

		1093_HS EAST SOFT 14 Friday, Oct 3, 2014								
\ Samples:		44216	44217	44218	44219	44220	44221		44222	
\ Grades:		1 CE SRW	1 CE SRW	2 CE SRW	2 CE SRW	2 CE SRW	3 CESRW		1 CE WW	
\ Alternate Code:		1 CESRW	1 CESRW	2 CESRW	2 CESRW	2 CESRW	3 CESRW		2 CEWW or better	
\ Date Received:		3-Sep-14	3-Sep-14	3-Sep-14	3-Sep-14	3-Sep-14	3-Sep-14		3-Sep-14	
\ Comments:		Niagara / NW	SW	Niagara MIL	NW MIL	SW MIL	overall		SW	
\ Degradation Factors:		FUS DMG 0.43	FUS DMG 0.22	FUS DMG 0.73	FUS DMG 0.18	FUS DMG 0.23	FUS DMG 1.48		SPTD 0.82 FUS DMG 0.26	
Quality parameter¹										
Wheat										
190 Wheat Test Weight	kg/hL	80.1	79.9	77.8	78.8	78.6	78.3		79.1	
202 Wheat Weight Per 1000 Kernels	g	38.6	36.5	37.6	42.3	37.3	38.0		33.8	
325 Wheat Protein C.N.A.	%	10.1	9.6	8.9	9.6	9.5	9.6		8.9	
235 Wheat Protein (dry matter basis)	%	11.7	11.1	10.2	11.1	11.0	11.2		10.3	
257 Wheat Ash Content	%	1.51	1.50	1.48	1.45	1.50	1.49		1.52	
280 Wheat Alpha-Amylase Activity	units/g	6.0	3.5	6.0	7.5	4.5	8.0		12.0	
279 Wheat Falling Number	sec	360	355	340	325	350	340		335	
291 Wheat Particle Size Index	%	69	73	75	71	74	74		75	
Milling Flour Yield - Buhler Mill										
303 Milling Yield (Clean basis)	%	75.6	75.9	75.0	75.4	75.1	74.9		75.9	
314 Wheat Milling Yield (0.50% Ash basis)	%	74.6	74.9	74.5	75.9	75.1	74.4		72.9	
Flour										
549 Flour Protein C.N.A.	%	9.3	8.8	7.9	8.7	8.4	8.7		8.2	
437 Flour Wet Gluten	%	24.0	22.3	18.6	22.8	21.7	22.6		21.4	
448 Flour Ash Content	%	0.52	0.52	0.51	0.49	0.50	0.51		0.56	
7298 Flour colour, CIELAB L*		91.8	92.1	92.0	92.0	92.1	91.9		92.1	
7300 Flour Colour, CIELAB a*		0.28	0.26	0.20	0.22	0.21	0.22		0.21	
7311 Flour Colour, CIELAB b*		8.98	9.22	9.11	8.41	8.73	8.95		10.74	
550 Flour Starch Damage (Megazyme)	%	4.2	3.2	3.1	3.8	3.2	3.1		3.0	
493 Flour Alpha-amylase Activity	units/g	2.0	2.0	2.5	3.5	2.5	3.5		5.5	
505 Flour Amylograph Peak Viscosity	BU	470	540	530	355	495	460		380	
7434 Solvent retention capacity (SRC) - water	%	59	56	57	58	56	57		54	
7445 Solvent retention capacity (SRC) - lactic acid 5%	%	97	96	95	93	96	97		79	
7546 Solvent retention cap. Lactic acid after 30days	%	N/A ²	N/A	N/A	N/A	N/A	N/A		N/A	
7557 Solvent retention capacity- sucrose	%	102	97	97	97	97	98		90	
7568 Solvent retention Capacity-sodium carbonate	%	84	77	79	78	78	78		75	
Farinogram										
88 Farinograph Absorption	%	52.5	50.8	50.7	51.9	50.2	50.3		48.4	
99 Farinograph Dough Development Time	min	1.50	1.00	1.00	1.00	1.00	1.00		1.00	
101 Farinograph Mixing Tolerance Index	BU	60	80	105	70	85	80		100	
112 Farinograph Stability	min	4.0	1.5	0.8	2.0	2.0	1.5		1.0	
Alveogram										
134 Alveograph Length	mm	105	119	90	86	107	123		103	
145 Alveograph P (height x 1.1)	mm	34	29	32	34	30	28		19	
224 Alveograph P/L		0.32	0.24	0.36	0.40	0.28	0.23		0.18	
167 Alveograph W x 10 ⁻⁴	joules	73	68	66	63	66	67		37	
156 Alveograph Area	cm ²	11	10	10	10	10	10		6	
Cookies tests										
178 Cookie, Sugar snap - Width	mm	81.6	84.7	84.9	83.2	83.9	85.1		84.6	
189 Cookie, Sugar snap - Ratio (width/thickness)	w/t	8.9	10.1	10.0	9.1	9.9	10.1		10.3	
7456 Cookie, Macro wire-cut - width	mm	78.5	80.9	80.4	79.3	80.8	80.2		80.9	
7467 Cookie, Macro wire-cut - Ratio (width/thickness)	w/t	7.6	8.4	8.7	7.9	8.4	8.3		8.8	

	1092_HS EAST HARD 14 Friday, Oct 3, 2014		
\ Samples:		44215	
\ Grades:		1 CE HRW	
\ Alternate Code:		2 CEHRW or better	
\ Date Received:		3-Sep-14	
\ Comments:		overall	
\ Degrading Factors:		SM 0.27 FUS DMG 0.28	
Quality parameter¹			
Wheat			
190 Wheat Test Weight	kg/hL	81.4	
202 Wheat Weight Per 1000 Kernels	g	46.2	
325 Wheat Protein C.N.A.	%	11.0	
235 Wheat Protein (dry matter basis)	%	12.7	
549 Flour Protein C.N.A.	%	9.9	
7579 Protein Loss on Milling %	%	1.1	
257 Wheat Ash Content	%	1.49	
280 Wheat Alpha-Amylase Activity	units/g	24.0	
279 Wheat Falling Number	sec	280	
291 Wheat Particle Size Index	%	60	
505 Flour Amylograph Peak Viscosity	BU	150	
Milling Flour Yield - Buhler Mill			
303 Milling Yield (Clean basis)	%	76.2	
314 Wheat Milling Yield (0.50% Ash basis)	%	78.7	
Flour			
437 Flour Wet Gluten	%	25.3	
448 Flour Ash Content	%	0.45	
7298 Flour colour, CIELAB L*		91.6	
7300 Flour Colour, CIELAB a*		0.38	
7311 Flour Colour, CIELAB b*		9.28	
550 Flour Starch Damage (Megazyme)	%	7.7	
493 Flour Alpha-amylase Activity	units/g	9.5	
7434 Solvent retention capacity (SRC)	%	70	
7445 Solvent retention capacity (SRC)	%	134	
7546 Solvent retention cap. Lactic acid	%		
7557 Solvent retention capacity- sucro	%	111	
7568 Solvent retension Capacity-sodiu	%	99	
Farinogram			
88 Farinograph Absorption	%	59.0	
99 Farinograph Dough Development T	min	1.75	
101 Farinograph Mixing Tolerance Inde	BU	25	
112 Farinograph Stability	min	6.5	
Extensogram			
6905 Extenso Absorption -standard	%	56.8	
6916 Extensograph Length - Standard	cm	16.5	
6927 Extensograph - Height at 5 cm-S	BU	236	
6938 Extensograph - Max Height-Stan	BU	316	
6949 Extensograph Area-Standard	cm^2	70	
Alveogram			
134 Alveograph Length	mm	73	
145 Alveograph P (height x 1.1)	mm	85	
224 Alveograph P/L		1.16	
167 Alveograph W x 10^-4	joules	219	
156 Alveograph Area	cm^2	33	
Baking (Remix-to-peak baking test)			
66 Remix To Peak Baking Absorption	%	57	
11 Remix To Peak Time	min	2.3	
6860 Remix to Peak Mixing energy dou	W-h/kg dough	3.2	
22 Remix To Peak - Loaf Volume	cm^3	788	