

Wheat, No.1 & 2 Canada Prairie Spring Red - Buhler laboratory mill

Quality parameter ¹	2014	
	No. 1	No. 2
Flour		
Extraction, %	74%	74%
Water Dough Noodle		
Brightness 2 hr (L*)	79.47	78.22
Redness 2 hr (a*)	2.34	2.47
Yellowness 2 hr (b*)	21.79	21.87
Yellow Alkaline Noodle		
Brightness 2 hr raw (L*)	76.22	77.32
Redness 2 hr raw (a*)	-0.60	-0.65
Yellowness 2 hr raw (b*)	26.86	25.55
Brightness 24 hr raw (L*)	67.85	69.48
Redness 24 hr raw (a*)	0.39	0.51
Yellowness 24 hr raw (b*)	26.24	25.95
Specks /25cm ² (24 hr raw)	228.00	256.50
Brightness cooked (L*)	67.68	66.13
Redness cooked (a*)	-1.34	-1.30
Yellowness cooked (b*)	27.97	26.36
Texture		
Thickness (mm)	2.42	2.46
Maximum Cutting Stress g/mm ² (Bite)	31.93	30.56
Resistance to Compress (Chewiness)	26.35	24.57
Recovery (Chewiness)	32.22	29.61
White Salted Noodles		
Brightness 2 hr raw (L*)	80.79	79.43
Redness 2 hr raw (a*)	2.51	2.41
Yellowness 2 hr raw (b*)	21.88	20.90
Brightness 24 hr raw (L*)	72.84	72.76
Redness 24 hr raw (a*)	3.42	3.44
Yellowness 24 hr raw (b*)	22.59	22.42
Specks /25cm ² (24 hr raw)	247.50	309.50
Brightness cooked (L*)	73.44	72.06
Redness cooked (a*)	0.92	1.02
Yellowness cooked (b*)	18.00	17.60
Texture		
Thickness (mm)	2.59	2.61
Maximum Cutting Stress g/mm ² (Bite)	28.91	28.06
Resistance to Compress (Chewiness)	20.80	19.17
Recovery (Chewiness)	24.53	23.32

¹ Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.