

**Wheat, No. 1 and No. 2 Canada Western Red Spring - Bühler mill - Export Cargo Composites****Third and Fourth Quarters 2019-2020**

Quality parameter ¹	Atlantic		Pacific		
	No.1 CWRS	No.2 CWRS	No.1 CWRS	No.2 CWRS	
Wheat					
Test weight, kg/hL	82.6	82.1	81.9	81.5	
Particle size index, %	56	55	53	55	
Protein content, %	14.0	13.6	14.0	13.5	
Protein content, % (dry matter basis)	16.2	15.8	16.1	15.6	
Ash content, %	1.48	1.45	1.49	1.52	
Falling number, sec	370	330	390	345	
Milling flour yield					
Clean wheat basis, %	76.2	76.1	75.1	75.8	
0.50% Ash basis, %	77.5	77.5	77.0	76.5	
Flour, extraction (%) for analysis	74	74	74	60	74
Protein content, %	13.4	13.0	13.4	13.0	12.7
Wet gluten content, %	36.1	34.3	36.5	35.3	34.1
Gluten index, %	92.6	94.4	92.9	93.4	95.6
Ash content, %	0.43	0.43	0.44	0.40	0.45
Dough sheet (water) brightness (L*) at 2h ²	76.7	76.0	76.4	77.3	75.8
Dough sheet (water) redness (a*) at 2h ²	1.88	1.75	1.86	1.60	1.80
Dough sheet (water) yellowness (b*) at 2h ²	24.5	24.3	24.6	24.6	23.9
Starch Damage, %	7.3	7.5	7.8	8.1	8.2
Amylograph peak viscosity, BU	505	415	465	480	275
Farinogram					
Absorption, %	64.8	64.2	65.6	64.7	65.3
Dough development time, min	5.25	5.25	7.00	7.00	5.25
Stability, min	10.0	9.5	10.0	14.5	8.0
Mixing tolerance index, BU	20	20	25	15	30
Extensogram (135 minutes)					
Maximum resistance, BU	490	504	514	573	461
Extensibility - Length, cm	20.3	21.1	20.5	19.5	20.9
Area, cm ²	128	136	135	138	125
Alveogram³					
P (height x 1.1), mm	119	124	132	146	137
L (length), mm	101	91	92	85	85
W, x 10 ⁻⁴ joules	426	409	439	456	412
Baking (Canadian Short Process)					
Absorption, %	67	67	68	67	69
Mixing time, min	5.2	5.3	5.0	5.1	4.7
Mixing energy, W-h/kg of dough	14.5	13.7	12.7	12.9	11.8
Loaf volume, cm ³ /100 g flour	965	970	985	945	940

¹ Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.² Water and flour only, colour measured with Minolta CR-410 with D65 illuminant.³ Alveogram results from the Chopin Alveolab (acquired by the CGC in 2018).