



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	13.5% protein segregate			
	Straight Grade		60% Patent	
	74% - 2005	72% - 2004 ²	2005	2004
Fresh alkaline noodles				
Raw colour at 2 hrs (24 hrs)				
Brightness, L*	77.4 (71.7)	77.0 (71.6)	79.3 (75.3)	79.4 (74.9)
Redness, a*	0.07 (0.94)	0.14 (1.04)	0.01 (0.69)	0.07 (0.38)
Yellowness, b*	26.9 (27.8)	26.9 (28.4)	25.6 (27.8)	25.3 (27.4)
Cooked colour				
Brightness, L*	69.8	69.1	71.4	69.9
Redness, a*	-1.97	-1.86	-2.22	-2.03
Yellowness, b*	27.2	27.9	27.3	28.4
Texture				
Thickness, mm	2.34	2.39	2.36	2.34
RTC, %	24.4	24.5	25.3	24.9
Recovery, %	34.9	36.1	35.3	35.9
MCS, g/mm ²	34.3	36.1	36.3	36.8
Fresh white salted noodles				
Raw colour at 2 hrs (24 hrs)				
Brightness, L*	79.5 (74.5)	79.4 (72.2)	80.7 (76.4)	81.4 (75.6)
Redness, a*	2.62 (3.38)	2.58 (3.21)	2.33 (2.85)	2.24 (2.58)
Yellowness, b*	23.0 (24.2)	22.6 (22.3)	23.0 (24.5)	21.7 (23.3)
Cooked colour				
Brightness, L*	76.0	75.6	76.8	76.2
Redness, a*	0.80	0.82	0.93	0.56
Yellowness, b*	18.8	18.3	20.1	18.7
Texture				
Thickness, mm	2.44	2.54	2.44	2.50
RTC, %	19.7	19.9	17.5	19.0
Recovery, %	27.7	29.1	26.5	27.8
MCS, g/mm ²	30.2	31.7	29.1	31.0

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

² Insufficient extraction rate