



Wheat, No. 2 Canada Western Hard White Spring - Noodle quality data
Comparative Buhler mill data for the 2005 and 2004 harvest survey composite samples¹

Quality parameter	12.5% protein segregate			
	74% Straight Grade		60% Patent	
	2005	2004	2005	2004
Fresh alkaline noodles				
Raw colour at 2 hrs (24 hrs)				
Brightness, L*	78.8 (73.0)	78.1 (72.1)	80.6 (76.3)	80.8 (76.2)
Redness, a*	-0.16 (0.79)	0.08 (0.94)	-0.15 (0.39)	-0.12 (0.32)
Yellowness, b*	26.5 (28.6)	26.5 (27.9)	26.4 (28.0)	25.2 (27.9)
Cooked colour				
Brightness, L*	70.6	69.2	71.1	71.0
Redness, a*	-2.05	-1.78	-2.25	-2.16
Yellowness, b*	28.7	28.6	28.9	28.9
Texture				
Thickness, mm	2.31	2.35	2.32	2.32
RTC, %	23.3	23.7	23.4	23.1
Recovery, %	33.9	34.7	34.5	33.9
MCS, g/mm ²	31.0	32.1	32.3	31.4
Fresh white salted noodles				
Raw colour at 2 hrs (24 hrs)				
Brightness, L*	80.1 (74.7)	80.2 (72.2)	81.9 (76.9)	82.7 (76.0)
Redness, a*	2.42 (3.21)	2.41 (3.04)	2.12 (2.53)	2.08 (2.50)
Yellowness, b*	22.8 (24.1)	21.5 (22.6)	22.3 (24.3)	21.2 (23.0)
Cooked colour				
Brightness, L*	76.3	75.5	76.9	76.0
Redness, a*	0.59	0.83	0.47	0.48
Yellowness, b*	18.8	18.7	19.4	19.0
Texture				
Thickness, mm	2.43	2.46	2.40	2.53
RTC, %	18.3	18.8	17.8	18.7
Recovery, %	27.4	27.7	26.5	27.2
MCS, g/mm ²	27.8	27.3	27.1	28.7

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