Wheat, No. 1 Canada Western Red Spring - Allis-Chalmers laboratory mill
Analytical and milling data, physical dough properties and baking quality data
2013 harvest grade composites compared to 2012 and 2003-2012 mean

	Minimum Protein Content		No. 1 CWRS 13.5	
Quality parameter*	**12.5**	**13.5**	**2012**	**2003-2012 Mean**
Wheat				
Test Weight, kg/hL	83.3	83.2	81.9	81.5
Weight Per 1000 Kernels, g	35.5	36.8	32.1	32.5
Protein Content, %	12.8	13.7	13.7	13.8
Protein Content, % (dry matter basis)	14.8	15.9	15.9	15.9
Ash Content, %	1.54	1.58	1.57	1.57
Falling Number, sec	435	435	445	416
Milling Flour Yield - Allis-Chalmers Mill				
Clean wheat basis, %	75.8	75.8	75.6	75.6
0.50% Ash basis, %	76.8	77.3	77.1	76.3
Flour				
Protein Content, %	12.1	13.2	13.1	13.2
Wet Gluten Content, %	34.3	38.0	37.0	36.4
Ash Content, %	0.48	0.47	0.47	0.49
Starch Damage, %	9.7	9.5	9.2	8.4
Amylograph Peak Viscosity, BU	670	625	705	660
Farinogram				
Absorption, %	69.5	70.4	68.3	67.4
Dough Development Time, min	6.00	6.00	5.00	6.3
Mixing Tolerance Index, BU	25	25	10	20
Stability, min	11.0	9.5	13.0	11.0
Extensogram				
Extensibility - Length, cm	20.5	22.2	20.5	20.5 **
Resistance - Height at 5 cm, BU	226	228	255	259 **
Maximum Resistance, BU	411	434	440	441 **
Area, cm^2	105	121	120	118 **
Alveogram				
Length, mm	69	85	101	105
P (height x 1.1), mm	145	139	139	134
W, x 10^{-4} joules	366	414	490	474
Baking (Canadian Short Process)				
Absorption, %	71	72	68	68.4
Mixing energy, W-h/kg of dough	8.4	8.7	9.9	7.0
Mixing time, min	3.5	3.5	4.2	3.9
Loaf volume, cm^3/100 g flour	1015	1045	1080	1105

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

** Extensograph average is for 2008-2012