



Wheat, No. 1 Canada Prairie Spring Red

Quality data for 2005 harvest survey grade composite sample¹

Quality parameter ²	2005	1995-04 mean
Wheat		
Test weight, kg/hL	80.8	81.1
Weight per 1000 kernels, g	38.8	39.6
Protein content, %	11.2	12.1
Protein content, % (dry matter basis)	13.0	14.1
Ash content, %	1.45	1.51
Falling number, s	350	351
Flour yield, %	74.7	75.1
PSI, %	56	57
Flour		
Protein content, %	10.3	11.3
Wet gluten content, %	25.8	29.7
Ash content, %	0.49	0.47
Grade colour	-2.4	-1.6
AGTRON colour, %	79	70
Starch damage, %	7.7	6.4
Amylograph peak viscosity, BU	575	596
Maltose value, g/100g	2.5	2.0
Farinogram		
Absorption, %	63.9	61.7
Development time, min	8.25	5.63
Mixing tolerance index, BU	35	42
Stability, min	8.5	7.8
Extensogram		
Length, cm	20	21
Height at 5 cm, BU	390	321
Maximum height, BU	690	599
Area, cm ²	180	167
Alveogram		
Length, mm	102	131
P (height x 1.1), mm	115	87
W, x 10 ⁻⁴ joules	373	357
Baking (Remix-to-peak baking test)		
Absorption, %	62	61
Remix time, min	3.3	2.3
Loaf volume, cm ³	765	771

¹ Insufficient number of samples received in 2004 to provide results representative for this class and grade.

² Unless otherwise specified, data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.