



**Wheat, No. 2 or better and No. 3, Canada Western Red Winter
Analytical data, physical dough properties and baking quality data
2013 harvest sample composites**

Quality parameter *	CWRW	
	No. 2 or better	No. 3 **
Wheat		
Test Weight, kg/hL	82.4	83.5
Weight Per 1000 Kernels, g	31.3	33.7
Protein Content, %	11.8	9.8
Protein Content, % (dry matter basis)	13.7	11.4
Ash Content, %	1.49	1.46
Falling Number, sec	435	395
Milling Flour Yield - Allis-Chalmers Mill		
Clean wheat basis, %	75.8	76.4
0.50% Ash basis, %	78.8	78.9
Flour		
Protein Content, %	11.0	9.0
Wet Gluten Content, %	28.5	23.3
Ash Content, %	0.44	0.45
Starch Damage, %	7.0	7.5
Amylograph Peak Viscosity, BU	470	470
Farinogram		
Absorption, %	59.2	58.3
Dough Development Time, min	7.25	5.75
Mixing Tolerance Index, BU	35	35
Stability, min	10.5	9.5
Extensogram		
Extensibility - Length, cm	19.8	16.0
Resistance - Height at 5 cm, BU	304	326
Maximum Resistance, BU	516	461
Area, cm ²	131	95
Alveogram		
Length, mm	123	85
P (height x 1.1), mm	77	82
W x 10 ⁴ , joules	306	228.0
Canadian Short Process Baking Test		
Absorption, %	63	61
Mixing energy, W-h/kg of dough	8.6	7.0
Mixing time, min	5.0	4.6
Loaf volume, cm ³ /100 g flour	1000	935

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

** No. 3 CWRW degraded for low protein only.