

REGIONAL QUALITY WEIGHTED AVERAGES

	<i>Winter rainfall area</i>	<i>Summer rainfall area (Free State)</i>	<i>Irrigation areas</i>	<i>Other Summer rainfall and Irrigation areas</i>	<i>RSA average</i>
<i>Individual samples n</i>	197	134	93	56	480
Regions	1 to 7	21 to 28	10 to 11, 14 to 20 and 36	29 to 35	All
Hectolitre mass dirty, kg/hl	77.6	76.3	78.9	79.3	77.7
1000 kernel mass (13 % mb), g	34.7	32.0	37.7	39.3	35.1
Falling number, sec	371	368	398	389	377
Screenings (1,8 mm), %	1.63	2.17	1.82	1.91	1.85
Protein (12 % mb), %	12.72	14.59	11.78	11.87	12.96
Mixogram peak time, min (Quadromat)	2.8	3.3	2.7	2.6	2.9
Composite samples per grade n = 80	B1 B2 B3 B4	B1 B2 B3 B4	B1 B2 B3 B4	B1 B2 B3 B4	B1 B2 B3 B4
Bühler extraction, %	75.1 74.9 74.3 72.9	74.2 73.5 73.7 72.8	75.6 75.1 75.6 75.1	75.1 74.7 76.2 76.5	74.9 74.5 74.7 74.0
Flour colour, KJ	-1.2 -1.3 -1.2 -1.1	-0.6 -0.5 -0.5 -0.6	-1.6 -1.9 -1.8 -2.9	-1.6 -1.1 -2.0 -1.2	-1.2 -1.2 -1.3 -1.4
Farinogram:	61.2 61.6	62.4 61.5	61.0 60.4	61.4 61.6	61.6 61.2
Water absorption, %	60.0 60.8	61.7 61.0	59.6 58.0	61.4 61.9	60.5 60.5
Farinogram: Development time, min	5.0 4.7 3.8 5.6	5.9 6.1 6.5 7.1	5.1 4.7 4.5 2.9	4.4 4.4 3.6 5.6	5.2 5.0 4.9 5.5
Alveogram: Strength, cm ²	37.3 35.3	49.7 48.2	37.6 34.5	34.4 39.3	40.9 39.5
Alveogram: P/L	34.8 40.3	46.6 51.7	32.8 26.0	30.3 44.3	37.7 41.6
Extensogram: Strength, cm ²	0.62 0.80	0.63 0.59	0.58 0.58	0.50 0.69	0.59 0.65
Mixogram peak time, min	0.66 0.77	0.53 0.46	0.56 0.64	0.88 0.69	0.60 0.63
Relationship between protein and bread volume	108 96	126 142	116 109	110 120	116 118
	100 117	133 153	99 77	84 123	109 121
	2.5 2.5 2.7 2.7	2.6 2.8 2.8 3.1	2.4 2.5 2.6 2.7	2.2 2.7 2.4 2.8	2.5 2.6 2.7 2.8
	Ex VG Ex VG	VG VG VG VG	Ex Ex Ex Ex	Ex Ex Ex VG	Excellent

Ex = Excellent

VG = Very Good