

**Wheat, No. 1 Canada Western Amber Durum**

	<b>2017</b>
Quality parameter <sup>1</sup>	<b>No. 1</b>
<b>Wheat</b>	
Test weight, kg/hL	82.0
Weight per 1000 kernels, g	41.3
Vitreous kernels, %	95
Protein content, %	13.7
Ash content, %	1.40
Falling number, sec	450
<b>Milling - Allis-Chalmers Mill</b>	
Total milling yield, %	74.4
Semolina yield, %	66.2
<b>Semolina<sup>2</sup></b>	
Protein content, %	12.5
Wet gluten content, %	32.4
Gluten index, %	70
Ash content, %	0.65
Yellow pigment content, ppm	10.4
Yellowness, b*	33.1
<b>Semolina speck count per 50 cm<sup>2</sup></b>	
Total specks	11
Dark specks	1
Large specks (≥0.06mm <sup>2</sup> )	6
<b>Alveogram</b>	
P (height x 1.1), mm	67
L (length), mm	95
P/L	0.71
W, x 10 <sup>-4</sup> joules	180

<sup>1</sup> Data reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for semolina.

<sup>2</sup> Semolina analysis is conducted using granular products with a constant extraction rate of 70%.