

Table 5: Regional quality weighted averages

	Winter rainfall area (Western Cape)			Summer rainfall and Irrigation area (Free State)			Irrigation areas (All other provinces)			RSA Average		
Number of samples per area	154			87			94			335		
Regions	1 - 6			21 - 28			10 - 11, 12 - 20, 29 - 36			All		
Hectolitre mass dirty, kg/hl	80.2			79.7			82.4			80.7		
1000 kernel mass (13% mb), g	41.1			36.2			38.6			39.1		
Falling number, sec	379			366			379			375		
Screenings (1.8 mm sieve), %	1.43			1.72			1.21			1.45		
Protein (12% mb), % (WWF)	11.2			12.2			12.4			11.8		
Mixogram peak time, min (Quadromat Junior)	2.9			3.4			3.2			3.1		
Composite samples per class and grade	<i>Super</i>	<i>Gr1</i>	<i>Gr2</i>	<i>Super</i>	<i>Gr1</i>	<i>Gr2</i>	<i>Super</i>	<i>Gr1</i>	<i>Gr2</i>	<i>Super</i>	<i>Gr1</i>	<i>Gr2</i>
	<i>Gr3</i>	<i>COW</i>		<i>Gr3</i>	<i>COW</i>		<i>Gr3</i>	<i>COW</i>		<i>Gr3</i>	<i>COW</i>	
Composite samples, n = 69	2	5	5	5	5	5	9	10	5	16	20	15
	5	3		4	1		1	-		10	4	
Bühler extraction, %	72.5	72.3	72.2	72.5	72.5	72.7	73.7	74.0	73.1	73.2	73.2	72.6
	71.9	71.2		71.9	73.0		73.4	-		72.1	71.7	
Flour colour, Konica Minolta CM-5 (dry)												
L*	93.86	93.84	92.01	93.69	93.55	93.97	93.53	93.64	93.69	93.62	93.67	93.89
	94.03	94.06		93.67	92.72		93.33	-		93.82	93.73	
a*	0.58	0.56	0.52	0.49	0.51	0.46	0.57	0.54	0.51	0.54	0.54	0.50
	0.48	0.50		0.46	0.78		0.43	-		0.47	0.57	
b*	8.95	9.12	9.18	10.51	10.38	10.52	10.36	10.26	10.65	10.23	10.01	10.12
	9.38	9.31		10.67	10.71		11.53	-		10.11	9.66	
Ash (db), %	0.63	0.62	0.59	0.57	0.61	0.58	0.59	0.60	0.57	0.59	0.61	0.58
	0.60	0.61		0.60	0.61		0.60	-		0.60	0.61	

WWF = Whole Wheat Flour

Table 5: Regional quality weighted averages (continue)

Regions	Winter rainfall area (Western Cape)			Summer rainfall and Irrigation area (Free State)			Irrigation areas (All other provinces)			RSA Average		
	1 - 6			21 - 28			10 - 11, 12 - 20, 29 - 36			All		
Composite samples per class and grade	Super	Gr1	Gr2	Super	Gr1	Gr2	Super	Gr1	Gr2	Super	Gr1	Gr2
	Gr3	COW		Gr3	COW		Gr3	COW		Gr3	COW	
Composite samples, n = 69	2	5	5	5	5	5	9	10	5	16	20	15
	5	3		4	1		1	-		10	4	
Flour protein (12% mb), %	12.1	10.9	10.0	12.0	11.1	9.8	12.2	11.1	9.8	12.1	11.1	9.9
	9.0	10.4		10.9	10.4		8.9	-		9.7	10.4	
Wet gluten (14% mb), %	32.5	30.1	27.7	31.7	30.6	25.8	32.8	30.1	26.2	32.4	30.2	26.6
	24.4	28.3		27.3	29.3		24.7	-		25.6	28.6	
Dry gluten (14% mb), %	11.0	10.0	9.0	10.8	10.0	8.2	11.1	9.9	8.3	11.0	9.9	8.5
	7.9	9.4		8.9	9.5		7.9	-		8.3	9.4	
Gluten Index	95	94	94	95	96	97	96	96	95	96	96	95
	96	96		96	96		94	-		96	96	
Farinogram: Water absorption (14% mb), %	61.3	59.3	59.7	61.7	60.4	58.6	61.1	60.7	59.3	61.3	60.3	59.2
	58.9	59.8		59.5	58.8		57.1	-		58.9	59.5	
Farinogram: Development time, min	5.2	4.9	3.9	7.3	4.8	6.6	6.8	5.6	5.1	6.7	5.2	5.2
	2.2	3.4		7.5	6.2		3.5	-		4.5	4.1	
Farinogram: Stability, min	15.6	9.8	8.7	15.7	10.2	10.9	13.2	11.0	11.1	14.3	10.5	10.2
	7.2	8.6		12.7	12.2		8.0	-		9.5	9.5	
Alveogram: Strength (S), cm ²	41.5	37.0	33.8	45.2	39.2	35.5	45.2	43.3	38.8	44.8	40.7	36.0
	28.6	36.6		38.8	39.3		38.1	-		33.6	37.3	
Alveogram: P/L	0.66	0.60	0.76	0.64	0.67	0.99	0.47	0.61	0.90	0.55	0.62	0.88
	0.93	0.68		0.85	0.66		0.68	-		0.87	0.68	
Extensogram: Strength, cm ²	90	101	85	128	110	98	141	125	108	131	115	97
	76	94		101	134		81	-		87	104	
Mixogram peak time, min	2.6	2.8	2.8	2.9	3.0	3.5	3.0	3.0	3.4	2.9	3.0	3.2
	2.9	2.9		3.1	4.1		3.3	-		3.0	3.2	
Relationship between protein and bread volume	EX	EX	EX	EX	EX	EX	EX	EX	EX	EX	EX	EX
	EX	EX		EX	EX		EX	-		EX	EX	

EX = Excellent