Wheat, No. 1 Canada Western Red Spring - Buhler laboratory mill - 13.5% protein
Analytical data, physical dough properties and baking quality data
Comparative data - 2013 and 2012 harvest sample composites

	74% Straight Grade		60% Patent	
Quality parameter*	**2013**	**2012**	**2013**	**2012**
Flour				
Protein Content, %	13.0	12.9	12.7	12.4
Wet Gluten Content, %	37.7	36.2	36.8	35.8
Ash Content, %	0.41	0.41	0.33	0.35
Starch Damage, %	7.3	6.7	7.5	7.1
Amylograph Peak Viscosity, BU	680	830	750	910
Farinogram				
Absorption, %	66.3	64.0	66.5	63.9
Dough Development Time, min	6.25	6.00	7.50	8.25
Mixing Tolerance Index, BU	25	25	15	10
Stability, min	12.5	12.0	19.5	23.5
Extensogram				
Extensibility - Length, cm	23.2	N/A	22.0	N/A
Resistance - Height at 5 cm, BU	218	N/A	238	N/A
Maximum Resistance, BU	415	N/A	480	N/A
Area, cm^2	123	N/A	131	N/A
Canadian Short Process Baking Test				
Absorption, %	69	64	69	64
Mixing energy, W-h/kg of dough	7.9	9.1	9.3	9.5
Mixing time, min	3.5	4.1	3.9	4.1
Loaf volume, cm^3/100 g flour	1040	1080	1075	1090
Sponge-and-dough Baking Test				
Absorption, %	66	64	67	63
Mixing energy, W-h/kg of dough	5.5	8.5	5.4	8.5
Mixing time, min	3.1	4.2	3.3	4.5
Loaf volume, cm^3/100 g flour	1125	1100	1090	1090

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