



Wheat, No. 2 Canada Western Red Spring - 2014 Quality data of harvest sample composites by crop region

Crop Regions	1	2	3	4	5	6	7	8	9	10
Quality parameter ¹	MB SW	MB NW	MB East	SK SE	SK SW	SK NE	SK NW	AB South	AB Central	AB North
Wheat										
Test Weight, kg/hL	80.4	80.6	N/A ²	79.3	78.3	80.4	80.1	77.9	80.1	81.8
Weight Per 1000 Kernels, g	31.7	31.9	-	31.3	31.3	32.2	33.1	32.2	35.0	35.4
Protein Content, %	13.3	13.4	-	13.3	13.2	12.9	13.2	13.3	13.3	13.9
Protein Content, % (dry matter basis)	15.3	15.5	-	15.4	15.2	15.0	15.3	15.4	15.4	16.1
Ash Content, %	1.57	1.66	-	1.60	1.59	1.63	1.66	1.50	1.59	1.49
Falling Number, sec	335	375	-	405	365	395	440	355	435	420
Milling Flour Yield										
Clean wheat basis, %	73.7	74.8	N/A	75.1	74.9	75.4	75.7	74.7	76.0	74.7
0.50% Ash basis, %	74.7	76.8	-	77.6	77.9	77.9	77.7	78.7	79.5	78.7
Flour										
Protein Content, %	12.3	12.7	N/A	12.4	12.4	12.2	12.6	12.6	12.8	13.2
Wet Gluten Content, %	32.2	34.4	-	33.1	33.5	33.5	36.0	33.6	36.2	36.6
Ash Content, %	0.48	0.46	-	0.45	0.44	0.45	0.46	0.42	0.43	0.42
Starch Damage, %	8.2	7.4	-	7.6	7.1	7.5	6.9	7.0	6.8	7.3
Amylograph Peak Viscosity, BU	380	460	-	540	480	590	660	405	675	630
Farinogram										
Absorption, %	64.0	62.9	N/A	62.7	62.1	62.8	62.9	62.5	63.4	64.4
Dough Development Time, min	5.00	6.25	-	5.50	5.75	5.25	5.75	6.50	6.75	6.25
Mixing Tolerance Index, BU	30	30	-	35	25	30	25	25	35	25
Stability, min	8.0	9.0	-	7.5	10.0	7.5	7.5	10.0	8.0	9.0
Extensogram										
Maximum Resistance, BU	427	449	-	526	517	381	416	493	439	442
Extensibility - Length, cm	22.6	23.3	N/A	22.4	19.9	22.5	22.9	21.4	21.6	21.7
Area, cm ²	126	136	-	151	130	114	124	134	125	123

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

² Not available due to an insufficient number of samples to make a representative composite