



**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>	
<b>Wheat</b>						
Test Weight, kg/hL	82.4		81.5		83.2	
Weight Per 1000 Kernels, g	36.0		31.8		36.8	
Protein Content, %	13.8		13.9		13.7	
Protein Content, % (dry matter basis)	15.9		16.0		15.9	
Ash Content, %	1.42		1.63		1.58	
Falling Number, sec	380		420		435	
<b>Milling Flour Yield</b>						
Clean wheat basis, %	74.8		75.4		74.9	
0.50% Ash basis, %	79.3		77.4		77.9	
<b>Flour</b>						
<b>Extraction, %</b>	<b>74%</b>	<b>60%</b>	<b>74%</b>	<b>60%</b>	<b>74%</b>	<b>60%</b>
Protein Content, %	13.1	13.0	13.1	12.9	13.0	12.9
Wet Gluten Content, %	36.5	36.5	36.0	36.2	37.3	37.3
Ash Content, %	0.41	0.39	0.46	0.41	0.44	0.38
Starch Damage, %	7.6	7.5	8.0	7.8	8.0	7.8
Amylograph Peak Viscosity, BU	605	665	730	750	675	700
<b>Farinogram</b>						
Absorption, %	64.5	64.4	64.5	63.9	66.1	65.7
Dough Development Time, min	6.75	7.00	5.50	5.50	6.25	6.75
Stability, min	11.5	18.0	8.5	10.5	7.0	13.0
Mixing Tolerance Index, BU	20	15	30	20	35	20
<b>Extensogram (135 minutes)</b>						
Maximum Resistance, BU	536	599	396	457	405	440
Extensibility - Length, cm	22.0	21.7	22.1	20.3	21.8	21.9
Area, cm <sup>2</sup>	148	161	113	117	115	124
<b>Alveogram</b>						
P (height x 1.1), mm	101	106	97	99	109	113
Length, mm	117	112	105	106	96	100
W, x 10 <sup>-4</sup> joules	394	399	346	369	349	378
<b>Baking (Canadian Short Process)</b>						
Absorption, %	69	68	69	68	70	70
Mixing time, min	5.0	5.0	4.8	4.8	4.0	4.5
Mixing energy, W-h/kg of dough	12.7	13.1	11.5	12.7	10.1	12.2
Loaf volume, cm <sup>3</sup> /100 g flour	995	1025	985	1010	995	980
<b>Baking (Sponge and Dough)</b>						
Absorption, %	nd <sup>5</sup>	64	nd	64	nd	66
Mixing time, min	nd	3.8	nd	4.0	nd	3.4
Mixing energy, W-h/kg of dough	nd	8.0	nd	8.2	nd	6.5
Loaf volume, cm <sup>3</sup> /100 g flour	nd	1070	nd	990	nd	1070

<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 determined