

Comparison of Flour Quality over the last four seasons

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

Flour Quality 2005/2006 season			
Flour protein (12 % mb)	11.5	Farinogram water abs, (%)	62.3
Bread volume 100g (cm ³)	906	Farinogram dev. time (min)	5.0
Mixogram (Bühler) peak time (min)	2.5	Alveogram strength (cm ²)	40.7
Extensogram strength (cm ²)	108	Alveogram P/L	0.81

Flour Quality 2004/2005 season			
Flour protein (12 % mb)	12.0	Farinogram water abs, (%)	61.0
Bread volume 100g (cm ³)	930	Farinogram dev. time (min)	5.1
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm ²)	39.6
Extensogram strength (cm ²)	115	Alveogram P/L	0.62

Flour Quality 2003/2004 season			
Flour protein (12 % mb)	11.8	Farinogram water abs, (%)	61.5
Bread volume 100g (cm ³)	922	Farinogram dev. time (min)	4.5
Mixogram (Bühler) peak time (min)	2.4	Alveogram strength (cm ²)	41.1
Extensogram strength (cm ²)	98	Alveogram P/L	0.84