

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

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

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

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

<b>Flour Quality 2012/2013 season</b>			
Flour protein (12% mb) (%)	10.7	Farinogram abs. (14% mb) (%)	60.8
Bread volume 100g (cm <sup>3</sup> )	886	Farinogram dev. time (min.)	5.1
Mixogram (Bühler) peak time (min)	2.8	Alveogram strength (cm <sup>2</sup> )	36.7
Wet gluten (14% mb) (%)	29.0	Alveogram P/L	0.96
Dry gluten (14% mb) (%)	10.0	Extensogram strength (cm <sup>2</sup> )	84