



**Wheat, No. 1 Canada Western Red Spring - Buhler laboratory mill - 12.5% protein
Analytical data, physical dough properties and baking quality data**

Quality parameter*	74% Straight Grade	60% Patent
	2013	2013
Flour		
Protein Content, %	12.1	11.8
Wet Gluten Content, %	34.1	33.4
Ash Content, %	0.39	0.33
Starch Damage, %	7.5	7.8
Amylograph Peak Viscosity, BU	735	810
Farinogram		
Absorption, %	65.2	65.3
Dough Development Time, min	5.25	7.50
Mixing Tolerance Index, BU	25	10
Stability, min	15.5	23.0
Extensogram		
Extensibility - Length, cm	22.2	18.8
Resistance - Height at 5 cm, BU	238	298
Maximum Resistance, BU	462	537
Area, cm ²	128	125
Canadian Short Process Baking Test		
Absorption, %	68	67
Mixing energy, W-h/kg of dough	8.1	7.5
Mixing time, min	3.6	3.5
Loaf volume, cm ³ /100 g flour	1085	1050
Sponge-and-dough Baking Test		
Absorption, %	64	64
Mixing energy, W-h/kg of dough	5.8	5.0
Mixing time, min	3.3	3.1
Loaf volume, cm ³ /100 g flour	1030	1015

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