>														
Baking water absorption, %	60.7	60.1	-	-	61.4	-	60.7	61.7	60.3	59.6	58.7	59.8	60.5	60.3
Loaf volume, cm3	830	822	-	-	863	-	839	893	824	794	718	776	788	816
Evaluation	1	1	-	-	1	-	1	1	1	1	2	1	2	1
<b>FARINOGRAM</b>														
Water absorption, %	58.2	59.9	-	-	61.3	-	60.3	63.0	61.7	60.5	60.0	60.5	61.5	61.4
Development time, min	2.5	2.0	-	-	2.6	-	2.3	4.6	3.7	2.9	2.1	2.7	2.4	3.4
Stability, mm	5.3	4.5	-	-	6.3	-	5.3	7.2	6.3	5.7	4.5	5.6	6.2	6.1
Mixing tolerance index, BU	54	52	-	-	46	-	50	45	50	52	62	53	47	51

## 2006/2007 Imported Wheat Quality Versus 2006/2007 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
<b>No. of samples</b>	<b>1</b>	<b>5</b>	<b>-</b>	<b>-</b>	<b>4</b>	<b>-</b>	<b>10</b>	<b>26</b>	<b>25</b>	<b>21</b>	<b>11</b>	<b>15</b>	<b>2</b>	<b>100</b>
<b>ALVEOGRAM</b>														
Strength (S) , cm	38.4	39.1	-	-	46.3	-	41.9	42.3	37.5	33.7	32.0	33.9	38.0	36.8
Stability (P), mm	92	106	-	-	108	-	106	88	87	82	87	80	95	85
Distensibility (L), mm	79	66	-	-	84	-	74	110	100	95	80	99	93	99
P/L	1.16	1.63	-	-	1.45	-	1.51	0.82	0.93	0.92	1.25	0.90	1.20	0.93
<b>EXTENSOGRAM</b>														
Strength, cm	-	87	-	-	72	-	83	94	80	75	72	80	98	82
Max. height, BU	-	397	-	-	324	-	379	331	323	315	328	327	383	326
Extensibility, mm	-	151	-	-	153	-	152	195	173	164	152	168	175	174
<b>MIXOGRAM</b>														
Peak time, min	3.5	4.0	-	-	3.3	-	3.7	2.4	2.5	2.6	2.9	2.7	2.9	2.6
Absorption, %	60.7	60.5	-	-	61.4	-	60.9	62.1	60.6	59.8	59.0	60.0	60.2	60.5
<b>MYCOTOXINS</b>														
Aflatoxin, ppb [max.value]	<5 [<5]							0.00 [<5]						
Deoxynivalenol, ppm [max. value]	1.11 [2.10]							1.46 [2.40]						
Ochratoxin A, ppb [max. value]	0.83 [1.00]							0.17 [1.40]						
<b>No. of samples</b>	<b>3</b>							<b>30</b>						

## 2006/2007 IMPORTED WHEAT QUALITY - USA (1 Oct 2006 to 30 Sep 2007)

### 2006/2007 Imported Wheat Quality Versus 2006/2007 RSA Season

Country of origin	USA							RSA Crop Average						
	B1	B2	B3	B4	UT	COW	Average	B1	B2	B3	B4	UT	COW	Average
<b>Class and Grade bread wheat</b>														
<b>No. of samples</b>	<b>4</b>	<b>7</b>	<b>3</b>	<b>-</b>	<b>12</b>	<b>1</b>	<b>27</b>	<b>135</b>	<b>130</b>	<b>104</b>	<b>42</b>	<b>64</b>	<b>5</b>	<b>480</b>
<b>WHEAT</b>														
<b>GRADING</b>														
Protein (12% mb), %	12.82	11.59	11.02	-	12.04	11.71	11.91	12.73	11.48	10.73	9.84	10.93	11.00	11.45
Moisture, %	11.7	12.0	11.7	-	11.7	11.3	11.8	10.5	10.4	10.5	12.6	10.5	10.8	10.7
Falling number, sec	441	375	343	-	416	327	398	347	362	357	332	346	260	351
1000 Kernel mass (13% mb), g	34.2	31.0	32.4	-	29.2	28.2	30.7	36.4	37.8	37.9	37.9	36.4	35.7	37.2
Hlm (dirty), kg/hl	79.6	77.4	76.9	-	75.8	68.3	76.6	79.3	78.9	77.7	77.8	77.0	75.8	78.4
Screenings (<1,8mm), %	2.36	2.24	2.52	-	5.03	7.26	3.72	1.44	1.47	1.72	1.52	3.45	3.39	1.81
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	0.02	0.00	0.00
Foreign matter, %	0.08	0.07	0.23	-	0.22	2.60	0.25	0.07	0.08	0.09	0.10	0.10	0.08	0.08
Other grain & unthreshed ears, %	0.30	0.41	0.39	-	0.71	1.20	0.55	0.26	0.29	0.35	0.36	0.55	0.22	0.33
Heat damaged kernels, %	0.00	0.00	0.00	-	0.02	0.00	0.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Immature kernels, %	0.02	0.01	0.00	-	0.04	0.00	0.02	0.07	0.06	0.05	0.04	0.02	0.02	0.05
Insect damaged kernels, %	0.14	0.24	0.31	-	0.30	0.80	0.28	0.39	0.43	0.54	0.57	0.66	4.14	0.53
Heavily frost damaged kernels, %	0.00	0.00	0.03	-	0.03	0.00	0.01	0.03	0.02	0.03	0.00	0.01	0.30	0.03
Sprouted kernels, %	0.20	0.11	0.21	-	0.05	0.16	0.11	0.05	0.06	0.05	0.05	0.13	2.12	0.09
Total damaged kernels, %	0.36	0.37	0.53	-	0.40	0.96	0.42	0.50	0.55	0.64	0.66	0.82	6.28	0.66
Combined deviations, %	3.09	3.09	3.67	-	6.36	12.02	4.94	2.27	2.40	2.80	2.64	4.94	9.96	2.89
Field fungi, %	0.06	0.07	0.11	-	0.07	0.00	0.07	0.08	0.12	0.11	0.14	0.19	0.10	0.12
Storage fungi, %	0.00	0.01	0.00	-	0.01	0.00	0.00	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
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
	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>UT</b>	<b>COW</b>	<b>Average</b>	<b>B1</b>	<b>B2</b>	<b>B3</b>	<b>B4</b>	<b>UT</b>	<b>COW</b>	<b>Average</b>
<b>No. of samples</b>	<b>4</b>	<b>7</b>	<b>3</b>	<b>-</b>	<b>12</b>	<b>1</b>	<b>27</b>	<b>26</b>	<b>25</b>	<b>21</b>	<b>11</b>	<b>15</b>	<b>2</b>	<b>100</b>
<b>BÜHLER EXTRACTION, %</b>	<b>75.3</b>	<b>73.7</b>	<b>73.5</b>	<b>-</b>	<b>72.9</b>	<b>72.3</b>	<b>73.5</b>	<b>75.2</b>	<b>75.4</b>	<b>75.6</b>	<b>74.7</b>	<b>74.6</b>	<b>72.3</b>	<b>75.1</b>
<b>FLOUR</b>														
Colour, KJ	-0.4	0.4	0.5	-	0.8	0.9	0.5	-1.1	-1.3	-1.4	-1.5	-0.8	-1.0	-1.2
<b>100g BAKING TEST</b>														
Baking water absorption, %	61.0	58.9	59.4	-	59.2	60.6	59.5	61.7	60.3	59.6	58.7	59.8	60.5	60.3
Loaf volume, cm3	896	786	733	-	795	875	804	893	824	794	718	776	788	816
Evaluation	1	1	1	-	2	0	1	1	1	1	2	1	2	1
<b>FARINOGRAM</b>														
Water absorption, %	60.5	56.3	54.6	-	57.6	57.5	57.4	63.0	61.7	60.5	60.0	60.5	61.5	61.4
Development time, min	2.9	2.0	1.8	-	2.2	1.5	2.2	4.6	3.7	2.9	2.1	2.7	2.4	3.4
Stability, mm	8.1	6.0	4.4	-	6.9	4.4	6.5	7.2	6.3	5.7	4.5	5.6	6.2	6.1
Mixing tolerance index, BU	39	53	78	-	52	57	53	45	50	52	62	53	47	51

## 2006/2007 Imported Wheat Quality Versus 2006/2007 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
<b>No. of samples</b>	<b>4</b>	<b>7</b>	<b>3</b>	<b>-</b>	<b>12</b>	<b>1</b>	<b>27</b>	<b>26</b>	<b>25</b>	<b>21</b>	<b>11</b>	<b>15</b>	<b>2</b>	<b>100</b>
<b>ALVEOGRAM</b>														
Strength (S) , cm	47.8	38.9	26.8	-	41.1	37.3	39.8	42.3	37.5	33.7	32.0	33.9	38.0	36.8
Stability (P), mm	98	84	59	-	89	97	86	88	87	82	87	80	95	85
Distensibility (L), mm	95	92	98	-	89	66	91	110	100	95	80	99	93	99
P/L	1.04	0.98	0.60	-	1.04	1.47	0.99	0.82	0.93	0.92	1.25	0.90	1.20	0.93
<b>EXTENSOGRAM</b>														
Strength, cm	119	102	102	-	118	-	111	94	80	75	72	80	98	82
Max. height, BU	490	442	435	-	515	-	479	331	323	315	328	327	383	326
Extensibility, mm	168	156	162	-	158	-	159	195	173	164	152	168	175	174
<b>MIXOGRAM</b>														
Peak time, min	3.7	4.5	3.5	-	4.2	4.7	4.1	2.4	2.5	2.6	2.9	2.7	2.9	2.6
Absorption, %	62.0	60.2	59.4	-	60.9	60.6	60.7	62.1	60.6	59.8	59.0	60.0	60.2	60.5
<b>MYCOTOXINS</b>														
Aflatoxin, ppb [max. value]	0.00 [<5]							0.00 [<5]						
Deoxynivalenol, ppm [max. value]	1.09 [2.00]							1.46 [2.40]						
Ochratoxin A, ppb [max. value]	5.31 [47.00]							0.17 [1.40]						
<b>No. of samples</b>	<b>9</b>							<b>30</b>						