

Table 5: Regional quality weighted averages

	Winter rainfall area (Western Cape)	Summer rainfall and Irrigation area (Free State)	Irrigation areas	RSA average
Number of samples per area	136	83	118	337
Regions	1 - 6	21 - 28	10 - 11, 12 - 20, 29 - 33, 34, 35, 36	All
Hectolitre mass dirty, kg/hl	79.8	79.2	81.2	80.2
1000 kernel mass (13% mb), g	39.7	36.8	39.2	38.8
Falling number, sec	379	352	367	368
Screenings (1,8 mm), %	1.85	1.41	1.22	1.55
Protein (12% mb), % (ww)	11.1	12.4	12.1	11.8
Mixogram peak time, min (Quadromat)	2.7	3.2	3.3	3.0
<i>Composite samples per class and grade</i>	<i>B1 B2 B3</i>	<i>B1 B2 B3</i>	<i>B1 B2 B3</i>	<i>B1 B2 B3</i>
	<i>B4 UT COW</i>	<i>B4 UT COW</i>	<i>B4 UT COW</i>	<i>B4 UT COW</i>
<i>Composite samples, n = 70</i>	<i>4 4 6</i>	<i>7 4 4</i>	<i>13 7 5</i>	<i>24 15 15</i>
	<i>3 4 -</i>	<i>2 3 1</i>	<i>1 2 -</i>	<i>6 9 1</i>
Bühler extraction, %	72.7 73.0 72.7	73.5 72.8 73.4	73.8 74.3 73.9	73.5 73.6 73.3
	73.2 72.6 -	75.3 73.0 70.9	73.5 72.7 -	73.9 72.8 70.9
Flour colour, KJ (wet)	-3.5 -3.6 -3.6	-3.1 -3.3 -3.2	-3.3 -3.2 -3.6	-3.3 -3.3 -3.5
	-3.7 -3.5 -	-3.6 -3.1 -2.2	-3.6 -3.0 -	-3.7 -3.2 -2.2
Colour, Minolta CM5 (dry)				
L*	94.06 94.00 94.01	93.44 93.65 93.87	93.65 93.61 93.88	93.66 93.72 93.93
	94.12 93.98 -	94.11 93.64 92.98	93.86 93.54 -	94.07 93.77 92.98
b*	10.00 10.14 10.34	9.73 9.93 9.68	9.37 9.47 9.60	9.58 9.81 9.87
	9.95 10.24 -	8.70 9.76 9.78	9.69 9.07 -	9.49 9.82 9.78
Ash (db), %	0.59 0.59 0.59	0.57 0.56 0.56	0.59 0.61 0.58	0.58 0.59 0.58
	0.59 0.59 -	0.57 0.61 0.65	0.56 0.64 -	0.58 0.61 0.65
Flour protein (12% mb), %	11.1 10.5 9.6	12.0 10.7 10.2	12.0 10.5 9.5	11.9 10.5 9.7
	8.8 10.7 -	9.0 10.7 10.9	9.1 11.6 -	8.9 10.9 10.9

Table 5: Regional quality weighted averages (continue)

	Winter rainfall area (Western Cape)			Summer rainfall and Irrigation area (Free State)			Irrigation areas			RSA average		
Regions	1 - 6			21 - 28			10 - 11, 12 - 20, 29 - 33, 34, 35, 36			All		
<i>Composite samples per class and grade</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>Composite samples, n = 70</i>	4	4	6	7	4	4	13	7	5	24	15	15
	3	4	-	2	3	1	1	2	-	6	9	1
Wet gluten (14% mb), %	29.7	28.1	25.7	32.8	29.8	26.2	31.8	28.9	25.4	31.8	28.9	25.7
	24.6	29.1	-	23.8	30.2	27.2	23.3	31.8	-	24.1	30.2	27.2
Dry gluten (14% mb), %	9.9	9.6	8.7	11.0	9.9	8.9	10.9	9.6	8.4	10.8	9.7	8.6
	8.8	10.1	-	7.7	10.2	9.2	7.8	11.0	-	8.3	10.4	9.2
Gluten Index	88	90	86	84	85	91	89	85	88	88	86	88
	91	87	-	85	84	94	97	89	-	90	86	94
Farinogram: Water absorption (14% mb), %	60.2	60.1	58.9	61.4	59.5	59.0	60.4	58.7	58.2	60.6	59.2	58.7
	58.6	59.4	-	57.1	60.1	58.0	58.3	59.8	-	58.0	59.7	58.0
Farinogram: Development time, min	5.3	4.7	4.2	6.2	4.8	3.6	7.5	5.2	3.4	6.8	4.9	3.8
	3.4	5.2	-	3.3	6.3	4.3	6.0	5.1	-	3.8	5.5	4.3
Alveogram: Strength (S), cm ²	38.9	33.2	31.2	42.3	36.2	38.3	50.3	33.6	34.2	46.1	34.2	34.1
	27.0	34.7	-	27.2	38.8	26.9	34.3	41.6	-	28.3	37.6	26.9
Alveogram: P/L	0.52	0.59	0.62	0.54	0.60	0.91	0.53	0.50	0.78	0.53	0.55	0.75
	0.72	0.51	-	0.57	0.71	0.31	0.86	0.45	-	0.71	0.54	0.31
Extensogram: Strength, cm ²	93	78	76	120	93	97	131	89	86	122	87	85
	64	88	-	73	88	74	101	116	-	73	94	74
Mixogram peak time, min	2.3	2.3	2.5	2.6	2.6	3.1	3.1	2.7	3.0	2.8	2.6	2.8
	2.4	2.5	-	2.7	2.3	3.1	3.3	2.9	-	2.7	2.5	3.1
Relationship between protein and bread volume	VG	EX	EX	VG	EX	VG	EX	EX	EX	VG	EX	EX
	EX	EX	-	VG	EX	EX	EX	EX	-	EX	EX	EX

EX = Excellent

VG = Very Good