



**Wheat, No. 2 Canada Western Red Spring - Buhler laboratory mill - 12.5% protein
Analytical data, physical dough properties and baking quality data of 2013 harvest
composites**

Quality parameter*	74% Straight Grade	60% Patent
Flour		
Protein Content, %	11.9	11.6
Wet Gluten Content, %	33.5	32.6
Ash Content, %	0.40	0.37
Starch Damage, %	7.3	7.4
Amylograph Peak Viscosity, BU	670	735
Farinogram		
Absorption, %	64.9	64.9
Dough Development Time, min	5.50	7.00
Mixing Tolerance Index, BU	35	10
Stability, min	11.0	20.5
Extensogram		
Extensibility - Length, cm	19.7	18.6
Resistance - Height at 5 cm, BU	253	328
Maximum Resistance, BU	437	559
Area, cm ²	111	131
Canadian Short Process Baking Test		
Absorption, %	68	68
Mixing energy, W-h/kg of dough	9.2	8.3
Mixing time, min	3.6	3.6
Loaf volume, cm ³ /100 g flour	1070	1035
Sponge-and-dough Baking Test		
Absorption, %	64	64
Mixing energy, W-h/kg of dough	5.0	5.2
Mixing time, min	3.0	3.2
Loaf volume, cm ³ /100 g flour	1015	1010

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