

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

Flour Quality 2024/25 season			
Flour protein (12% mb) (%)	10.8	Farinogram abs. (14% mb) (%)	59.7
Bread volume 100 g (cm ³)	1014	Farinogram dev. time (min)	5.2
Mixogram (Bühler) peak time (min)	2.9	Alveogram strength (cm ²)	38.8
Wet gluten (14% mb) (%)	29.0	Alveogram P/L	0.64
Dry gluten (14% mb) (%)	9.5	Extensogram strength (cm ²)	106

Flour Quality 2023/24 season			
Flour protein (12% mb) (%)	10.8	Farinogram abs. (14% mb) (%)	60.0
Bread volume 100 g (cm ³)	1038	Farinogram dev. time (min)	5.4
Mixogram (Bühler) peak time (min)	3.0	Alveogram strength (cm ²)	39.3
Wet gluten (14% mb) (%)	29.1	Alveogram P/L	0.71
Dry gluten (14% mb) (%)	9.6	Extensogram strength (cm ²)	110

Flour Quality 2022/23 season			
Flour protein (12% mb) (%)	11.0	Farinogram abs. (14% mb) (%)	59.4
Bread volume 100 g (cm ³)	966	Farinogram dev. time (min)	5.4
Mixogram (Bühler) peak time (min)	3.1	Alveogram strength (cm ²)	41.4
Wet gluten (14% mb) (%)	29.5	Alveogram P/L	0.66
Dry gluten (14% mb) (%)	9.8	Extensogram strength (cm ²)	109

Flour Quality 2021/22 season			
Flour protein (12% mb) (%)	10.9	Farinogram abs. (14% mb) (%)	60.0
Bread volume 100 g (cm ³)	1065	Farinogram dev. time (min)	5.7
Mixogram (Bühler) peak time (min)	2.9	Alveogram strength (cm ²)	42.5
Wet gluten (14% mb) (%)	28.9	Alveogram P/L	0.77
Dry gluten (14% mb) (%)	9.6	Extensogram strength (cm ²)	103