



Wheat, No. 2 Canada Western Hard White Spring - Analytical data
Buhler mill flour data - 2005 harvest survey composites¹

Quality parameter ²	13.5% protein segregate					
	Straight-grade		60% patent		45% Patent	
	74% - 2005	72% - 2004 ³	2005	2004	2005	2004
Flour						
Yield, %	74.0	72.0	60.0	60.0	45.0	45.0
Protein content, %	13.0	13.1	12.7	12.7	12.4	12.3
Wet gluten content, %	36.6	36.6	35.4	35.5	34.7	34.1
Ash content, %	0.45	0.43	0.38	0.35	0.36	0.34
Grade colour, Satake units	-2.7	-1.9	-3.5	-3.2	-3.9	-3.6
AGTRON colour, %	84	76	92	88	95	92
Amylograph peak viscosity, BU	790	515	875	560	890	575
Starch damage, %	5.8	6.1	5.9	6.4	6.1	6.6
Farinogram						
Absorption, %	63.6	65.4	64.9	64.8	63.3	64.7
Development time, min	6.75	6.75	9.00	8.50	7.00	9.00
Mixing tolerance index, BU	30	35	25	25	20	30
Stability, min	8.5	8.0	11.0	11.5	10.0	13.0

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

² Data reported on 14.0% moisture basis

³ Insufficient extraction rate