

Table 5: Comparison of Flour Quality over the last four seasons

Flour Quality 2019/20 season			
Flour protein (12% mb) (%)	11.9	Farinogram abs. (14% mb) (%)	60.2
Bread volume 100 g (cm ³)	1130	Farinogram dev. time (min)	5.4
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm ²)	42.6
Wet gluten (14% mb) (%)	31.1	Alveogram P/L	0.60
Dry gluten (14% mb) (%)	10.6	Extensogram strength (cm ²)	112

Flour Quality 2018/19 season			
Flour protein (12% mb) (%)	10.9	Farinogram abs. (14% mb) (%)	60.5
Bread volume 100 g (cm ³)	1033	Farinogram dev. time (min)	5.0
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm ²)	34.6
Wet gluten (14% mb) (%)	30.1	Alveogram P/L	0.81
Dry gluten (14% mb) (%)	10.1	Extensogram strength (cm ²)	92

Flour Quality 2017/18 season			
Flour protein (12% mb) (%)	11.3	Farinogram abs. (14% mb) (%)	60.3
Bread volume 100 g (cm ³)	1096	Farinogram dev. time (min)	5.5
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm ²)	39.2
Wet gluten (14% mb) (%)	30.7	Alveogram P/L	0.81
Dry gluten (14% mb) (%)	10.4	Extensogram strength (cm ²)	106

Flour Quality 2016/17 season			
Flour protein (12% mb) (%)	11.2	Farinogram abs. (14% mb) (%)	60.1
Bread volume 100 g (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