

REGIONAL QUALITY WEIGHTED AVERAGES

	<i>Winter rainfall area (Western Cape)</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>	160			157			102			61			480		
Regions	2 - 6			21 - 28			10-12,14-20			30 - 35			All		
Hectolitre mass dirty, kg/hl	77.3			78.7			79.2			79.1			78.4		
1000 kernel mass (13 % mb), g	38.0			35.9			37.6			37.8			37.2		
Falling number, sec	365			330			358			358			351		
Screenings (1,8 mm), %	1.80			1.64			1.96			2.00			1.81		
Protein (12 % mb), %	11.13			11.71			11.46			11.66			11.45		
Mixogram peak time, min (Quadromat)	2.6			3.0			2.6			2.7			2.8		
<i>Individual samples n</i>	27	37	47	56	42	29	32	34	13	20	17	15	135	130	104
	20	29	0	11	18	1	9	12	2	2	5	2	42	64	5
<i>Composite samples per grade n = 100</i>	B1	B2	B3	B1	B2	B3	B1	B2	B3	B1	B2	B3	B1	B2	B3
	B4	UT	COW	B4	UT	COW	B4	UT	COW	B4	UT	COW	B4	UT	COW
<i>Composite samples n</i>	5	5	5	8	8	6	8	7	5	5	5	5	26	25	21
	4	4	0	3	4	0	2	5	1	2	2	1	11	15	2
Bühler extraction, %	74.6	75.1	74.8	74.6	75.0	74.5	76.1	75.3	76.8	75.2	76.3	76.3	75.2	75.4	75.5
	74.9	74.8	-	73.8	73.7	-	74.8	74.3	76.8	75.6	77.0	67.8	74.7	74.6	72.3
Flour colour, KJ	-1.4	-1.3	-1.4	-1.0	-1.2	-1.1	-1.1	-1.2	-1.6	-1.1	-1.4	-1.5	-1.1	-1.3	-1.4
	-1.5	-0.5	-	-1.6	-1.3	-	-1.4	-0.7	-0.6	-1.4	-0.9	-1.4	-1.5	-0.8	-1.0
Farinogram:	62.4	61.1	60.9	63.2	61.6	60.7	62.9	61.5	59.8	63.5	62.4	60.6	63.0	61.6	60.5
Water absorption, %	58.8	61.7	-	61.6	60.1	-	61.7	59.7	57.8	58.3	60.7	65.1	60.0	60.5	61.5
Farinogram:	4.2	3.8	2.7	4.7	3.5	3.3	4.6	3.5	3.2	4.9	4.0	2.5	4.6	3.7	2.9
Development time, min	2.2	3.0	-	2.1	2.3	-	1.9	2.5	1.9	2.0	3.5	2.8	2.1	2.7	2.4
Alveogram:	38.8	33.9	30.8	47.8	42.1	40.6	39.2	35.6	28.8	41.7	36.2	33.4	42.3	37.5	33.7
Strength (S), cm²	26.0	33.4	-	40.0	32.6	-	37.9	33.2	33.2	26.1	39.6	42.8	32.0	33.9	38.0
Alveogram:	0.81	0.82	1.00	0.93	1.16	1.12	0.73	0.82	0.68	0.77	0.81	0.86	0.81	0.93	0.92
P/L	0.83	0.87	-	1.84	1.28	-	1.78	0.69	0.57	0.69	0.68	1.82	1.25	0.89	1.20
Extensogram:	84	75	66	104	87	88	90	77	67	98	76	77	95	80	75
Strength, cm²	58	75	-	83	72	-	84	80	90	71	105	106	72	80	98
Mixogram peak time, min	2.3	2.3	2.3	2.6	2.9	3.1	2.3	2.4	2.2	2.2	2.2	2.5	2.4	2.5	2.6
	2.6	2.4	-	3.1	2.8	-	3.3	2.8	3.0	2.7	2.9	2.8	2.9	2.7	2.9
Relationship between protein and bread volume	VG	VG	G	G	G	G	VG	EX	EX	EX	EX	EX	VG	VG	VG
	VG	VG	-	P	Q	-	G	VG	EX	EX	EX	P	G	VG	G

Ex = Excellent

VG = Very Good

G = Good

Q = Questionable

P = Poor