

REGIONAL QUALITY WEIGHTED AVERAGES

	<i>Winter rainfall area</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>Individual samples n</i>	182			137			111			50			480		
Regions	1 - 6			21 - 28			10-12,14-20, 36			30 - 35			All		
Hectolitre mass dirty, kg/hl	78.5			77.5			75.7			78.4			78.2		
1000 kernel mass (13 % mb), g	35.8			34.3			35.8			37			35.5		
Falling number, sec	401			331			329			414			375		
Screenings (1,8 mm), %	1.53			1.50			2.06			1.83			1.68		
Protein (12 % mb), %	11.53			13.95			11.56			12.50			12.40		
Mixogram peak time, min (Quadromat)	2.7			3.1			2.6			2.8			2.8		
Composite samples per grade n = 100	B1	B2	B3	B1	B2	B3	B1	B2	B3	B1	B2	B3	B1	B2	B3
	B4	UT	COW	B4	UT	COW	B4	UT	COW	B4	UT	COW	B4	UT	COW
<i>Individual samples n</i>	6	5	6	8	7	4	11	5	7	5	5	2	30	22	19
	4	4	1	4	3	2	2	6	1	1	1	0	11	14	4
Bühler extraction, %	75.5	75.6	75.3	74.5	74.6	73.6	75.6	76.4	76.6	76.3	77.6	75.3	75.4	75.9	75.4
	75.7	75.2	75.5	74.7	75.2	73.7	76.5	75.7	75.7	77.5	72.3	-	75.6	75.2	74.6
Flour colour, KJ	-1.8	-1.8	-1.9	-1.1	-1.5	-1.2	-2.1	-2.1	-2.1	-1.8	-2.5	-2.7	-1.7	-1.9	-1.9
	-2.2	-1.9	-1.7	-1.1	-0.3	0.9	-2.8	-1.8	-1.3	-1.6	-0.7	-	-1.8	-1.4	-0.3
Farinogram:	62.8	62.2	61.4	63.6	63.2	63.1	62.7	62.5	61.0	63.4	62.1	61.2	63.1	62.6	61.6
Water absorption, %	61.1	61.7	61.4	63.6	61.9	62.4	60.5	61.6	61.9	59.5	64.3	-	61.7	61.9	62.0
Farinogram:	5.1	4.1	3.6	7.3	6.1	6.0	5.5	4.2	3.6	5.9	4.9	4.7	6.0	4.9	4.2
Development time, min	2.7	3.6	5.0	6.0	4.6	6.5	3.2	5.2	5.2	4.0	7.0	-	4.1	4.7	5.8
Alveogram:	38.4	32.9	32.0	52.0	50.9	49.1	42.2	34.8	34.4	45.1	36.8	35.7	44.5	39.9	36.9
Strength, cm²	28.1	34.1	39.8	55.4	42.0	54.6	24.6	41.1	37.6	31.2	44.8	-	37.6	39.6	46.7
Alveogram:	0.76	0.90	1.03	0.78	0.71	0.83	0.67	0.83	0.66	0.74	0.77	0.99	0.73	0.79	0.84
P/L	1.16	1.00	0.75	1.32	0.71	0.46	1.04	0.63	0.62	0.74	0.70	-	1.16	0.75	0.57
Extensogram:	94	86	79	131	128	122	116	95	102	122	103	96	116	105	98
Strenght, cm²	68	85	106	140	118	163	68	118	117	86	131	-	96	110	137
Mixogram peak time, min	2.4	2.4	2.4	2.6	2.7	2.6	2.4	2.3	2.5	2.4	2.3	2.8	2.4	2.5	2.5
	2.5	2.5	2.2	2.8	2.6	2.7	2.3	2.6	2.5	2.5	2.3	-	2.6	2.5	2.5
Relationship between protein and bread volume	VG	VG	VG	VG	EX	VG	EX	EX	EX	EX	EX	EX	EX	EX	VG
	EX	VG	EX	G	VG	G	EX	EX	EX	EX	EX	-	VG	EX	VG

Ex = Excellent

VG = Very Good

G = Good