

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>Individual samples n</i>	191			165			92			32			480		
Regions	1 - 6			21 - 28			10-12, 14-20, 36			29 - 35			All		
Hectolitre mass dirty, kg/hl	77.7			78.7			77.8			77.8			78.1		
1000 kernel mass (13 % mb), g	38.9			38.4			38.8			38.9			38.7		
Falling number, sec	370			337			372			391			360		
Screenings (1,8 mm), %	1.58			1.60			1.58			1.73			1.60		
Protein (12 % mb), % (ww)	10.55			11.16			11.61			11.59			11.03		
Mixogram peak time, min (Quadromat)	2.9			3.3			2.7			2.6			3.0		
<i>Individual samples n</i>	<i>15</i>	<i>41</i>	<i>71</i>	<i>21</i>	<i>57</i>	<i>41</i>	<i>16</i>	<i>29</i>	<i>17</i>	<i>12</i>	<i>10</i>	<i>2</i>	<i>64</i>	<i>137</i>	<i>131</i>
	<i>44</i>	<i>18</i>	<i>2</i>	<i>19</i>	<i>19</i>	<i>8</i>	<i>3</i>	<i>13</i>	<i>14</i>	<i>4</i>	<i>4</i>	<i>-</i>	<i>70</i>	<i>54</i>	<i>24</i>
<i>Composite samples per grade n = 100</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</i>	<i>6</i>	<i>6</i>	<i>5</i>	<i>7</i>	<i>8</i>	<i>6</i>	<i>6</i>	<i>9</i>	<i>5</i>	<i>4</i>	<i>3</i>	<i>2</i>	<i>23</i>	<i>26</i>	<i>18</i>
	<i>6</i>	<i>4</i>	<i>-</i>	<i>5</i>	<i>4</i>	<i>3</i>	<i>1</i>	<i>4</i>	<i>3</i>	<i>2</i>	<i>1</i>	<i>-</i>	<i>14</i>	<i>13</i>	<i>6</i>
Bühler extraction, %	74.5	74.4	74.8	75.4	75.5	75.1	76.5	77.2	77.0	76.7	77.1	76.9	75.7	76.0	75.7
	74.2	74.3	-	74.3	74.9	74.0	77.9	75.8	76.7	77.0	76.4	-	74.9	75.1	75.4
Flour colour, KJ	-2.4	-2.3	-2.6	-1.6	-1.6	-1.6	-1.7	-1.8	-2.1	-1.0	-1.9	-1.9	-1.7	-1.9	-2.1
	-2.7	-2.8	-	-2.1	-1.4	-0.6	-3.0	-1.1	-1.0	-1.9	-1.6	-	-2.4	-1.8	-0.8
Farinogram:	61.3	59.6	58.7	63.0	61.7	61.3	63.2	61.3	60.2	62.1	61.3	60.5	62.5	61.0	60.2
Water absorption, %	57.9	57.2	-	62.1	60.8	61.5	57.8	61.1	60.5	56.8	60.6	-	59.2	59.8	61.0
Farinogram:	4.4	3.4	2.4	5.1	3.6	2.4	5.0	4.3	3.9	5.1	3.9	3.2	4.9	3.8	2.9
Development time, min	1.8	1.8	-	1.8	2.9	4.9	3.7	4.2	3.8	2.1	3.4	-	2.0	3.0	4.4
Alveogram:	44.0	39.6	35.3	55.6	50.1	44.4	48.9	40.5	38.2	42.6	36.2	41.7	48.6	42.8	39.9
Strength (S), cm²	31.5	30.6	-	37.4	43.3	52.4	28.1	45.4	41.4	29.1	35.8	-	33.0	39.5	46.9
Alveogram:	0.72	0.73	0.85	1.02	1.02	1.47	0.81	0.65	0.61	0.54	0.64	0.75	0.80	0.78	0.98
P/L	1.02	1.01	-	2.71	1.24	0.82	0.62	0.63	0.52	0.62	0.63	-	1.54	0.93	0.67
Extensogram:	108	91	88	116	111	96	104	97	93	98	82	98	108	98	93
Strength, cm²	73	82	-	84	97	116	67	109	112	74	104	-	77	97	114
Mixogram peak time, min	2.4	2.7	2.8	2.9	2.9	3.2	2.6	2.5	2.8	2.4	2.4	2.7	2.6	2.7	2.9
	3.0	3.0	-	3.3	2.8	2.8	2.4	2.7	2.8	2.8	2.5	-	3.0	2.8	2.8
Relationship between protein and bread volume	G	VG	VG	G	VG	G	VG	EX	EX	EX	EX	EX	VG	VG	VG
	VG	EX	-	P	G	G	EX	EX	EX	EX	VG	-	G	VG	VG

Ex = Excellent VG = Very Good G = Good P = Poor