



Wheat, Canada Eastern White Winter
Quality data for 2012 harvest sample grade composite samples - regionals

Quality parameter ¹	2CEWW or better		
	Northwest	Southwest	Niagara
Wheat			
Test weight, kg/hL	81.1	79.2	80.1
Weight per 1000 kernels, g	35.3	33.0	30.8
Protein content, %	9.1	8.7	9.0
Protein content, % (dry matter basis)	10.6	10.1	10.4
Ash content, %	1.47	1.52	1.50
α -amylase activity, units/g	1.0	2.0	1.0
Falling number, s	385	360	390
PSI, %	73	73	74
Flour yield, %	75.8	75.1	74.6
Flour			
Protein content, %	8.3	7.7	8.1
Wet gluten content, %	22.0	19.5	21.2
Ash content, %	0.48	0.49	0.49
Grade colour, Satake units	-2.3	-2.3	-2.0
Brightness, L*	95.0	95.0	94.9
Redness, a*	0.27	0.29	0.30
Yellowness, b*	10.5	11.0	11.4
Starch damage, %	3.5	3.4	3.4
α -amylase activity, units/g	0.5	1.0	0.5
Amylograph peak viscosity, BU	695	615	755
Maltose value, g/100g	1.2	1.1	1.2
SRC, water, %	55	54	54
SRC, lactic acid, %	90	87	89
Farinogram			
Absorption, %	49.6	49.5	49.1
Development time, min	1.25	0.75	1.00
Mixing tolerance index, BU	95	120	115
Stability, min	2.5	1.0	1.5
Alveogram			
Length, mm	107	97	99
P (height x 1.1), mm	26	23	22
W, x 10 ⁻⁴ joules	60	48	46
Cookie test			
Sugar-snap, width, mm	82.0	83.5	82.5
Sugar-snap, ratio (width/thickness)	9.2	10.0	9.7
Wire-cut, width, mm	79.0	80.5	79.5
Wire-cut, ratio (width/thickness)	7.2	8.1	8.0

¹ Unless otherwise specified, data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.



Wheat, Canada Eastern Hard Red Winter

Quality data for 2012 harvest sample grade composite samples - regionals

Quality parameter ¹	1CEHRW	2CEHRW or better
	Northwest	All Regions
Wheat		
Test weight, kg/hL	82.8	81.1
Weight per 1000 kernels, g	41.3	42.5
Protein content, %	10.4	10.3
Protein content, % (dry matter basis)	12.0	11.9
Ash content, %	1.46	1.44
Alpha-amylase activity, units/g	6.0	5.5
Falling number, s	390	410
PSI, %	56	58
Flour yield, %	75.6	75.8
Flour		
Protein content, %	9.4	9.2
Wet gluten content, %	24.1	22.6
Ash content, %	0.46	0.46
Grade colour, Satake units	-1.7	-2.0
Brightness, L*	94.4	94.4
Redness, a*	0.51	0.49
Yellowness, b*	9.7	9.9
Starch damage, %	8.5	8.2
Alpha-amylase activity, units/g	2.5	2.0
Amylograph peak viscosity, BU	425	495
Maltose value, g/100g	3.0	2.8
SRC, water, %	71	69
SRC, lactic acid, %	139	140
Farinogram		
Absorption, %	61.0	60.2
Development time, min	1.75	1.75
Mixing tolerance index, BU	55	45
Stability, min	3.0	2.5
Extensogram		
Length, cm	16	15
Height at 5 cm, BU	280	320
Maximum height, BU	370	430
Area, cm ²	80	80
Alveogram		
Length, mm	61	68
P (height x 1.1), mm	99	104
W, x 10 ⁻⁴ joules	221	255
Baking (Remix-to-peak baking test)		
Absorption, %	56	57
Remix time, min	2.6	2.0
Loaf volume, cm ³ /100 g flour	685	720

¹ Unless otherwise specified, data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.



Wheat, Canada Eastern Hard Red Spring

Quality data for 2012 harvest sample grade composite samples - regionals

Quality parameter ¹	2CEHRS or better
	All Regions
Wheat	
Test weight, kg/hL	80.9
Weight per 1000 kernels, g	32.8
Protein content, %	13.9
Protein content, % (dry matter basis)	16.1
Ash content, %	1.48
Alpha-amylase activity, units/g	2.5
Falling number, s	445
PSI, %	53
Flour yield, %	75.0
Flour	
Protein content, %	13.2
Wet gluten content, %	34.7
Ash content, %	0.51
Grade colour, Satake units	-0.3
Brightness, L*	93.4
Redness, a*	0.71
Yellowness, b*	12.3
Starch damage, %	10.6
Alpha-amylase activity, units/g	1.0
Amylograph peak viscosity, BU	610
Maltose value, g/100g	3.7
Farinogram	
Absorption, %	68.9
Development time, min	5.25
Mixing tolerance index, BU	30
Stability, min	10.0
Extensogram	
Length, cm	19
Height at 5 cm, BU	315
Maximum height, BU	510
Area, cm ²	125
Alveogram	
Length, mm	94
P (height x 1.1), mm	148
W, x 10 ⁻⁴ joules	492
Baking (Remix-to-peak baking test)	
Absorption, %	65
Remix time, min	2.2
Loaf volume, cm ³ /100 g flour	935

¹ Unless otherwise specified, data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.



Wheat, Canada Eastern Soft Red Winter
Quality data for 2012 harvest sample grade composite samples - regionals

Quality parameter ¹	1CESRW		2CESRW	2CESRW or better
	Northwest	Southwest	Southwest	Niagara
Wheat				
Test weight, kg/hL	80.8	79.7	78.2	81.0
Weight per 1000 kernels, g	37.4	34.8	33.6	35.6
Protein content, %	8.7	8.6	8.6	9.1
Protein content, % (dry matter basis)	10.0	9.9	10.0	10.5
Ash content, %	1.45	1.48	1.47	1.47
α -amylase activity, units/g	1.5	1.5	2.0	1.0
Falling number, s	385	375	400	380
PSI, %	71	73	72	72
Flour yield, %	75.6	75.1	74.3	75.5
Flour				
Protein content, %	7.7	7.8	7.8	8.0
Wet gluten content, %	20.0	20.2	20.0	21.6
Ash content, %	0.46	0.47	0.47	0.47
Grade colour, Satake units	-1.8	-1.3	-0.9	-1.4
Brightness, L*	95.0	94.8	94.9	94.9
Redness, a*	0.33	0.31	0.27	0.32
Yellowness, b*	9.2	9.7	9.6	9.4
Starch damage, %	4.2	3.5	3.5	3.9
α -amylase activity, units/g	0.5	0.5	0.5	0.5
Amylograph peak viscosity, BU	600	670	695	635
Maltose value, g/100g	1.3	1.2	1.1	1.2
SRC, water, %	57	56	55	57
SRC, lactic acid, %	87	89	94	89
Farinogram				
Absorption, %	49.6	50.8	50.4	50.8
Development time, min	1.25	1.00	1.00	1.25
Mixing tolerance index, BU	90	100	100	105
Stability, min	2.5	1.5	1.5	2.0
Alveogram				
Length, mm	65	78	97	118
P (height x 1.1), mm	30	29	28	28
W, x 10 ⁻⁴ joules	52	51	60	64
Cookie test				
Sugar-snap, width, mm	83.0	82.5	82.5	82.0
Sugar-snap, ratio (width/thickness)	9.5	9.5	9.8	9.3
Wire-cut, width, mm	79.5	79.5	80.5	79.5
Wire-cut, ratio (width/thickness)	7.4	7.5	7.7	7.4

¹ Unless otherwise specified, data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.