

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

Flour Quality 2018/2019 season			
Flour protein (12% mb) (%)	10.9	Farinogram abs. (14% mb) (%)	60.5
Bread volume 100g (cm ³)	1033	Farinogram dev. time (min)	5.0
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm ²)	34.6
Wet gluten (14% mb) (%)	30.1	Alveogram P/L	0.81
Dry gluten (14% mb) (%)	10.1	Extensogram strength (cm ²)	92

Flour Quality 2017/2018 season			
Flour protein (12% mb) (%)	11.3	Farinogram abs. (14% mb) (%)	60.3
Bread volume 100g (cm ³)	1096	Farinogram dev. time (min)	5.5
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm ²)	39.2
Wet gluten (14% mb) (%)	30.7	Alveogram P/L	0.81
Dry gluten (14% mb) (%)	10.4	Extensogram strength (cm ²)	106

Flour Quality 2016/2017 season			
Flour protein (12% mb) (%)	11.2	Farinogram abs. (14% mb) (%)	60.1
Bread volume 100g (cm ³)	1040	Farinogram dev. time (min)	5.2
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm ²)	37.0
Wet gluten (14% mb) (%)	30.7	Alveogram P/L	0.57
Dry gluten (14% mb) (%)	10.5	Extensogram strength (cm ²)	99

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