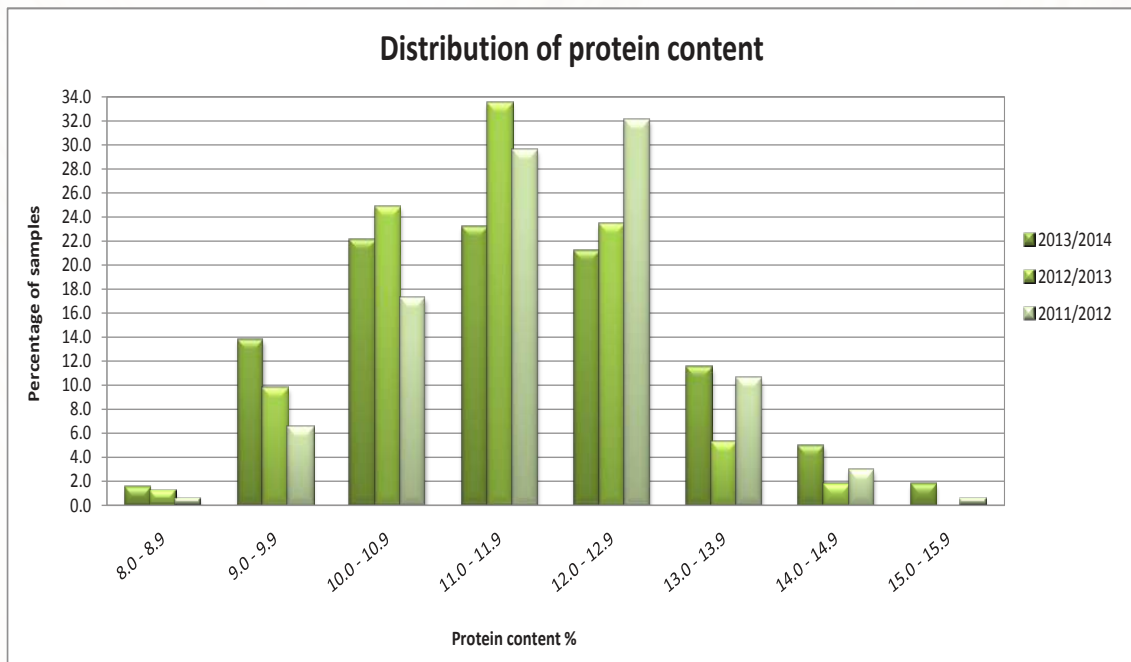


value resulted in the observed decrease in P/L value. The weighted average extensogram strength was 92 cm² (84 cm² previous season).

The 100 g loaves baked using the straight-dough optimized bread making method, received an evaluation rated as “Excellent”. The basis for this evaluation refers to the relationship between the protein content and the bread volume.

Only one of the forty samples selected to represent different regions as well as classes and grades, tested positive for mycotoxin residues, deoxynivalenol (DON) to be specific with a level of 151 µg/kg.

Graph 10: Differences in the distribution of protein content over the last 3 seasons



Graph 11: Differences in the distribution of protein content between the 3 production areas

