



## Wheat, No. 2, 3 and 4 Canada Western Amber Durum

Quality parameter <sup>1</sup>	No.2 CWAD		No.3 CWAD		No.4 CWAD	
	2014	2013	2014	2013	2014	2013
<b>Wheat</b>						
Test Weight, kg/hL	80.4	83.1	79.6	81.8	78.6	79.6
Weight Per 1000 Kernels, g	36.2	47.9	39.3	44.4	40.4	45.4
Vitreous Kernels, %	85	79	60	78	52	36
Protein Content, %	12.9	11.4	12.9	12.0	12.3	11.5
Ash Content, %	1.55	1.53	1.60	1.59	1.56	1.57
Falling Number, sec	550	455	260	440	180	385
<b>Milling - Allis-Chalmers Mill</b>						
Total Milling yield, %	75.1	75.5	74.2	75.2	73.4	75.2
Semolina yield, %	66.0	67.4	64.9	66.3	63.5	65.5
<b>Speck Count per 50 cm<sup>2</sup></b>						
Total specks	27	22	30	27	30	24
Dark specks	4	5	7	5	4	4
Large specks (≥0.06mm <sup>2</sup> )	11	10	13	14	14	14
<b>Semolina<sup>2</sup></b>						
Protein Content, %	12.0	10.5	12.1	11.1	11.2	10.6
Wet Gluten Content, %	29.8	26.6	30.2	28.3	28.8	27.8
Gluten Index, %	87	69	85	62	82	68
Ash Content, %	0.70	0.65	0.69	0.67	0.69	0.67
Yellow Pigment content, ppm	10.3	9.5	9.8	9.6	9.5	9.6
Yellowness, b*	32.2	32.3	30.8	32.0	30.0	30.7
<b>Dough Sheet Colour at 24 hrs</b>						
Brightness, L*	80.0	78.8	79.1	78.1	79.0	80.2
Redness, a*	-0.7	-1.9	-0.6	-1.6	-0.7	-2.0
Yellowness, b*	37.3	40.0	37.0	37.8	37.0	37.5
<b>Alveogram</b>						
P (height x 1.1), mm	71	67	70	65	63	58
L (length), mm	96	79	86	81	88	87
P/L	0.74	0.85	0.81	0.80	0.72	0.67
W, x 10 <sup>-4</sup> joules	206	159	192	157	172	149
<b>Spaghetti Colour dried at 85°C</b>						
Brightness, L*	72.5	74.2	72.5	73.8	72.5	73.8
Redness, a*	4.0	3.2	4.0	3.7	4.3	3.5
Yellowness, b*	63.2	64.5	63.0	63.1	62.7	63.2
<b>Spaghetti Texture dried at 85°C</b>						
Peak Cutting force, g	603	505	598	531	530	498
Dry Strand diameter, mm	1.67	1.66	1.66	1.67	1.66	1.66
Cooked Strand diameter, mm	2.42	2.43	2.43	2.43	2.42	2.42

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

<sup>2</sup> Semolina analysis is conducted using granular products with a constant extraction rate of 70%.