

Comparison of Flour Quality over the last four seasons

Flour Quality 2010/2011 season			
Flour protein (12% mb) (%)	11.0	Farinogram abs. (14% mb) (%)	63.2
Bread volume 100g (cm ³)	832	Farinogram dev. time (min.)	5.5
Mixogram (Bühler) peak time (min)	2.8	Alveogram strength (cm ²)	36.2
Wet gluten (14% mb) (%)	29.7	Alveogram P/L	1.29
Dry gluten (14% mb) (%)	10.4	Extensogram strength (cm ²)	97

Flour Quality 2009/2010 season			
Flour protein (12% mb) (%)	10.5	Farinogram abs. (14% mb) (%)	61.0
Bread volume 100g (cm ³)	843	Farinogram dev. time (min.)	3.5
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm ²)	35.5
Wet gluten (14% mb) (%)	28.6	Alveogram P/L	1.17
Dry gluten (14% mb) (%)	10.0	Extensogram strength (cm ²)	83

Flour Quality 2008/2009 season			
Flour protein (12% mb) (%)	11.1	Farinogram abs. (14% mb) (%)	61.1
Bread volume 100g (cm ³)	902	Farinogram dev. time (min.)	4.0
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm ²)	38.0
Wet gluten (14% mb) (%)	-	Alveogram P/L	0.90
Dry gluten (14% mb) (%)	-	Extensogram strength (cm ²)	90

Flour Quality 2007/2008 season			
Flour protein (12% mb) (%)	10.8	Farinogram abs. (14% mb) (%)	60.8
Bread volume 100g (cm ³)	827	Farinogram dev. time (min.)	3.6
Mixogram (Bühler) peak time (min)	2.8	Alveogram strength (cm ²)	41.9
Wet gluten (14% mb) (%)	-	Alveogram P/L	0.94
Dry gluten (14% mb) (%)	-	Extensogram strength (cm ²)	97