



**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>Wheat</b>						
Test Weight, kg/hL	79.5		81.0		81.8	
Weight Per 1000 Kernels, g	34.0		32.3		34.9	
Protein Content, %	13.7		13.8		13.7	
Protein Content, % (dry matter basis)	15.8		15.9		15.9	
Ash Content, %	1.57		1.61		1.62	
Falling Number, sec	410		400		435	
<b>Milling Flour Yield</b>						
Clean wheat basis, %	74.8		74.3		75.2	
0.50% Ash basis, %	77.8		77.3		78.7	
<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	12.8	12.8	12.6	12.9	12.8
Wet Gluten Content, %	35.6	36.2	35.0	34.4	36.9	36.7
Ash Content, %	0.44	0.39	0.44	0.41	0.43	0.40
Starch Damage, %	6.9	6.8	7.4	7.3	7.7	7.8
Amylograph Peak Viscosity, BU	540	575	555	580	600	635
<b>Farinogram</b>						
Absorption, %	63.4	63.0	63.4	62.7	65.7	65.5
Dough Development Time, min	7.25	8.00	6.50	6.75	5.50	6.00
Stability, min	10.5	17.0	8.0	10.0	8.0	11.0
Mixing Tolerance Index, BU	25	25	35	25	25	20
<b>Extensogram (135 minutes)</b>						
Maximum Resistance, BU	496	554	422	510	387	427
Extensibility - Length, cm	21.3	22.2	21.9	22.4	22.0	21.6
Area, cm <sup>2</sup>	136	155	120	146	110	118
<b>Alveogram</b>						
P (height x 1.1), mm	89	92	89	93	108	110
Length, mm	129	121	136	124	91	94
W, x 10 <sup>-4</sup> joules	360	371	378	393	329	346
<b>Baking (Canadian Short Process)</b>						
Absorption, %	67	67	67	67	70	70
Mixing time, min	4.6	5.1	4.7	5.3	4.1	4.0
Mixing energy, W-h/kg of dough	11.6	13.9	11.7	14.5	11.1	10.0
Loaf volume, cm <sup>3</sup> /100 g flour	1010	1030	1010	1000	990	1050
<b>Baking (Sponge and Dough)</b>						
Absorption, %	nd <sup>5</sup>	63	nd	63	nd	65
Mixing time, min	nd	3.9	nd	4.1	nd	3.0
Mixing energy, W-h/kg of dough	nd	8.3	nd	8.1	nd	5.5
Loaf volume, cm <sup>3</sup> /100 g flour	nd	1045	nd	990	nd	1015

<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