



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

2017

Quality parameter ¹	Eastern Prairies ³	
Wheat		
Test weight, kg/hL	83.8	
Weight per 1000 kernels, g	35.2	
Protein content, %	13.0	
Protein content, % (dry matter basis)	15.0	
Ash content, %	1.45	
Falling number, seconds	400	
Particle size index, %	51	
Milling flour yield⁴		
Total product basis, % ⁵	76.0	
0.50% Ash basis, %	78.0	
Flour, extraction rate for analysis	Straight Grade	74%
Protein content, %	12.2	12.1
Wet gluten content, %	34.1	33.9
Gluten index, %	92.8	94.1
Ash content, %	0.44	0.42
Starch Damage, %	6.2	6.1
Amylograph peak viscosity, BU	730	775
Farinogram		
Absorption, %	61.8	61.7
Dough development time, min	5.25	5.50
Stability, min	7.5	9.5
Mixing tolerance index, BU	35	30
Extensogram (135 minutes)		
Maximum resistance, BU	384	447
Extensibility - Length, cm	21.6	21.2
Area, cm ²	109	122
Alveogram		
P (height x 1.1), mm	86	89
L (length), mm	125	126
P/L	0.69	0.71
W, x 10 ⁻⁴ joules	328	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.