

Table 4: 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>Number of samples per area</i>	171			77			59			30			337		
Regions	2 - 6			21 - 28			10 - 12, 14 - 20, 36			29 - 35			All		
Hectolitre mass dirty, kg/hl	81.7			79.9			82.1			80.8			81.3		
1000 kernel mass (13% mb), g	42.0			36.2			40.2			40.3			40.2		
Falling number, sec	361			333			384			381			360		
Screenings (1,8 mm), %	1.44			1.28			1.35			1.62			1.46		
Protein (12% mb), % (ww)	10.8			11.7			12.1			12.1			11.4		
Mixogram peak time, min (Quadromat)	2.7			3.4			2.8			3.1			2.9		
<i>Composite samples per class and grade</i>	<i>B1</i>	<i>B2</i>	<i>B3</i>	<i>B1</i>	<i>B2</i>	<i>B3</i>	<i>B1</i>	<i>B2</i>	<i>B3</i>	<i>B1</i>	<i>B2</i>	<i>B3</i>	<i>B1</i>	<i>B2</i>	<i>B3</i>
	<i>B4</i>	<i>UT</i>	<i>COW</i>	<i>B4</i>	<i>UT</i>	<i>COW</i>	<i>B4</i>	<i>UT</i>	<i>COW</i>	<i>B4</i>	<i>UT</i>	<i>COW</i>	<i>B4</i>	<i>UT</i>	<i>COW</i>
<i>Composite samples, n = 70</i>	3	5	5	7	6	3	7	4	2	5	2	3	22	17	13
	5	2	-	3	2	-	1	2	-	2	1	-	11	7	-
Bühler extraction, %	72.1	71.9	71.9	72.3	73.3	72.4	74.4	75.4	73.7	74.6	74.6	75.5	73.5	73.5	73.1
	72.9	71.6	-	71.5	71.8	-	74.1	74.5	-	73.5	69.3	-	72.7	72.2	-
Flour colour, KJ (wet)	-2.8	-3.0	-2.9	-2.7	-2.7	-2.9	-2.9	-3.0	-3.4	-2.7	-2.6	-3.1	-2.8	-2.8	-3.0
	-2.7	-2.9	-	-2.7	-2.8	-	-3.4	-3.2	-	-2.9	-2.1	-	-2.8	-2.8	-
Colour, Minolta CM5 (dry)															
L*	93.86	94.12	94.13	93.54	93.57	93.79	93.98	93.93	94.25	93.71	93.63	93.90	93.76	93.82	94.02
	93.89	94.11	-	93.68	93.64	-	93.96	94.01	-	93.87	93.62	-	93.84	93.88	-
b*	10.32	10.04	9.98	10.05	9.87	10.15	9.26	9.91	9.77	9.61	9.74	9.98	9.74	9.91	9.99
	9.78	10.32	-	10.77	10.21	-	10.60	9.80	-	10.14	9.32	-	10.19	10.00	-
Flour protein (12% mb), %	11.3	10.4	9.5	11.5	11.1	9.6	12.0	10.6	9.3	11.7	11.0	10.4	11.7	10.8	9.7
	9.3	9.9	-	10.6	10.4	-	9.4	10.9	-	8.7	13.8	-	9.6	10.9	-
Wet gluten (14% mb), %	31.2	28.8	25.6	30.8	29.2	24.5	32.2	30.0	27.2	32.2	30.6	29.1	31.4	29.3	25.9
	24.8	26.8	-	27.9	28.3	-	25.6	30.9	-	23.3	37.9	-	25.5	28.8	-

Table 4: Regional quality weighted averages (continue)

	<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>		
Regions	2 - 6			21 - 28			10 - 12, 14 - 20, 36			29 - 35			All		
<i>Composite samples per class and grade</i>	<i>B1</i>	<i>B2</i>	<i>B3</i>	<i>B1</i>	<i>B2</i>	<i>B3</i>	<i>B1</i>	<i>B2</i>	<i>B3</i>	<i>B1</i>	<i>B2</i>	<i>B3</i>	<i>B1</i>	<i>B2</i>	<i>B3</i>
	<i>B4</i>	<i>UT</i>	<i>COW</i>	<i>B4</i>	<i>UT</i>	<i>COW</i>	<i>B4</i>	<i>UT</i>	<i>COW</i>	<i>B4</i>	<i>UT</i>	<i>COW</i>	<i>B4</i>	<i>UT</i>	<i>COW</i>
<i>Composite samples, n = 70</i>	3	5	5	7	6	3	7	4	2	5	2	3	22	17	13
	5	2	-	3	2	-	1	2	-	2	1	-	11	7	-
Wet gluten (14% mb), %	31.2	28.8	25.6	30.8	29.2	24.5	32.5	29.9	27.2	32.2	30.6	29.1	31.7	29.4	26.4
	24.8	26.8	-	27.9	28.3	-	25.6	30.9	-	23.3	37.9	-	25.4	30.0	-
Dry gluten (14% mb), %	10.8	10.0	8.9	10.5	10.1	8.5	11.4	10.2	9.1	11.1	10.5	9.9	11.0	10.1	9.1
	8.5	8.9	-	9.8	10.0	-	9.1	10.7	-	8.0	13.1	-	8.8	10.3	-
Gluten Index	74	78	86	85	83	91	86	69	92	86	78	81	84	78	87
	86	87	-	86	81	-	72	73	-	80	86	-	84	81	-
Farinogram: Water absorption (14% mb), %	62.0	61.8	60.5	61.9	60.6	61.9	60.9	59.9	60.7	60.1	59.7	59.0	61.3	60.7	60.5
	60.5	60.3	-	62.3	62.0	-	58.3	60.8	-	58.0	63.0	-	60.3	61.3	-
Farinogram: Development time, min	5.2	4.4	4.0	6.4	5.9	3.8	6.7	4.5	4.0	6.9	5.4	4.7	6.4	5.1	4.1
	3.4	3.5	-	5.1	5.5	-	4.7	5.0	-	3.5	6.2	-	4.0	4.9	-
Alveogram: Strength (S), cm²	38.0	34.3	31.4	44.9	39.1	35.5	44.8	31.5	28.1	41.1	32.0	34.5	43.1	35.1	32.6
	29.5	32.8	-	39.7	36.7	-	26.0	33.8	-	28.7	48.8	-	31.8	36.5	-
Alveogram: P/L	0.85	0.93	1.09	1.00	0.92	2.34	0.62	0.64	0.97	0.59	0.42	0.54	0.77	0.80	1.23
	1.13	0.98	-	2.19	1.22	-	0.58	0.67	-	0.95	0.50	-	1.34	0.89	-
Extensogram: Strength, cm²	85	72	67	101	89	74	105	83	65	114	81	85	102	82	72
	60	77	-	83	81	-	66	84	-	70	114	-	70	85	-
Mixogram peak time, min	2.5	2.5	2.9	3.0	2.8	3.2	2.8	2.5	2.4	3.0	2.6	2.8	2.9	2.6	2.9
	2.8	2.8	-	3.4	2.9	-	2.5	2.3	-	3.2	2.7	-	3.0	2.7	-
Relationship between protein and bread volume	EX	EX	EX	EX	EX	EX	EX	EX	EX	EX	EX	EX	EX	EX	EX
	EX	VG	-	EX	EX	-	EX	EX	-	EX	EX	-	EX	EX	-

EX = Excellent

VG = Very Good