

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

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

Flour Quality 2020/21 season			
Flour protein (12% mb) (%)	11.2	Farinogram abs. (14% mb) (%)	59.3
Bread volume 100 g (cm ³)	1104	Farinogram dev. time (min)	5.6
Mixogram (Bühler) peak time (min)	2.9	Alveogram strength (cm ²)	38.3
Wet gluten (14% mb) (%)	29.9	Alveogram P/L	0.63
Dry gluten (14% mb) (%)	10.1	Extensogram strength (cm ²)	99

Flour Quality 2019/20 season			
Flour protein (12% mb) (%)	11.9	Farinogram abs. (14% mb) (%)	60.2
Bread volume 100 g (cm ³)	1130	Farinogram dev. time (min)	5.4
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm ²)	42.6
Wet gluten (14% mb) (%)	31.1	Alveogram P/L	0.60
Dry gluten (14% mb) (%)	10.6	Extensogram strength (cm ²)	112

Flour Quality 2018/19 season			
Flour protein (12% mb) (%)	10.9	Farinogram abs. (14% mb) (%)	60.5
Bread volume 100 g (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