



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

Quality parameter ²	No. 1 CWHW			
	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	66	66	66
Mixing energy dough stage, W-h/kg	4.5	4.5	5.1	4.6
Mixing time dough stage, min	3.1	2.8	3.3	3.1
Loaf volume, cm ³ /100 g flour	1080	1055	1005	1010
Appearance	7.9	7.9	7.7	7.8
Crumb structure	6.6	6.3	6.0	6.0
Crumb color	7.8	7.8	7.8	7.9
Canadian short process baking test	(150 ppm ascorbic acid)		(150 ppm ascorbic acid)	
Absorption, %	67	68	67	68
Mixing energy, W-h/kg	6.6	5.7	6.9	6.2
Mixing time, min	4.3	4.2	4.8	4.4
Loaf volume, cm ³ /100 g flour	1125	1095	1080	1085
Appearance	7.7	7.9	7.8	7.9
Crumb structure	6.8	6.3	6.2	6.2
Crumb color	7.9	7.8	8.0	8.0

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

² Data reported on 14.0% moisture basis