

**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	174			41			122			337		
Regions	1 - 6			21 - 28			10 - 11, 12 - 20, 32, 33, 34, 35, 36			All		
Hectolitre mass dirty, kg/hl	81.3			79.4			82.6			81.5		
1000 kernel mass (13% mb), g	39.6			35.4			38.2			38.6		
Falling number, sec	355			319			371			356		
Screenings (1.8 mm sieve), %	2.16			1.26			1.58			1.86		
Protein (12% mb), % (ww)	11.4			14.3			12.3			12.0		
Mixogram peak time, min (Quadromat Junior)	2.5			3.1			3.0			2.7		
<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>	5	5	5	5	1	3	13	8	3	23	14	11
	5	6	-	1	3	-	4	2	1	10	11	1
Bühler extraction, %	71.7	72.0	72.4	72.1	67.2	70.3	73.5	73.9	73.9	72.8	72.7	72.2
	71.8	71.1	-	69.9	71.1	-	74.7	74.0	73.1	72.8	71.6	73.1
Flour colour, KJ (wet)	-4.0	-4.0	-4.0	-3.4	-2.5	-2.6	-3.6	-3.9	-4.1	-3.7	-3.8	-3.6
	-4.0	-4.1	-	-3.2	-3.1	-	-4.1	-4.0	-3.4	-4.0	-3.8	-3.4
Colour, Minolta CM5 (dry)												
L*	94.00	94.01	94.04	93.35	92.28	92.92	93.64	93.66	93.86	93.65	93.68	93.68
	93.95	94.11	-	93.10	93.08	-	94.02	93.82	93.38	93.90	93.77	93.38
b*	10.41	10.41	10.02	10.21	10.90	10.35	9.61	9.99	10.23	9.91	10.21	10.17
	10.89	10.05	-	10.45	10.26	-	9.98	9.74	10.15	10.48	10.05	10.15
Ash (db), %	0.58	0.57	0.58	0.58	0.64	0.57	0.59	0.61	0.60	0.58	0.60	0.58
	0.58	0.59	-	0.60	0.62	-	0.61	0.61	0.62	0.60	0.60	0.62
Flour protein (12% mb), %	11.5	10.5	9.7	13.1	16.9	13.5	11.9	10.7	9.7	12.1	11.1	10.7
	9.5	10.0	-	12.5	14.1	-	9.9	10.7	12.6	9.9	11.2	12.6

**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, 32, 33, 34, 35, 36			All		
Composite samples per class and grade	B1	B2	B3	B1	B2	B3	B1	B2	B3	B1	B2	B3
	B4	UT	COW	B4	UT	COW	B4	UT	COW	B4	UT	COW
Composite samples, n = 70	5	5	5	5	1	3	13	8	3	23	14	11
	5	6	-	1	3	-	4	2	1	10	11	1
Wet gluten (14% mb), %	32.2	28.8	27.0	36.3	51.1	37.1	32.1	29.3	25.9	33.0	30.7	29.5
	25.5	27.3	-	33.6	39.1	-	24.5	29.8	34.3	25.9	31.0	34.3
Dry gluten (14% mb), %	11.0	9.8	9.2	12.8	17.4	12.6	11.1	10.0	8.6	11.5	10.5	10.0
	8.6	9.4	-	11.7	13.4	-	8.3	10.1	12.0	8.8	10.6	12.0
Gluten Index	94	93	95	94	63	91	96	96	97	95	93	94
	94	94	-	96	92	-	97	96	96	96	93	96
Farinogram: Water absorption (14% mb), %	61.2	60.5	60.1	62.5	67.9	63.0	60.1	58.8	57.6	60.8	60.1	60.2
	59.2	59.8	-	60.1	62.0	-	55.6	59.2	59.7	57.8	60.3	59.7
Farinogram: Development time, min	5.0	3.9	3.4	6.8	9.0	7.4	6.4	5.6	5.3	6.2	5.3	5.0
	3.3	3.6	-	6.8	7.1	-	3.5	4.2	6.5	3.7	4.7	6.5
Farinogram: Stability, min	7.3	6.0	5.0	9.9	15.9	12.7	9.4	8.2	7.5	9.0	8.0	7.8
	5.6	7.2	-	15.9	12.3	-	7.3	5.6	9.3	7.3	8.3	9.3
Alveogram: Strength (S), cm <sup>2</sup>	36.3	31.0	28.8	48.5	51.5	45.3	42.4	35.3	31.7	42.4	34.9	34.1
	29.4	31.7	-	45.9	48.2	-	30.1	31.7	37.8	31.3	36.2	37.8
Alveogram: P/L	0.52	0.54	0.69	0.56	0.71	0.85	0.45	0.58	0.48	0.49	0.57	0.68
	0.64	0.66	-	0.75	0.60	-	0.41	0.49	0.59	0.56	0.61	0.59
Extensogram: Strength, cm <sup>2</sup>	93	81	67	113	90	102	122	100	92	113	93	85
	69	80	-	137	131	-	104	89	126	89	97	126
Mixogram peak time, min	2.2	2.2	2.2	2.6	2.0	2.8	2.8	2.8	2.9	2.6	2.5	2.6
	2.4	2.4	-	3.2	2.7	-	3.1	2.4	2.9	2.8	2.5	2.9
Relationship between protein and bread volume	EX	EX	EX	EX	EX	VG	EX	EX	EX	EX	EX	EX
	EX	EX	-	EX	EX	-	EX	EX	EX	EX	EX	EX

EX = Excellent

VG = Very Good