



Wheat, No. 2 Canada Western Hard White Spring - Baking quality data
Comparative Buhler mill data - 2005 and 2004 harvest survey composites¹

Quality parameter ²	13.5% protein segregate			
	Straight-grade		45% Patent	
	74% - 2005	72% - 2004 ³	2005	2004
Sponge-and-dough baking test	(40 ppm ascorbic acid)		(20 ppm ascorbic acid)	
Absorption, %	65	66	64	66
Mixing energy dough stage, W-h/kg	4.1	4.1	4.4	4.8
Mixing time dough stage, min	2.6	2.5	2.8	3.1
Loaf volume, cm ³ /100 g flour	1020	995	1040	995
Appearance	7.5	7.7	7.8	7.6
Crumb structure	5.9	6.2	6.2	6.2
Crumb color	7.7	7.8	7.8	7.7
Canadian short process baking test	(150 ppm ascorbic acid)		(150 ppm ascorbic acid)	
Absorption, %	68	68	66	68
Mixing energy, W-h/kg	6.4	5.7	6.3	6.7
Mixing time, min	4.2	4.1	4.4	4.7
Loaf volume, cm ³ /100 g flour	1110	1105	1115	1095
Appearance	7.5	7.7	7.8	7.7
Crumb structure	6.3	6.2	6.3	6.2
Crumb color	7.8	7.8	7.8	8.0

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