



**Wheat, No. 1 Canada Western Red Spring - Buhler laboratory mill - 13.5% protein segregate**

Quality parameter <sup>1</sup>	2014				2013	
	Western Prairies <sup>2</sup>		Eastern Prairies <sup>3</sup>		Prairie composite <sup>4</sup>	
	74%	60%	74%	60%	74%	60%
<b>Flour</b>						
Extraction, %	74%	60%	74%	60%	74%	60%
<b>Water Dough Noodle</b>						
Brightness 2 hr (L*)	79.43	79.87	79.25	80.23	78.72	80.36
Redness 2 hr (a*)	2.74	2.63	2.70	2.66	2.87	2.77
Yellowness 2 hr (b*)	24.16	24.43	22.94	23.77	24.27	24.31
<b>Yellow Alkaline Noodle</b>						
Brightness 2 hr raw (L*)	77.46	78.68	73.51	76.21	77.29	78.78
Redness 2 hr raw (a*)	0.49	0.35	0.83	0.74	0.32	0.28
Yellowness 2 hr raw (b*)	29.09	27.61	27.35	26.98	27.78	27.25
Brightness 24 hr raw (L*)	71.72	73.08	70.13	71.77	72.26	73.23
Redness 24 hr raw (a*)	1.05	0.99	1.57	1.41	1.01	1.01
Yellowness 24 hr raw (b*)	29.39	27.98	28.42	28.14	28.43	28.27
Specks /25cm <sup>2</sup> (24 hr raw)	272.50	214.50	227.00	169.50	284.50	248.50
Brightness cooked (L*)	67.06	69.41	66.65	66.96	65.94	67.99
Redness cooked (a*)	-0.67	-0.92	-0.73	-0.75	-0.57	-0.89
Yellowness cooked (b*)	28.10	27.99	27.10	27.42	27.57	27.52
<b>Texture</b>						
Thickness (mm)	2.52	2.42	2.49	2.50	2.51	2.47
Maximum Cutting Stress g/mm <sup>2</sup> (Bite)	33.99	39.18	34.45	36.55	36.58	40.16
Resistance to Compress (Chewiness)	27.21	27.37	26.94	27.87	28.07	28.83
Recovery (Chewiness)	32.45	33.23	32.79	33.37	33.27	34.49
<b>White Salted Noodles</b>						
Brightness 2 hr raw (L*)	78.98	80.35	78.86	80.01	80.37	80.71
Redness 2 hr raw (a*)	2.88	2.86	3.12	2.88	3.04	2.90
Yellowness 2 hr raw (b*)	23.81	24.10	23.72	23.43	24.55	23.84
Brightness 24 hr raw (L*)	75.19	76.25	73.79	75.10	74.41	75.23
Redness 24 hr raw (a*)	3.65	3.51	3.92	3.54	3.80	3.50
Yellowness 24 hr raw (b*)	24.78	25.16	24.25	24.40	24.92	25.33
Specks /25cm <sup>2</sup> (24 hr raw)	99.50	65.00	128.50	85.50	129.50	68.00
Brightness cooked (L*)	73.58	73.67	73.21	74.02	73.87	74.97
Redness cooked (a*)	1.18	1.06	1.53	1.22	1.28	1.15
Yellowness cooked (b*)	19.54	19.59	19.38	19.31	19.67	19.72
<b>Texture</b>						
Thickness (mm)	2.67	2.62	2.65	2.66	2.48	2.57
Maximum Cutting Stress g/mm <sup>2</sup> (Bite)	28.55	30.12	28.60	33.20	28.75	28.77
Resistance to Compress (Chewiness)	20.42	21.80	20.88	21.47	21.49	20.68
Recovery (Chewiness)	22.77	23.99	24.09	24.24	23.64	23.74

<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