



Wheat, No. 2 or better, Canada Prairie Spring Red
Analytical data, physical dough properties and baking quality data
2013 harvest sample composites

Quality parameter*	CPSR
	No. 2 or better
Wheat	
Test Weight, kg/hL	82.3
Weight Per 1000 Kernels, g	43.3
Protein Content, %	11.1
Protein Content, % (dry matter basis)	12.9
Ash Content, %	1.47
Falling Number, sec	390
Milling Flour Yield - Allis-Chalmers Mill	
Clean wheat basis, %	75.3
0.50% Ash basis, %	76.8
Flour	
Protein Content, %	10.3
Wet Gluten Content, %	27.6
Ash Content, %	0.47
Starch Damage, %	8.2
Amylograph Peak Viscosity, BU	585
Farinogram	
Absorption, %	64.2
Dough Development Time, min	6.00
Mixing Tolerance Index, BU	30
Stability, min	10.0
Extensogram	
Extensibility - Length, cm	18.7
Resistance - Height at 5 cm, BU	279
Maximum Resistance, BU	439
Area, cm ²	104
Alveogram	
Length, mm	91
P (height x 1.1), mm	111
W x 10 ⁴ , joules	321
Canadian Short Process Baking Test	
Absorption, %	67
Mixing energy, W-h/kg of dough	6.9
Mixing time, min	4.1
Loaf volume, cm ³ /100 g flour	1030

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