



**Wheat, No. 2 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>Flour</b>                                    |                               |        |                               |        |                                |        |
| Extraction, %                                   | 74%                           | 60%    | 74%                           | 60%    | 74%                            | 60%    |
| <b>Water Dough Noodle</b>                       |                               |        |                               |        |                                |        |
| Brightness 2 hr (L*)                            | 78.92                         | 79.94  | 78.28                         | 79.14  | 78.83                          | 79.70  |
| Redness 2 hr (a*)                               | 2.59                          | 2.44   | 2.73                          | 2.55   | 2.91                           | 2.70   |
| Yellowness 2 hr (b*)                            | 23.97                         | 23.97  | 23.63                         | 23.63  | 24.24                          | 24.30  |
| <b>Yellow Alkaline Noodle</b>                   |                               |        |                               |        |                                |        |
| Brightness 2 hr raw (L*)                        | 77.64                         | 78.48  | 77.88                         | 77.49  | 78.17                          | 77.94  |
| Redness 2 hr raw (a*)                           | 0.30                          | 0.17   | 0.28                          | 0.49   | 0.14                           | 0.30   |
| Yellowness 2 hr raw (b*)                        | 27.73                         | 26.75  | 26.30                         | 26.06  | 27.31                          | 27.27  |
| Brightness 24 hr raw (L*)                       | 72.17                         | 73.59  | 72.46                         | 72.64  | 72.51                          | 73.01  |
| Redness 24 hr raw (a*)                          | 0.94                          | 0.82   | 1.06                          | 1.21   | 0.80                           | 1.04   |
| Yellowness 24 hr raw (b*)                       | 28.16                         | 27.33  | 27.37                         | 27.38  | 27.72                          | 28.30  |
| Specks /25cm <sup>2</sup> (24 hr raw)           | 291.00                        | 222.00 | 289.00                        | 203.00 | 320.50                         | 265.00 |
| Brightness cooked (L*)                          | 68.17                         | 68.44  | 66.87                         | 66.99  | 66.98                          | 67.68  |
| Redness cooked (a*)                             | -1.12                         | -0.98  | -0.65                         | -0.76  | -0.89                          | -0.92  |
| Yellowness cooked (b*)                          | 27.07                         | 27.48  | 26.87                         | 27.13  | 27.24                          | 27.69  |
| <b>Texture</b>                                  |                               |        |                               |        |                                |        |
| Thickness (mm)                                  | 2.44                          | 2.42   | 2.39                          | 2.42   | 2.43                           | 2.54   |
| Maximum Cutting Stress g/mm <sup>2</sup> (Bite) | 34.48                         | 34.09  | 31.96                         | 37.09  | 33.21                          | 40.42  |
| Resistance to Compress (Chewiness)              | 27.32                         | 27.22  | 25.75                         | 28.09  | 26.11                          | 30.30  |
| Recovery (Chewiness)                            | 33.13                         | 33.53  | 32.32                         | 34.27  | 32.37                          | 35.32  |
| <b>White Salted Noodles</b>                     |                               |        |                               |        |                                |        |
| Brightness 2 hr raw (L*)                        | 80.00                         | 80.18  | 80.13                         | 79.87  | 79.90                          | 81.22  |
| Redness 2 hr raw (a*)                           | 2.71                          | 2.54   | 2.92                          | 2.74   | 3.02                           | 2.70   |
| Yellowness 2 hr raw (b*)                        | 23.43                         | 22.83  | 23.92                         | 23.53  | 24.04                          | 23.21  |
| Brightness 24 hr raw (L*)                       | 75.16                         | 75.26  | 74.02                         | 75.28  | 74.44                          | 75.58  |
| Redness 24 hr raw (a*)                          | 3.48                          | 3.28   | 3.60                          | 3.15   | 3.78                           | 3.46   |
| Yellowness 24 hr raw (b*)                       | 24.65                         | 25.05  | 24.06                         | 23.98  | 24.72                          | 25.17  |
| Specks /25cm <sup>2</sup> (24 hr raw)           | 150.50                        | 79.50  | 160.50                        | 98.50  | 132.00                         | 90.00  |
| Brightness cooked (L*)                          | 73.95                         | 74.17  | 73.54                         | 74.03  | 73.77                          | 74.29  |
| Redness cooked (a*)                             | 1.09                          | 0.86   | 1.20                          | 1.20   | 1.40                           | 1.27   |
| Yellowness cooked (b*)                          | 19.25                         | 19.14  | 18.80                         | 19.20  | 19.92                          | 19.88  |
| <b>Texture</b>                                  |                               |        |                               |        |                                |        |
| Thickness (mm)                                  | 2.51                          | 2.68   | 2.61                          | 2.65   | 2.59                           | 2.51   |
| Maximum Cutting Stress g/mm <sup>2</sup> (Bite) | 28.47                         | 27.81  | 28.63                         | 30.56  | 28.57                          | 26.97  |
| Resistance to Compress (Chewiness)              | 20.66                         | 20.06  | 20.29                         | 21.34  | 21.52                          | 19.97  |
| Recovery (Chewiness)                            | 23.94                         | 22.74  | 24.39                         | 24.55  | 24.51                          | 22.87  |

<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