



Wheat, No. 1 Canada Prairie Spring Red - Bühler laboratory mill

Quality parameter ¹	2017
	Prairies
Wheat	
Test weight, kg/hL	83.6
Weight per 1000 kernels, g	40.3
Protein content, %	12.3
Protein content, % (dry matter basis)	14.3
Ash content, %	1.41
Falling number, sec	400
Particle size index, %	55
Milling flour yield⁴	
Total product basis, % ⁵	76.4
0.50% Ash basis, %	78.9
Flour	
Extraction, %	Straight Grade
Protein content, %	11.3
Wet gluten content, %	31.8
Gluten index, %	95.4
Ash content, %	0.45
Starch Damage, %	5.7
Amylograph peak viscosity, BU	710
Farinogram	
Absorption, %	60.5
Dough development time, min	5.50
Stability, min	8.5
Mixing tolerance index, BU	25
Extensogram (135 minutes)	
Maximum resistance, BU	488
Extensibility - Length, cm	18.9
Area, cm ²	117
Alveogram	
P (height x 1.1), mm	92
L (length), mm	126
P/L	0.73
W, x 10-4 joules	345

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

² Western Prairies includes BC, AB, western SK (crop regions 5, 7-10) - see crop region map

³ Eastern Prairies includes eastern SK and MB (crop regions 1-4, 6) - see crop region map

⁴ Milling performed at Cigi

⁵ Total product basis is calculated by dividing the amount of flour extracted by the amount of total products (flour, bran and shorts) and expressing as a percentage.