



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

| Quality parameter <sup>1</sup>            | 2014                          |                               | 2013                           |
|---|-------------------------------|-------------------------------|--------------------------------|
|   | Western Prairies <sup>2</sup> | Eastern Prairies <sup>3</sup> | Prairie composite <sup>4</sup> |
| <b>Wheat</b>                              |                               |                               |                                |
| Test Weight, kg/hL                        | 82.8                          | N/A <sup>5</sup>              | 83.3                           |
| Weight Per 1000 Kernels, g                | 35.1                          | N/A                           | 35.5                           |
| Protein Content, %                        | 12.7                          | N/A                           | 12.8                           |
| Protein Content, % (dry matter basis)     | 14.7                          | N/A                           | 14.8                           |
| Ash Content, %                            | 1.44                          | N/A                           | 1.54                           |
| Falling Number, sec                       | 420                           | N/A                           | 435                            |
| <b>Milling Flour Yield</b>                |                               |                               |                                |
| Clean wheat basis, %                      | 75.1                          | N/A                           | 75.0                           |
| 0.50% Ash basis, %                        | 78.1                          | N/A                           | 77.5                           |
| <b>Flour (74% extraction)</b>             |                               |                               |                                |
| Protein Content, %                        | 12.1                          | N/A                           | 12.0                           |
| Wet Gluten Content, %                     | 33.3                          | N/A                           | 33.5                           |
| Ash Content, %                            | 0.44                          | N/A                           | 0.45                           |
| Starch Damage, %                          | 8.0                           | N/A                           | 8.4                            |
| Amylograph Peak Viscosity, BU             | 680                           | N/A                           | 710                            |
| <b>Farinogram</b>                         |                               |                               |                                |
| Absorption, %                             | 63.9                          | N/A                           | 65.3                           |
| Dough Development Time, min               | 6.50                          | N/A                           | 5.50                           |
| Stability, min                            | 10.0                          | N/A                           | 9.0                            |
| Mixing Tolerance Index, BU                | 30                            | N/A                           | 35                             |
| <b>Extensogram (135 minutes)</b>          |                               |                               |                                |
| Maximum Resistance, BU                    | 559                           | N/A                           | 445                            |
| Extensibility - Length, cm                | 18.9                          | N/A                           | 19.9                           |
| Area, cm <sup>2</sup>                     | 129                           | N/A                           | 112                            |
| <b>Alveogram</b>                          |                               |                               |                                |
| P (height x 1.1), mm                      | 107                           | N/A                           | 113                            |
| Length, mm                                | 103                           | N/A                           | 92                             |
| W, x 10 <sup>-4</sup> joules              | 369                           | N/A                           | 345                            |
| <b>Baking (Canadian Short Process)</b>    |                               |                               |                                |
| Absorption, %                             | 68                            | N/A                           | 69                             |
| Mixing time, min                          | 5.0                           | N/A                           | 4.0                            |
| Mixing energy, W-h/kg of dough            | 12.2                          | N/A                           | 9.6                            |
| Loaf volume, cm <sup>3</sup> /100 g flour | 995                           | N/A                           | 990                            |

<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

<sup>3</sup> Eastern Prairies includes eastern SK and MB (crop regions 1-4, 6) - see crop region map

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

<sup>4</sup> Prairie composite of 2013 crop was remilled on the Buhler laboratory mill along with the composites of 2014 crop

<sup>5</sup> Not available due to an insufficient number of samples to make a representative composite