



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

2014

Quality parameter <sup>1</sup>	No. 1	No. 2
<b>Wheat</b>		
Test Weight, kg/hL	81.2	78.7
Weight Per 1000 Kernels, g	42.5	38.7
Protein Content, %	12.1	11.8
Protein Content, % (dry matter basis)	14.0	13.7
Ash Content, %	1.41	1.47
Falling Number, sec	380	380
<b>Milling Flour Yield</b>		
Clean wheat basis, %	75.2	76.0
0.50% Ash basis, %	78.7	78.0
<b>Flour (74% extraction)</b>		
Protein Content, %	11.2	11.0
Wet Gluten Content, %	29.7	29.1
Ash Content, %	0.43	0.46
Starch Damage, %	6.6	6.3
Amylograph Peak Viscosity, BU	725	515
<b>Farinogram</b>		
Absorption, %	60.7	60.1
Dough Development Time, min	7.5	6.5
Stability, min	10.0	7.5
Mixing Tolerance Index, BU	30	35
<b>Extensogram (135 minutes)</b>		
Maximum Resistance, BU	647	500
Extensibility - Length, cm	22.8	21.4
Area, cm <sup>2</sup>	185	137
<b>Alveogram</b>		
P (height x 1.1), mm	78	77
Length, mm	139	132
W, x 10 <sup>-4</sup> joules	334	314
<b>Baking (Canadian Short Process)</b>		
Absorption, %	65	64
Mixing time, min	5.5	5.7
Mixing energy, W-h/kg of dough	13.8	15.3
Loaf volume, cm <sup>3</sup> /100 g flour	920	900

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