



Wheat, No. 2 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

Quality parameter*	Minimum Protein Content		No. 2 CWRS 13.5	
	12.5	13.5	2012	2003-2012 Mean
Wheat				
Test Weight, kg/hL	81.8	81.8	81.5	80.6
Weight Per 1000 Kernels, g	36.3	34.9	32.6	33.8
Protein Content, %	12.7	13.7	13.7	13.7
Protein Content, % (dry matter basis)	14.7	15.9	15.8	15.9
Ash Content, %	1.57	1.62	1.65	1.6
Falling Number, sec	435	435	450	404
Milling Flour Yield - Allis-Chalmers Mill				
Clean wheat basis, %	75.3	75.5	74.5	75.5
0.50% Ash basis, %	76.8	77.0	75.0	75.3
Flour				
Protein Content, %	11.9	12.9	13.1	13.1
Wet Gluten Content, %	33.4	36.7	37.4	36.4
Ash Content, %	0.47	0.47	0.49	0.50
Starch Damage, %	9.3	9.0	8.8	8.2
Amylograph Peak Viscosity, BU	600	585	700	548
Farinogram				
Absorption, %	68.9	69.7	67.6	67.2
Dough Development Time, min	6.25	5.75	5.50	6
Mixing Tolerance Index, BU	25	20	30	25
Stability, min	10.0	9.5	8.5	9.5
Extensogram				
Extensibility - Length, cm	19.9	20.7	20.5	20.7 **
Resistance - Height at 5 cm, BU	274	212	275	260 **
Maximum Resistance, BU	472	392	455	439 **
Area, cm ²	120	103	120	118 **
Alveogram				
Length, mm	69	88	104	117
P (height x 1.1), mm	142	132	123	128
W, x 10 ⁻⁴ joules	360	398	429	480
Baking (Canadian Short Process)				
Absorption, %	72	73	67	69
Mixing energy, W-h/kg of dough	8.0	8.2	8.6	6.8
Mixing time, min	3.7	3.6	3.8	3.9
Loaf volume, cm ³ /100 g flour	1030	1035	1120	1105

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

** Extensogram average is for 2008-2012