



**Wheat, No. 3 Canada Western Red Spring - Allis-Chalmers laboratory mill
Analytical and milling data, physical dough properties and baking quality
data**

2013 harvest grade composite compared to the 2003-2012 mean

Quality parameter*	2013	2003-2012 Mean
Wheat		
Test Weight, kg/hL	81.1	80.0
Weight Per 1000 Kernels, g	35.7	35.1
Protein Content, %	13.4	13.5
Protein Content, % (dry matter basis)	15.4	15.6
Ash Content, %	1.60	1.61
Falling Number, sec	405	366
Milling Flour Yield - Allis-Chalmers Mill		
Clean wheat basis, %	75.6	75.0
0.50% Ash basis, %	77.1	74.8
Flour		
Protein Content, %	12.5	12.9
Wet Gluten Content, %	36.0	35.5
Ash Content, %	0.47	0.50
Starch Damage, %	9.4	8.4
Amylograph Peak Viscosity, BU	465	381
Farinogram		
Absorption, %	69.7	67.6
Dough Development Time, min	6.50	5.25
Mixing Tolerance Index, BU	25	30
Stability, min	9.5	8.0
Extensogram		
Extensibility - Length, cm	22.6	20.7 **
Resistance - Height at 5 cm, BU	215	245 **
Maximum Resistance, BU	377	402 **
Area, cm ²	114	108 **
Alveogram		
Length, mm	73	113
P (height x 1.1), mm	142	131
W, x 10 ⁻⁴ joules	370	418
Baking (Canadian Short Process)		
Absorption, %	71	69
Mixing energy, W-h/kg of dough	7.8	6.6
Mixing time, min	3.6	3.7
Loaf volume, cm ³ /100 g flour	1030	1097

* 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 data available from 2008-2012