



**Wheat, No. 3 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 <sup>1</sup>	MB SW	MB NW	MB East	SK SE	SK SW	SK NE	SK NW	AB South	AB Central	AB North
<b>Wheat</b>										
Test Weight, kg/hL	79.5	N/A <sup>2</sup>	79.8	78.6	76.6	80.1	80.1	77.4	78.6	N/A <sup>2</sup>
Weight Per 1000 Kernels, g	32.2	-	31.8	32.8	31.0	31.6	33.0	34.8	35.9	-
Protein Content, %	13.7	-	13.5	13.3	13.4	13.5	13.5	13.8	13.6	-
Protein Content, % (dry matter basis)	15.9	-	15.6	15.3	15.5	15.6	15.6	16.0	15.7	-
Ash Content, %	1.61	-	1.64	1.65	1.58	1.66	1.71	1.52	1.56	-
Falling Number, sec	360	-	380	360	390	380	365	330	415	-
<b>Milling Flour Yield</b>										
Clean wheat basis, %	74.3	N/A	73.2	74.1	74.3	75.1	75.7	75.1	75.6	N/A
0.50% Ash basis, %	75.3	-	74.2	76.1	75.8	78.1	76.7	78.1	78.1	-
<b>Flour</b>										
Protein Content, %	12.6	N/A	12.3	12.1	12.5	12.6	12.5	12.7	12.8	N/A
Wet Gluten Content, %	33.4	-	32.3	32.7	33.6	35.1	35.4	34.6	35.9	-
Ash Content, %	0.48	-	0.48	0.46	0.47	0.44	0.48	0.44	0.45	-
Starch Damage, %	8.5	-	8.7	7.2	6.8	7.3	7.3	7.2	6.7	-
Amylograph Peak Viscosity, BU	340	-	390	490	470	525	535	330	500	-
<b>Farinogram</b>										
Absorption, %	64.6	N/A	64.5	62.0	62.1	62.6	63.4	63.1	63.1	N/A
Dough Development Time, min	5.50	-	4.75	5.75	5.75	4.75	5.75	6.50	6.00	-
Mixing Tolerance Index, BU	35	-	35	40	40	25	30	30	40	-
Stability, min	8.0	-	7.0	7.5	7.5	8.5	8.0	9.5	7.5	-
<b>Extensogram</b>										
Maximum Resistance, BU	363	-	461	446	448	374	363	467	391	-
Extensibility - Length, cm	24.6	N/A	22.6	20.2	20.0	22.2	21.3	22.1	21.7	N/A
Area, cm <sup>2</sup>	120	-	132	114	113	110	101	131	114	-

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