



Wheat, No. 1 Canada Western Red Spring - Baking quality data

Comparative Buhler mill data - 2005 and 2004 harvest survey composites¹

Quality parameter ²	13.5% protein segregate			
	74% Straight-grade		45% Patent	
	2005	2004	2005	2004
Sponge-and-dough baking test	(40 ppm ascorbic acid)		(20 ppm ascorbic acid)	
Absorption, %	66	68	66	66
Mixing energy dough stage, W-h/kg	4.4	4.2	4.6	4.4
Mixing time dough stage, min	2.7	2.6	3.1	2.9
Loaf volume, cm ³ /100 g flour	1125	1105	1035	1065
Appearance	7.9	8.3	7.8	7.8
Crumb structure	5.9	6.0	6.2	6.0
Crumb color	7.9	7.5	7.5	7.8
Canadian short process baking test	(150 ppm ascorbic acid)		(150 ppm ascorbic acid)	
Absorption, %	67	69	67	68
Mixing energy, W-h/kg	5.9	6.5	6.5	6.1
Mixing time, min	3.8	4.1	4.0	4.0
Loaf volume, cm ³ /100 g flour	1100	1175	1110	1125
Appearance	7.5	7.5	7.4	7.5
Crumb structure	6.3	6.3	6.2	6.3
Crumb color	7.9	7.7	7.8	7.9

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

² Data reported on 14.0% moisture basis