



Wheat, No. 1 Canada Western Hard White spring - Baking quality data
Comparative Buhler mill data - 2005 and 2004 harvest survey composites¹

Quality parameter	12.5% 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, %	65	66	65	66
Mixing energy dough stage, W-h/kg	4.8	4.6	5.0	4.5
Mixing time dough stage, min	3.3	2.9	3.7	3.2
Loaf volume, cm ³ /100 g flour	1000	1035	985	990
Appearance	7.4	7.7	7.9	7.4
Crumb structure	6.0	6.0	6.2	6.3
Crumb color	7.8	7.8	7.7	7.8
Canadian short process baking test	(150 ppm ascorbic acid)		(150 ppm ascorbic acid)	
Absorption, %	66	67	66	67
Mixing energy, W-h/kg	6.7	6.3	7.4	6.7
Mixing time, min	4.8	4.3	5.3	4.6
Loaf volume, cm ³ /100 g flour	1075	1065	1070	1070
Appearance	7.8	7.5	7.4	7.7
Crumb structure	6.6	6.3	6.3	6.3
Crumb color	7.7	7.9	7.9	7.8

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