

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	132			81			122			335		
Regions	1 - 6			21 - 28			10 - 11, 12 - 20, 29 - 36			All		
Hectolitre mass dirty, kg/hl	79.2			78.8			81.3			79.9		
1000 kernel mass (13% mb), g	40.1			39.7			41.0			40.3		
Falling number, sec	386			288			327			341		
Screenings (1.8 mm sieve), %	1.43			1.49			0.76			1.20		
Protein (12% mb), % (WWF)	11.1			12.2			12.5			11.9		
Mixogram peak time, min (Quadromat Junior)	3.1			3.5			3.2			3.2		
Composite samples per class and grade	Super	B1	B2	Super	B1	B2	Super	B1	B2	Super	B1	B2
	B3	COW		B3	COW		B3	COW		B3	COW	
Composite samples, n = 69	Super	B1	B2	Super	B1	B2	Super	B1	B2	Super	B1	B2
	B3	COW	-	B3	COW	-	B3	COW	-	B3	COW	-
Bühler extraction, %	72.7	72.8	73.3	73.4	74.4	71.8	74.8	74.8	75.1	74.0	74.1	73.7
	73.4	73.0	-	73.8	73.8	-	74.7	73.7	-	73.8	73.3	-
Flour colour, KJ (wet)	-5.0	-5.0	-5.0	-4.9	5.0	-5.0	-5.0	-5.0	-5.0	-4.9	-5.0	-5.0
	-5.0	-5.0	-	-4.7	-4.5	-	-5.0	-4.5	-	-4.9	-4.8	-4.9
Flour colour, Konica Minolta CM-5 (dry)												
L*	94.05	93.72	94.04	93.34	93.77	93.50	93.62	93.71	93.72	93.60	93.73	93.75
	94.14	93.92	-	93.9	92.86	-	93.68	93.06	-	93.96	93.55	-
a*	0.51	0.54	0.47	0.48	0.43	0.42	0.53	0.50	0.47	0.51	0.48	0.46
	0.46	0.46	-	0.41	0.57	-	0.55	0.53	-	0.47	0.49	-
b*	10.02	9.99	9.65	9.95	9.56	9.97	9.71	10.15	9.89	9.83	9.89	9.84
	9.58	9.78	-	10.06	10.43	-	9.88	9.51	-	9.77	9.91	-
Ash (db), %	0.63	0.63	0.62	0.59	0.60	0.61	0.58	0.60	0.61	0.59	0.60	0.61
	0.64	0.60	-	0.57	0.57	-	0.65	0.66	-	0.62	0.60	-

WWF = Whole Wheat Flour

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, 29 - 36			All		
Composite samples per class and grade	Super	B1	B2	Super	B1	B2	Super	B1	B2	Super	B1	B2
	B3	COW		B3	COW		B3	COW		B3	COW	
Composite samples, n = 69	3	4	4	6	6	4	10	6	6	19	16	14
	4	5	-	2	2	-	2	1	-	8	8	-
Flour protein (12% mb), %	12.0	10.9	10.1	12.2	10.8	9.8	12.5	11.1	10.2	12.3	10.9	10.0
	9.2	11.2	-	9.3	12.3	-	8.9	12.7	-	9.1	11.1	-
Wet gluten (14% mb), %	32.2	28.4	27.1	31.9	28.1	25.2	33.0	30.0	27.3	32.5	28.9	26.6
	23.1	27.5	-	24.3	33.5	-	23.1	32.6	-	23.4	29.7	-
Dry gluten (14% mb), %	11.0	9.6	9.1	10.7	9.2	8.3	11.2	9.9	8.9	11.0	9.5	8.8
	7.8	9.2	-	7.9	11.2	-	7.5	10.9	-	7.8	9.9	-
Gluten Index	96	97	97	96	96	96	95	95	95	96	96	96
	97	96	-	97	93	-	95	97	-	96	96	-
Farinogram: Water absorption (14% mb), %	61.4	60	59.3	61.4	59.5	60.4	61.6	60.3	58.6	61.5	59.9	59.3
	58.4	59.1	-	58.3	60.8	-	56.9	59.7	-	58.0	59.6	-
Farinogram: Development time, min	5.5	4.4	4.3	8.1	5.4	4.8	8.4	5.9	4.5	7.9	5.3	4.5
	3.5	4.1	-	4.7	4.8	-	4.2	8.6	-	4.0	4.9	-
Farinogram: Stability, min	14.3	9.4	8.9	12.8	9.1	8.7	11.3	8.9	7.2	12.2	9.1	8.1
	7.2	9.5	-	7.6	8.5	-	7.3	16.4	-	7.3	10.1	-
Alveogram: Strength (S), cm ²	45.4	40.9	37.1	51.1	41.3	39.7	53.1	41.1	35.6	51.3	41.1	37.2
	33.1	40.1	-	36.1	43.0	-	30.6	59.0	-	33.2	43.2	42.5
Alveogram: P/L	0.73	0.69	0.78	0.83	0.67	1.74	0.59	0.62	0.61	0.69	0.66	0.98
	0.94	0.77	-	0.85	0.45	-	0.84	0.59	-	0.92	0.69	0.77
Extensogram: Strength, cm ²	117	99	83	119	114	85	127	109	91	123	108	87
	72	90	-	78.0	113	-	69	169	-	72	106	103
Mixogram peak time, min	2.6	2.7	2.7	3.3	3.1	3.1	3.0	2.8	3.0	3.0	2.9	2.9
	2.8	2.8	-	3.1	3.3	-	3.0	3.6	-	2.9	3.00	-
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	-

EX = Excellent