

REGIONAL QUALITY WEIGHTED AVERAGES

	Winter rainfall area (Western Cape)			Summer rainfall area (Free State)			Irrigation areas			Other Summer rainfall and Irrigation areas			RSA average		
<i>Individual samples n</i>	115			126			109			22			372		
Regions	1 - 6			21 - 28			7, 10 - 12, 14 - 20, 36			29 - 35			All		
Hectolitre mass dirty, kg/hl	79.8			79.7			81.3			81.6			80.3		
1000 kernel mass (13% mb), g	39.9			38.1			40.3			41.4			39.5		
Falling number, sec	391			314			407			425			372		
Screenings (1,8 mm), %	1.82			1.51			1.69			1.89			1.68		
Protein (12% mb), % (ww)	11.75			12.59			12.11			11.78			12.14		
Mixogram peak time, min (Quadromat)	2.7			3.5			2.8			2.6			3.0		
<i>Individual samples per class and grade, n</i>	38	35	21	64	21	13	52	32	10	10	5	4	164	93	48
	7	13	1	7	8	13	7	7	1	2	0	1	23	28	16
<i>Composite samples per class and 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>	6	5	3	8	7	6	11	10	6	4	2	2	29	24	17
	3	3	1	4	4	5	3	3	1	1	0	1	11	10	8
Bühler extraction, %	74.5	74.6	75.1	74.1	74.1	73.7	75.8	76.0	75.8	75.9	75.6	76.5	75.1	75.1	75.0
	75.1	74.9	72.7	73.2	72.8	73.3	76.2	76.2	77.0	75.3	-	77.0	74.7	74.5	74.2
Flour colour, KJ	-2.2	-2.3	-2.4	-1.5	-1.7	-1.3	-2.2	-2.4	-2.5	-2.1	-2.1	-2.5	-2.0	-2.2	-2.1
	-2.4	-2.1	-0.7	-0.9	-0.2	1.1	-2.6	-2.6	-1.8	-2.5	-	0.3	-1.9	-1.5	0.4
Flour protein (12% mb), %	11.8	10.4	9.4	12.3	10.7	10.3	12.1	10.5	9.5	11.7	10.2	9.5	12.0	10.5	9.8
	9.0	10.6	11.9	9.9	12.7	12.5	10.7	11.1	10.2	9.5	-	11.9	9.8	11.6	12.1
Wet gluten (14% mb), %	32.6	27.9	24.3	32.8	28.4	26.6	32.8	28.7	25.3	32.1	28.3	26.2	32.7	28.4	25.7
	25.9	28.4	33.4	27.6	33.7	32.5	30.4	31.2	28.0	26.5	-	25.1	27.8	31.4	31.1
Dry gluten (14% mb), %	11.9	10.0	8.7	11.8	9.9	9.5	11.5	9.9	8.8	11.2	9.6	8.7	11.6	9.9	9.0
	9.2	10.2	11.8	9.4	12.0	11.7	10.2	10.7	9.5	8.9	-	8.7	9.5	11.1	11.1
Farinogram:	63.2	62.3	60.7	65.1	63.5	63.1	64.0	62.4	60.9	64.5	63.1	61.5	64.2	62.8	61.7
Water absorption (14% mb), %	59.6	61.9	63.1	63.3	66.0	64.9	63.6	62.8	62.0	63.0	-	62.4	62.3	63.8	64.0
Farinogram:	5.8	5.1	4.6	7.6	6.0	5.6	7.3	5.1	4.8	6.6	4.0	4.4	7.0	5.3	5.0
Development time, min	3.1	5.2	4.7	4.0	5.0	5.3	4.8	5.5	4.2	4.0	-	2.5	4.0	5.2	4.7
Alveogram:	34.7	30.8	27.1	46.5	35.6	35.8	45.7	32.6	29.2	41.4	27.0	24.0	43.1	32.6	30.5
Strength (S), cm²	24.0	29.5	32.1	33.4	51.1	45.6	31.6	34.0	24.6	20.9	-	30.6	29.2	39.5	39.4
Alveogram:	0.86	1.15	1.10	1.44	1.53	2.02	0.96	1.06	1.20	1.03	0.97	0.98	1.08	1.21	1.45
P/L	1.07	1.16	0.85	2.39	1.76	1.35	0.96	0.75	0.73	1.42	-	4.21	1.55	1.28	1.57
Extensogram:	93	86	75	114	101	100	121	94	85	104	57	60	111	91	86
Strength, cm²	67	89	102	97	112	117	84	98	74	56	-	-	82	101	95
Mixogram peak time, min	2.5	2.5	2.3	3.1	2.8	3.1	2.8	2.7	2.8	2.8	2.3	2.3	2.8	2.7	2.8
	2.4	2.7	2.3	3.3	3.3	3.5	2.3	2.3	2.3	2.0	-	3.5	2.7	2.8	3.2
Relationship between protein and bread volume	VG	EX	EX	Q	G	Q	VG	EX	VG	VG	EX	EX	G	VG	VG
	EX = Excellent			G	Q	VG	VG = Very Good			EX = Excellent		EP	VG = Good		

Q = Questionable

EP = Extremely Poor