



Wheat, No. 2 Canada Western Hard White Spring
Quality data for 2005 harvest survey grade composite samples

Quality parameter ¹	Minimum protein content		2004
	13.5	12.5	13.5
Wheat			
Test weight, kg/hL	80.2	80.3	79.9
Weight per 1000 kernels, g	30.9	30.4	31.6
Protein content, %	13.7	12.7	13.6
Protein content, % (dry matter basis)	15.8	14.7	15.7
Ash content, %	1.64	1.61	1.51
Alpha-amylase activity, units/g	8.0	6.0	10.0
Falling number, s	395	395	350
PSI, %	52	52	53
Milling			
Flour yield			
Clean wheat basis, %	75.2	75.5	73.7
0.50% ash basis, %	74.2	74.5	75.2
Flour			
Protein content, %	13.1	12.2	13.1
Wet gluten content, %	35.9	32.4	35.8
Ash content, %	0.52	0.52	0.47
Grade colour	-2.0	-2.6	-1.6
AGTRON colour, %	77	82	71
Starch damage, %	7.7	8.0	8.8
Alpha-amylase activity, units/g	2.0	3.0	3.5
Amylograph peak viscosity, BU	715	640	445
Maltose value, g/100g	2.5	2.6	3.0
Farinogram			
Absorption, %	68.0	67.9	68.7
Development time, min	6.50	6.50	5.50
Mixing tolerance index, BU	40	35	35
Stability, min	6.5	8.5	8.5
Extensogram			
Length, cm	21	21	21
Height at 5 cm, BU	285	270	320
Maximum height, BU	445	480	540
Area, cm ²	126	136	165
Alveogram			
Length, mm	109	93	71
P (height x 1.1), mm	116	128	165
W, x 10 ⁻⁴ joules	415	415	445
Baking (Canadian short process baking test)			
Absorption, %	69	69	73
Mixing energy, W-h/kg	5.8	6.7	6.7
Mixing time, min	3.8	4.5	4.6
Loaf volume, cm ³ /100 g flour	1085	1085	1095

¹ Unless otherwise specified, data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.