The Southern African Grain Laboratory NPC



WE MEASURE SO THAT YOU KNOW!









Background information - SAGL

WLANA LOUW















✓ SAGL - Introduction, stakeholders, scope of services

Quality parameters tested for different commodities

Reporting format – availability of testing results

Research & Development based on crop surveys













AIM:







VISION:

TO BE RECOGNIZED AS THE MARKET LEADER IN GRAIN ANALYSIS IN SOUTHERN

AFRICA

MISSION:

TO DELIVER MARKET DRIVEN ANALYTICAL LABORATORY SERVICES

EFFECTIVELY / INDEPENDENTLY / TRUSTWORTHY

TO STAY AHEAD WITH TECHNOLOGY

TO BE INTERNATIONALLY COMPETITIVE

TO BE FINANCIALLY INDEPENDENT





















Research



Storage



Baking



Crop Protection Division



Production





Trading















SAGL - S	SAGL Crop Protection					
COP	Mycotoxins			Mycotoxins	Mycotoxins	
E OF	Amino Acids, Vitamins, Minerals		Mycotoxins	Vitamins, Minerals	quality systems	Wheat colour
SCOPE OF TESTING	Rheological and baking tests (Wheat)	Rheological and baking tests	Rheological and baking tests (Wheat)	and baking tests (Wheat) Amino Acids,	Grading ISO 17025	Maize meal
– 57	Nutritional Values	Nutritional Values	Nutritional Values	Values Rheological		Wheat flour
CROP QUALITY	Grading, Milling and Physical testing	Milling and Physical testing	Grading, Milling and Physical testing	Physical testing Nutritional	wheat flour Maize meal	Grading
JUA	SUNFLOWER SEEDS AND GRAIN SORGHUM		SONGHOW	Grading, Milling and	Wheat and	(RINGTESTS)
LITY	CROP QUALITY SURVEYS: MAIZE, WHEAT, SOYBEANS,	BREEDING — WHEAT CULTIVARS	IMPORTED WHEAT, MAIZE AND GRAIN SORGHUM	ANALYSES ON REQUEST FOR INDUSTRY	TRAINING COURSES OFFERED	SAGL PROFICIENCY SCHEMES OFFERED

Milling Index Calibration Mycotoxin

RESEARCH

PROJECTS

\ADDITIONAL

REQUESTS

(EXAMPLES)

screening kit evaluation

Fortification

analyses for new Regulations

Elemental

Analyses on wheat

aize meal

eat colour

Sampling devices evaluation





5-BATCH ANALYSIS

GC-MS and HPLC Screening

Active Ingredient Concentration - HPLC, GC and/or GC-MS

> Impurities – GC-MS

Other Physical and **Chemical Tests as** required

QUALITY CONTROL

Active Ingredient Concentration -HPLC, GC and/or GC-MS

Other Physical Tests if required

STABILITY TESTING -**FORMULATIONS**

 $54 \,^{\circ}\text{C} - 2 \text{ weeks/}$ Cold storage: 0 °C -1 week

Active Ingredient Concentration – HPLC, GC and/or GC-MS (before and after storage)

Other Physical Tests as required by FAO, WHO

CONTAMINANTS

Semi-quantitative GC-MS and HPLC Analysis

CONSULTATION AND TRAINING

Inspections of quality control laboratories at manufacturing facilities

Implementation of Quality systems in quality control facilities

GHS LABELLING

Flammability, **Boiling point** analysis for classification of flammability







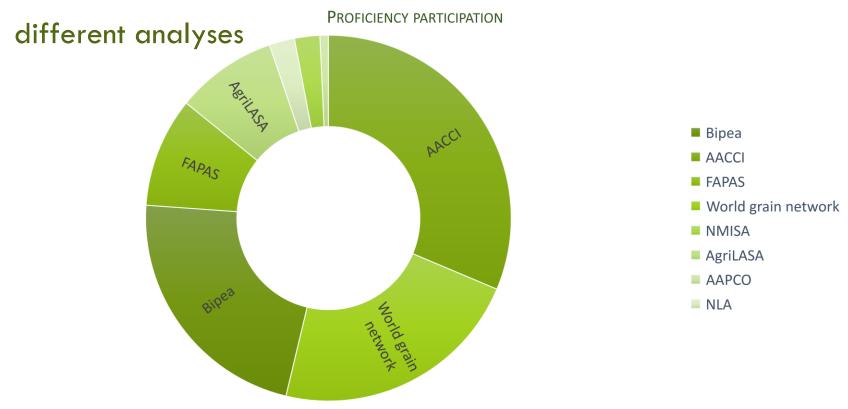






Participation in proficiency schemes, to demonstrate competence, is used to benchmark the laboratory to the international measurement system

The SAGL annually analyse a total of 134 proficiency samples, 116 international and 18 local. These samples represent 630







Harvesting

Delivery to the Silo







Sampling at silo

Grading at the silo

Collected per grade/class

Mixed - subsample for testing



















Laboratory testing















Maize Crop Quality Survey



Grading according to RSA and USA Grading Regulations

Milling (White Maize only using ROFF Milling)

Milling Index – including Grit Yield (GYA) as indication of milling performance

Whiteness Index

Nutritional parameters: Fat; Protein; Starch; Moisture and Fibre

Mycotoxins

Wheat Crop Quality Survey



Grading - including protein, falling number, hectolitre mass, 100 kernel mass & Screenings

Bühler extraction

Flour colour; Flour protein; Wet and dry gluten; Farinogram; Alveogram; Extensogram; Mixogram; 100 g baking test

Amino Acids

Mycotoxins

Elemental analysis including heavy metals on wheat (Separate project)

Soybean & Sunflower Crop Quality Survey

Grading

Test Weight

Nutritional parameters: Fat, Protein, Moisture, Ash & Fibre

Fatty Acids (as from 2018/2019 season)

Grain Sorghum Crop Quality Survey

Grading

Test Weight & Thousand kernel mass

Nutritional parameters: Protein, Moisture, Starch

Image analysis - Sorghum kernel size

Dehulling of grain sorghum for processing applications

Mycotoxins

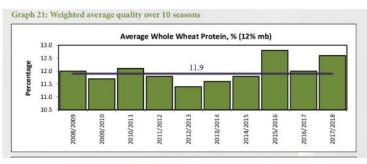
Pesticide Residues

- RESULTS: average, minimum and maximum per region
 - Comparisons between production areas, regions and
 - seasons in both table and graph formats



- hard copy
- downloadable in PDF format from the SAGL website
- Weekly web updates of Average results per region as it

becomes available





■2014-2015 ■2015-2016













www.sagl.co.za



Maize

Crop Quality Reports

Crop Quality Data Production Regions SA Averages

Imports

SEE MORE



Sorghum

Crop Quality Reports

Crop Quality Data Production Regions SA Averages

Imports

SEE MORE



Soybeans

Crop Quality Reports

Crop Quality Data Production Regions SA Averages

SEE MORE



Sunflower

Crop Quality Reports

Crop Quality Data Production Regions SA Averages

SEE MORE



Wheat

Crop Quality Reports

Crop Quality Data Production Regions Dominant Cultivars SA Averages

Imports

SEE MORE













www.sagl.co.za



Types of Analyses

We measure so that you know!

Our laboratory contains a:

- Grading and Milling Facility
- Chemistry Lab
- Nutrients and Toxins Lab
- Rheology and Baking Lab

SEE MORE



SAGL Proficiency Testing Schemes

SAGL performs various Proficiency Testing Schemes on small scale and international level for maize, wheat, soybean, sunflower and vitamins.





SAGL Laboratory Training

Want to build your own testing facility? We set the standard in grain testing. Find out more about our training courses.

SEE MORE

SEE MORE













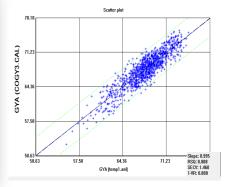


CROP SURVEYS

Development of milling index as a predictor for maize milling performance



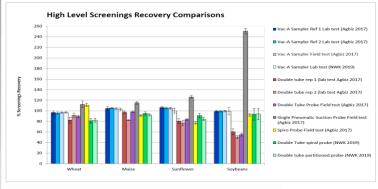




Evaluation of sampling devices for grain and oilseeds



















Dehulling of grain sorghum for processing applications

















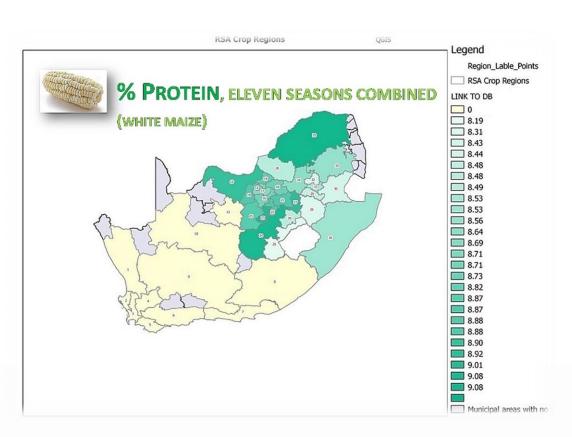




CROP SURVEYS

Data Mining of crop quality data over several seasons and production regions





















For more information please visit our website and contact us!

www.sagl.co.za











