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

Quality parameter[1]	2017 Western Prairies[2]		
Wheat			
Test weight, kg/hL	83.6		
Weight per 1000 kernels, g	34.8		
Protein content, %	13.5		
Protein content, % (dry matter basis)	15.6		
Ash content, %	1.44		
Falling number, seconds	405		
Particle size index, %	51		
Milling flour yield[4]			
Total product basis, %[5]	75.1		
0.50% Ash basis, %	79.0		
Flour, extraction rate for analysis	**Straight Grade**	**74%**	**60%**
Protein content, %	12.8	12.7	12.4
Wet gluten content, %	36.2	35.9	34.9
Gluten index, %	92.0	93.6	92.0
Ash content, %	0.43	0.40	0.37
Starch Damage, %	5.8	5.9	5.8
Amylograph peak viscosity, BU	770	770	815
Farinogram			
Absorption, %	62.6	62.6	62.3
Dough development time, min	4.50	5.50	5.50
Stability, min	9.0	9.5	14.0
Mixing tolerance index, BU	25	30	20
Extensogram (135 minutes)			
Maximum resistance, BU	459	463	514
Extensibility - Length, cm	22.1	22.7	20.0
Area, cm^2	131	135	132
Alveogram			
P (height x 1.1), mm	116	100	115
L (length), mm	118	133	114
P/L	0.98	0.75	1.01
W, x 10-4 joules	425	404	395

[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.