

## Comparison of Flour Quality over the last four seasons

<b>Flour Quality 2009/2010 season</b>			
Flour protein (12 % mb)	10.5	Farinogram water abs. (%)	61.0
Bread volume 100g (cm <sup>3</sup> )	843	Farinogram dev. time (min.)	3.5
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm <sup>2</sup> )	35.5
Extensogram strength (cm <sup>2</sup> )	83	Alveogram P/L	1.17

<b>Flour Quality 2008/2009 season</b>			
Flour protein (12 % mb)	11.1	Farinogram water abs. (%)	61.1
Bread volume 100g (cm <sup>3</sup> )	902	Farinogram dev. time (min.)	4.0
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm <sup>2</sup> )	38.0
Extensogram strength (cm <sup>2</sup> )	90	Alveogram P/L	0.90

<b>Flour Quality 2007/2008 season</b>			
Flour protein (12 % mb)	10.8	Farinogram water abs. (%)	60.8
Bread volume 100g (cm <sup>3</sup> )	827	Farinogram dev. time (min.)	3.6
Mixogram (Bühler) peak time (min)	2.8	Alveogram strength (cm <sup>2</sup> )	41.9
Extensogram strength (cm <sup>2</sup> )	97	Alveogram P/L	0.94

<b>Flour Quality 2006/2007 season</b>			
Flour protein (12 % mb)	10.6	Farinogram water abs. (%)	61.4
Bread volume 100g (cm <sup>3</sup> )	816	Farinogram dev. time (min.)	3.4
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm <sup>2</sup> )	36.8
Extensogram strength (cm <sup>2</sup> )	82	Alveogram P/L	0.93