



Wheat, No. 1 Canada Western Red Spring - Analytical data
Comparative Buhler mill flour data - 2005 and 2004 harvest survey composites¹

Quality parameter ²	13.5% protein segregate					
	74% Straight-grade		60% patent		45% Patent	
	2005	2004	2005	2004	2005	2004
Flour						
Yield, %	74.0	74.0	60.0	60.0	45.0	45.0
Protein content, %	13.0	13.1	12.7	12.8	12.3	12.3
Wet gluten content, %	35.7	35.8	35.0	35.4	34.1	34.0
Ash content, %	0.42	0.41	0.37	0.36	0.35	0.35
Grade colour, Satake units	-3.2	-3.1	-4.0	-3.9	-4.3	-4.3
AGTRON colour, %	87	86	94	93	97	97
Amylograph peak viscosity, BU	700	620	750	705	765	720
Starch damage, %	6.2	6.3	6.4	6.4	6.5	6.6
Farinogram						
Absorption, %	63.8	63.8	64.3	64.1	63.7	64.2
Development time, min	8.25	8.00	9.50	11.75	14.00	17.50
Mixing tolerance index, BU	25	20	20	10	10	5
Stability, min	18.5	22.0	26.0	30.5	28.5	30.0

¹ The 2004 composite was stored and milled the same day as the 2005

² Data reported on 14.0% moisture basis