



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

Comparative Buhler mill data for the 2005 and 2004 harvest survey composite samples¹

Quality parameter	13.5% protein segregate			
	74% Straight Grade		60% patent	
	2005	2004	2005	2004
Fresh alkaline noodles				
Raw colour at 2 hrs (24 hrs)				
Brightness, L*	79.2 (73.8)	79.0 (72.9)	80.9 (75.6)	80.3 (76.1)
Redness, a*	0.05 (0.50)	0.01 (0.45)	-0.03 (0.11)	-0.02 (0.17)
Yellowness, b*	29.1 (28.9)	27.8 (28.2)	27.0 (27.8)	26.9 (27.5)
Cooked colour				
Brightness, L*	71.3	70.5	71.5	71.8
Redness, a*	-1.76	-1.81	-1.75	-2.02
Yellowness, b*	29.0	28.3	28.9	28.5
Texture				
Thickness, mm	2.33	2.32	2.37	2.36
RTC, %	24.3	24.3	23.7	23.6
Recovery, %	33.9	34.1	33.8	33.6
MCS, g/mm ²	29.5	30.1	29.9	30.0
Fresh white salted noodles				
Raw colour at 2 hrs (24 hrs)				
Brightness, L*	80.7 (75.6)	80.7 (75.5)	81.9 (77.6)	81.8 (77.2)
Redness, a*	2.77 (3.51)	2.68 (3.59)	2.53 (2.97)	2.45 (2.88)
Yellowness, b*	25.2 (25.9)	23.9 (25.5)	25.1 (26.6)	24.0 (25.4)
Cooked colour				
Brightness, L*	76.6	75.8	76.6	77.2
Redness, a*	0.93	0.90	0.76	0.60
Yellowness, b*	20.7	20.0	21.3	20.0
Texture				
Thickness, mm	2.48	2.56	2.51	2.52
RTC, %	18.9	19.1	18.7	18.3
Recovery, %	25.7	26.1	25.4	25.7
MCS, g/mm ²	25.5	26.6	25.3	26.6

¹ The 2004 composites were stored and milled the same day as the respective 2005 composite and replicated the following day in reverse order.