



**Wheat, No. 2 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**

Quality parameter*	74% Straight Grade		60% Patent	
	2013	2012	2013	2012
Flour				
Protein Content, %	12.9	12.9	12.6	12.5
Wet Gluten Content, %	37.5	36.6	35.8	36.0
Ash Content, %	0.41	0.42	0.36	0.37
Starch Damage, %	7.1	6.5	7.3	7.0
Amylograph Peak Viscosity, BU	645	715	705	815
Farinogram				
Absorption, %	66.3	64.0	66.4	63.9
Dough Development Time, min	5.25	6.25	7.25	8.25
Mixing Tolerance Index, BU	30	30	15	25
Stability, min	9.0	9.5	18.0	17.0
Extensogram				
Extensibility - Length, cm	21.5	N/A	21.3	N/A
Resistance - Height at 5 cm, BU	230	N/A	264	N/A
Maximum Resistance, BU	415	N/A	490	N/A
Area, cm ²	114	N/A	132	N/A
Canadian Short Process Baking Test				
Absorption, %	69	64	69	64
Mixing energy, W-h/kg of dough	7.7	8.8	9.1	10.8
Mixing time, min	3.2	3.8	3.6	4.4
Loaf volume, cm ³ /100 g flour	1055	1135	1080	1120
Sponge-and-dough Baking Test				
Absorption, %	65	64	64	63
Mixing energy, W-h/kg of dough	4.5	6.7	5.5	7.1
Mixing time, min	2.6	3.7	3.1	4.0
Loaf volume, cm ³ /100 g flour	1050	1115	1040	1075

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