



**Wheat, No.1 Canada Western Red Spring - Buhler laboratory mill - 12.5% protein**

Quality parameter <sup>1</sup>	2014	2013
	Western Prairies <sup>2</sup>	Prairie composite <sup>3</sup>
<b>Flour</b>		
Extraction, %	74%	74%
<b>Water Dough Noodle</b>		
Brightness 2 hr (L*)	79.92	80.41
Redness 2 hr (a*)	2.55	2.74
Yellowness 2 hr (b*)	23.97	24.55
<b>Yellow Alkaline Noodle</b>		
Brightness 2 hr raw (L*)	77.89	78.78
Redness 2 hr raw (a*)	0.41	0.20
Yellowness 2 hr raw (b*)	28.85	28.43
Brightness 24 hr raw (L*)	71.77	73.11
Redness 24 hr raw (a*)	1.09	0.81
Yellowness 24 hr raw (b*)	29.10	28.60
Specks /25cm <sup>2</sup> (24 hr raw)	231.00	288.50
Brightness cooked (L*)	67.21	67.05
Redness cooked (a*)	-0.66	-0.77
Yellowness cooked (b*)	29.06	28.57
<b>Texture</b>		
Thickness (mm)	2.47	2.46
Maximum Cutting Stress g/mm <sup>2</sup> (Bite)	32.74	33.59
Resistance to Compress (Chewiness)	27.44	26.83
Recovery (Chewiness)	32.48	32.33
<b>White Salted Noodles</b>		
Brightness 2 hr raw (L*)	80.70	80.88
Redness 2 hr raw (a*)	2.67	2.76
Yellowness 2 hr raw (b*)	23.69	23.63
Brightness 24 hr raw (L*)	75.31	75.08
Redness 24 hr raw (a*)	3.34	3.47
Yellowness 24 hr raw (b*)	24.19	24.47
Specks /25cm <sup>2</sup> (24 hr raw)	90.50	117.00
Brightness cooked (L*)	73.90	74.05
Redness cooked (a*)	1.05	1.23
Yellowness cooked (b*)	19.51	19.91
<b>Texture</b>		
Thickness (mm)	2.59	2.51
Maximum Cutting Stress g/mm <sup>2</sup> (Bite)	25.37	25.40
Resistance to Compress (Chewiness)	19.75	19.96
Recovery (Chewiness)	22.72	23.34

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

<sup>2</sup> Western Prairies includes BC, AB, western SK (crop regions 5, 7-10) - see crop region map

<http://www.grainscanada.gc.ca/wheat-ble/harvest-recolte/2014/wheat-ble-cwrs-en.htm>

<sup>3</sup> Prairie composite of 2013 crop was remilled on the Buhler laboratory mill along with the composites of 2014 crop