



Wheat, No. 1 Canada Western Hard White Spring - Noodle quality data
Comparative Buhler mill data - 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*	79.3 (73.4)	78.4 (73.0)	80.5 (76.7)	79.8 (76.0)
Redness, a*	-0.17 (0.29)	-0.24 (0.44)	-0.16 (0.20)	-0.17 (0.27)
Yellowness, b*	28.4 (28.6)	26.5 (27.8)	28.1 (28.9)	26.2 (28.3)
Cooked colour				
Brightness, L*	71.5	70.6	72.3	71.6
Redness, a*	-2.34	-2.16	-2.51	-2.39
Yellowness, b*	29.2	28.7	29.3	29.1
Texture				
Thickness, mm	2.31	2.34	2.33	2.35
RTC, %	24.6	24.2	23.8	24.8
Recovery, %	35.8	35.6	35.0	36.3
MCS, g/mm ²	33.5	35.0	33.8	35.9
Fresh white salted noodles				
Raw colour at 2 hrs (24 hrs)				
Brightness, L*	80.5 (76.2)	80.1 (74.7)	82.6 (77.9)	81.9 (77.4)
Redness, a*	2.42 (3.13)	2.46 (3.24)	2.12 (2.43)	2.12 (2.45)
Yellowness, b*	24.2 (24.7)	23.0 (24.2)	23.1 (24.4)	22.6 (24.1)
Cooked colour				
Brightness, L*	77.0	76.4	78.1	77.5
Redness, a*	0.57	0.76	0.36	0.35
Yellowness, b*	19.4	19.3	19.6	19.2
Texture				
Thickness, mm	2.47	2.52	2.45	2.50
RTC, %	18.9	19.8	18.5	18.4
Recovery, %	27.2	28.2	26.7	27.1
MCS, g/mm ²	28.0	30.0	28.1	29.3

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