



Wheat, No. 1 Canada Western Hard White Spring
Quality data for 2005 and 2004 harvest survey grade composite samples

Quality parameter ¹	Minimum protein content		2004
	13.5	12.5	13.5
Wheat			
Test weight, kg/hL	80.7	81.0	80.6
Weight per 1000 kernels, g	29.9	31.2	32.1
Protein content, %	13.8	12.8	13.8
Protein content, % (dry matter basis)	15.9	14.8	16.0
Ash content, %	1.53	1.53	1.48
Alpha-amylase activity, units/g	3.5	3.5	6.0
Falling number, s	420	420	370
PSI, %	52	50	52
Milling			
Flour yield			
Clean wheat basis, %	75.2	75.0	74.5
0.50% ash basis, %	75.7	76.0	76.5
Flour			
Protein content, %	13.1	12.2	13.4
Wet gluten content, %	35.4	32.5	36.9
Ash content, %	0.49	0.48	0.46
Grade colour	-3.0	-3.3	-2.3
AGTRON colour, %	84	86	78
Starch damage, %	7.7	7.9	8.3
Alpha-amylase activity, units/g	0.5	1.0	2.5
Amylograph peak viscosity, BU	925	870	540
Maltose value, g/100g	2.5	2.7	2.8
Farinogram			
Absorption, %	67.5	67.0	68.3
Development time, min	6.25	6.75	5.5
Mixing tolerance index, BU	25	30	30
Stability, min	8.0	9.0	8.5
Extensogram			
Length, cm	21	20	23
Height at 5 cm, BU	270	290	355
Maximum height, BU	480	505	650
Area, cm ²	130	135	195
Alveogram			
Length, mm	103	87	86
P (height x 1.1), mm	132	134	154
W, x 10 ⁻⁴ joules	491	432	504
Baking (Canadian short process baking test)			
Absorption, %	70	68	71
Mixing energy, W-h/kg	6.9	6.6	6.7
Mixing time, min	4.7	4.5	4.3
Loaf volume, cm ³ /100 g flour	1090	1025	1095

¹ Unless otherwise specified, data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.