

Table 4: Comparison of Flour Quality over the last four seasons

Flour Quality 2016/2017 season			
Flour protein (12% mb) (%)	11.2	Farinogram abs. (14% mb) (%)	60.1
Bread volume 100g (cm ³)	1040	Farinogram dev. time (min.)	5.2
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm ²)	37.0
Wet gluten (14% mb) (%)	30.7	Alveogram P/L	0.57
Dry gluten (14% mb) (%)	10.5	Extensogram strength (cm ²)	99

Flour Quality 2015/2016 season			
Flour protein (12% mb) (%)	11.8	Farinogram abs. (14% mb) (%)	60.8
Bread volume 100g (cm ³)	1047	Farinogram dev. time (min.)	5.8
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm ²)	38.3
Wet gluten (14% mb) (%)	31.9	Alveogram P/L	0.75
Dry gluten (14% mb) (%)	11.0	Extensogram strength (cm ²)	105

Flour Quality 2014/2015 season			
Flour protein (12% mb) (%)	10.7	Farinogram abs. (14% mb) (%)	59.5
Bread volume 100g (cm ³)	889	Farinogram dev. time (min.)	5.3
Mixogram (Bühler) peak time (min)	2.7	Alveogram strength (cm ²)	38.1
Wet gluten (14% mb) (%)	28.9	Alveogram P/L	0.59
Dry gluten (14% mb) (%)	9.8	Extensogram strength (cm ²)	98

Flour Quality 2013/2014 season			
Flour protein (12% mb) (%)	10.7	Farinogram abs. (14% mb) (%)	60.1
Bread volume 100g (cm ³)	868	Farinogram dev. time (min.)	5.2
Mixogram (Bühler) peak time (min)	2.8	Alveogram strength (cm ²)	37.6
Wet gluten (14% mb) (%)	29.5	Alveogram P/L	0.74
Dry gluten (14% mb) (%)	10.4	Extensogram strength (cm ²)	92