

## Comparison of Flour Quality over the last four seasons

Flour Quality 2007/2008 season			
Flour protein (12 % mb)	10.4	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

Flour Quality 2006/2007 season			
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

Flour Quality 2005/2006 season			
Flour protein (12 % mb)	11.5	Farinogram water abs, (%)	62.3
Bread volume 100g (cm <sup>3</sup> )	906	Farinogram dev. time (min.)	5.0
Mixogram (Bühler) peak time (min)	2.5	Alveogram strength (cm <sup>2</sup> )	40.7
Extensogram strength (cm <sup>2</sup> )	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 <sup>3</sup> )	930	Farinogram dev. time (min.)	5.1
Mixogram (Bühler) peak time (min)	2.6	Alveogram strength (cm <sup>2</sup> )	39.6
Extensogram strength (cm <sup>2</sup> )	115	Alveogram P/L	0.62