

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	133			45			72			250		
Regions	1 - 6			21 - 28			10 - 11, 14, 17 - 20, 29 - 34, 36			All		
Hectolitre mass dirty, kg/hl	78.1			77.8			80.9			78.9		
1000 kernel mass (13% mb), g	39.2			36.7			37.4			38.2		
Falling number, sec	401			302			363			372		
Screenings (1.8 mm sieve), %	1.75			2.16			1.07			1.63		
Protein (12% mb), % (WWF)	10.9			13.5			12.9			12.0		
Mixogram peak time, min (Quadromat Junior)	3.0			3.6			3.1			3.2		
Composite samples per class and grade	<i>Super</i>	<i>B1</i>	<i>B2</i>	<i>Super</i>	<i>B1</i>	<i>B2</i>	<i>Super</i>	<i>B1</i>	<i>B2</i>	<i>Super</i>	<i>B1</i>	<i>B2</i>
	<i>B3</i>	<i>COW</i>		<i>B3</i>	<i>COW</i>		<i>B3</i>	<i>COW</i>		<i>B3</i>	<i>COW</i>	
Composite samples, n = 69	4	4	5	5	1	-	12	4	2	21	9	7
	5	5		-	2		-	-		5	7	
Bühler extraction, %	73.7	73.3	73.8	73.8	74.3	-	74.8	75.2	75.5	74.3	74.2	74.3
	73.9	73.1		-	74.6		-	-		73.9	73.6	
Flour colour, KJ (wet)	-5.0	-5.0	-5.0	-4.4	-4.5	-	-4.7	-4.7	-5.0	-4.7	-4.8	-5.0
	-5.0	-4.9		-	-4.0		-	-		-5.0	-4.7	
Flour colour, Konica Minolta CM-5 (dry)						-						
L*	94.12	94.18	94.28	93.45	93.66	-	93.69	93.70	93.87	93.72	93.91	94.16
	94.44	94.34		-	93.24		-	-		94.44	94.03	
a*	0.45	0.40	0.39	0.46	0.49	-	0.49	0.50	0.43	0.48	0.46	0.40
	0.35	0.36		-	0.47		-	-		0.35	0.39	
b*	9.81	9.58	9.75	10.26	10.19	-	9.50	10.13	9.90	9.74	9.89	9.79
	9.47	9.75		-	10.15		-	-		9.47	9.57	
Ash (db), %	0.60	0.59	0.59	0.56	0.70	-	0.62	0.60	0.61	0.60	0.60	0.60
	0.59	0.60		-	0.60		-	-		0.59	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, 14, 17 - 20, 29 - 34, 36			All		
Composite samples per class and grade	Super B3	B1 COW	B2	Super B3	B1 COW	B2	Super B3	B1 COW	B2	Super B3	B1 COW	B2
Composite samples, n = 69	4	4	5	5	1	-	12	4	2	21	9	7
	5	5		-	2		-	-		5	7	
Flour protein (12% mb), %	12.1	11.0	10.1	12.2	10.3	-	12.3	11.2	9.9	12.3	11.0	10.0
	9.6	10.0		-	12.1		-	-		9.6	10.6	
Wet gluten (14% mb), %	33.0	29.8	26.8	32.5	29.2	-	32.9	30.0	26.9	32.8	29.8	26.8
	24.1	26.6		-	33.1		-	-		24.1	28.5	
Dry gluten (14% mb), %	11.4	10.3	9.0	11.2	9.5	-	11.4	10.0	8.4	11.4	10.0	8.8
	7.9	8.9		-	11.4		-	-		7.9	9.6	
Gluten Index	94	96	94	97	95	-	95	95	97	96	95	95
	95	94		-	95		-	-		95	94	
Farinogram: Water absorption (14% mb), %	60.9	60.2	59.1	60.0	58.0	-	60.0	58.5	58.0	60.2	59.2	58.7
	57.5	58.5		-	60.1		-	-		57.5	59.0	
Farinogram: Development time, min	5.7	5.4	4.8	7.5	5.0	-	6.2	5.2	5.4	6.4	5.2	5.0
	4.0	4.5		-	6.3		-	-		4.0	5.0	
Farinogram: Stability, min	8.9	8.8	8.0	11.0	5.6	-	8.5	8.0	6.9	9.2	8.1	7.7
	7.8	7.7		-	8.4		-	-		7.8	7.9	
Alveogram: Strength (S), cm²	43.1	40.3	34.3	47.0	24.9	-	41.7	37.0	31.2	43.2	37.1	33.4
	30.9	33.7		-	38.8		-	-		30.9	35.2	
Alveogram: P/L	0.58	0.68	0.78	0.63	0.69	-	0.49	0.54	0.56	0.54	0.62	0.72
	0.83	0.76		-	0.45		-	-		0.83	0.67	
Extensogram: Strength, cm²	98	95	80	122	79	-	119	102	88	115	97	82
	74	84		-	108		-	-		74	91	
Mixogram peak time, min	2.6	2.7	2.7	3.4	2.8	-	2.9	3.0	3.1	3.0	2.8	2.8
	3.2	2.8		-	3.1		-	-		3.2	2.9	
Relationship between protein and bread volume	EX	EX	EX	EX	EX	-	EX	EX	EX	EX	EX	EX
	EX	EX		-	EX		-	-		EX	EX	

EX = Excellent