



Wheat, Canada Eastern White Winter

Quality data for 2013 harvest sample grade composites

Quality parameter ¹	No. 2 CEWW or better
	Northwest and Southwest
Wheat	
Test weight, kg/hL	79.0
Weight per 1000 kernels, g	36.7
Protein content, %	9.9
Protein content, % (dry matter basis)	11.5
Ash content, %	1.55
α -amylase activity, units/g	5.5
Falling number, s	370
PSI, %	74
Milling Flour Yield - AllisChalmers Mill	
Clean wheat basis, %	74.8
0.50% ash basis, %	74.3
Flour	
Protein content, %	8.7
Wet gluten content, %	23.8
Ash content, %	0.51
Brightness, L*	91.9
Redness, a*	0.31
Yellowness, b*	10.8
Starch damage, %	3.2
α -amylase activity, units/g	3.5
Amylograph peak viscosity, BU	500
SRC, water, %	53
SRC, lactic acid, %	80
SRC, lactic acid after 30 days, %	N/A ²
SRC, sucrose, %	89
SRC, sodium carbonate, %	71
Farinogram	
Absorption, %	49.9
Development time, min	1.2
Mixing tolerance index, BU	90
Stability, min	2.0
Alveogram	
Length, mm	64
P (height x 1.1), mm	25
W, x 10 ⁻⁴ joules	35
Cookie test	
Sugar-snap, width, mm	82.4
Sugar-snap, ratio (width/thickness)	9.6
Wire-cut, width, mm	81.0
Wire-cut, thickness, mm	8.6

¹ Unless otherwise specified, data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour. ² Available at a later date.



Wheat, Canada Eastern Soft Red Winter - Regionals

Quality data for 2013 harvest sample grade composites

Quality parameter ¹	No. 1 CESRW	No. 2 CESRW or better		No. 2 CESRW
	Northwest	Niagara	Southwest	Northwest
Wheat				
Test weight, kg/hL	79.8	79.6	77.8	77.8
Weight per 1000 kernels, g	36.0	39.2	35.4	36.3
Protein content, %	9.4	9.3	9.4	9.7
Protein content, % (dry matter basis)	10.9	10.8	10.8	11.2
Ash content, %	1.48	1.52	1.48	1.49
Alpha-amylase activity, units/g	2.0	2.0	4.0	3.0
Falling number, s	385	355	355	370
PSI, %	74	75	75	74
Milling Flour Yield - AllisChalmers Mill				
Clean wheat basis, %	75.5	74.7	75.1	75.0
0.50% ash basis, %	77.5	75.7	76.1	77.0
Flour				
Protein content, %	8.4	8.2	8.3	8.5
Wet gluten content, %	22.8	21.8	22.1	23.2
Ash content, %	0.46	0.48	0.48	0.46
Brightness, L*	92.0	92.0	91.9	91.9
Redness, a*	0.31	0.26	0.28	0.28
Yellowness, b*	9.2	9.4	9.2	9.1
Starch damage, %	3.4	3.4	3.2	3.4
Alpha-amylase activity, units/g	1.0	1.0	2.0	2.0
Amylograph peak viscosity, BU	620	585	540	460
SRC, water, %	56	56	55	55
SRC, lactic acid, %	88	85	91	90
SRC, lactic acid after 30 days, %	N/A ²	N/A ²	N/A ²	N/A ²
SRC, sucrose, %	94	95	93	93
SRC, sodium carbonate, %	76	75	74	74
Farinogram				
Absorption, %	50.9	51.4	50.8	51.0
Development time, min	1.0	1.0	1.0	1.0
Mixing tolerance index, BU	80	90	90	80
Stability, min	2.5	1.5	1.5	2.5
Alveogram				
Length, mm	58	45	66	47
P (height x 1.1), mm	32	34	29	33
W, x 10 ⁻⁴ joules	49	47	52	46
Cookie test				
Sugar-snap, width, mm	82.5	83.0	82.8	84.3
Sugar-snap, ratio (width/thickness)	9.2	9.3	9.5	9.3
Wire-cut, width, mm	81.0	81.3	81.5	82.8
Wire-cut, ratio (width/thickness)	8.5	8.6	9.0	9.3

¹ Unless otherwise specified, data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour. ² Available at a later date.



Wheat, Canada Eastern Hard Red Winter

Quality data for 2013 harvest sample grade composites

Quality parameter ¹	No. 2 CEHRW or better
	Northwest and Southwest
Wheat	
Test weight, kg/hL	79.8
Weight per 1000 kernels, g	41.4
Protein content, %	11.1
Protein content, % (dry matter basis)	12.8
Ash content, %	1.52
Alpha-amylase activity, units/g	18.5
Falling number, s	330
PSI, %	60
Milling Flour Yield - AllisChalmers Mill	
Clean wheat basis, %	76.0
0.50% ash basis, %	77.5
Flour	
Protein content, %	10.1
Wet gluten content, %	25.6
Ash content, %	0.47
Brightness, L*	91.4
Redness, a*	0.44
Yellowness, b*	9.7
Starch damage, %	6.7
Alpha-amylase activity, units/g	7.5
Amylograph peak viscosity, BU	225
SRC, water, %	65
SRC, lactic acid, %	140
SRC, lactic acid after 30 days, %	N/A ²
SRC, sucrose, %	109
SRC, sodium carbonate, %	90
Farinogram	
Absorption, %	57.8
Development time, min	2.0
Mixing tolerance index, BU	15
Stability, min	7.5
Extensogram	
Length, cm	21.0
Height at 5 cm, BU	229
Maximum height, BU	335
Area, cm ²	94
Alveogram	
Length, mm	81
P (height x 1.1), mm	77
W, x 10 ⁻⁴ joules	219
Baking (Remix-to-peak baking test)	
Absorption, %	57
Remix time, min	2.2
Loaf volume, cm ³ /100 g flour	837

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