

Table 3: Comparison of Flour Quality over the last four seasons

Flour Quality 2012/2013 season			
Flour protein (12% mb) (%)	10.7	Farinogram abs. (14% mb) (%)	60.8
Bread volume 100g (cm ³)	886	Farinogram dev. time (min.)	5.1
Mixogram (Bühler) peak time (min)	2.8	Alveogram strength (cm ²)	36.7
Wet gluten (14% mb) (%)	29.0	Alveogram P/L	0.96
Dry gluten (14% mb) (%)	10.0	Extensogram strength (cm ²)	84

Flour Quality 2011/2012 season			
Flour protein (12% mb) (%)	10.6	Farinogram abs. (14% mb) (%)	61.3
Bread volume 100g (cm ³)	852	Farinogram dev. time (min.)	4.1
Mixogram (Bühler) peak time (min)	3.0	Alveogram strength (cm ²)	35.0
Wet gluten (14% mb) (%)	28.7	Alveogram P/L	0.89
Dry gluten (14% mb) (%)	9.9	Extensogram strength (cm ²)	90

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