



Wheat, No. 1 Canada Western Red Spring
Quality data for 2005 and 2004 harvest survey grade composite samples

Quality parameter ¹	Minimum protein content			No. 1 CWRS 13.5	
	14.5	13.5	12.5	2004	1995-04 mean
Wheat					
Test weight, kg/hL	80.9	81.4	81.7	81.4	81.7
Weight per 1000 kernels, g	31.0	30.9	32.3	32.5	32.1
Protein content, %	14.8	13.8	12.8	13.8	13.7
Protein content, % (dry matter basis)	17.1	16.0	14.8	15.9	15.9
Ash content, %	1.63	1.66	1.55	1.54	1.55
α -amylase activity, units/g	3.5	3.5	4.0	4.5	4.8
Falling number, s	400	400	390	395	388
PSI, %	53	52	50	53	53
Milling					
Flour yield					
Clean wheat basis, %	75.7	75.4	75.5	75.3	75.5
0.50% ash basis, %	75.7	75.9	75.5	76.8	76.5
Flour					
Protein content, %	14.3	13.3	12.3	13.3	13.2
Wet gluten content, %	39.1	36.1	33.3	36.3	36.2 ²
Ash content, %	0.50	0.49	0.50	0.47	0.48
Grade colour, Satake units	-2.0	-2.4	-2.5	-2.2	-1.8
AGTRON colour, %	76	79	80	76	73
Starch damage, %	7.9	8.2	8.8	8.1	7.6 ³
α -amylase activity, units/g	1.0	1.0	1.0	1.0	1.2
Amylograph peak viscosity, BU	645	630	600	560	670
Maltose value, g/100g	2.4	2.6	2.9	2.7	2.4
Farinogram					
Absorption, %	68.6	67.7	67.8	66.8	66.0
Development time, min	6.75	7.25	4.75	6.00	5.25
Mixing tolerance index, BU	20	20	25	25	25
Stability, min	9.5	11.5	8.5	12.5	10.0
Extensogram					
Length, cm	22	22	20	22	21
Height at 5 cm, BU	275	290	300	365	315
Maximum height, BU	535	575	570	700	580
Area, cm ²	150	155	145	195	165
Alveogram					
Length, mm	118	104	95	106	115
P (height x 1.1), mm	125	127	139	138	117
W, x 10 ⁻⁴ joules	497	471	458	497	450
Baking (Canadian short process baking test)					
Absorption, %	73	70	69	70	N/A ⁴
Mixing energy, W-h/kg	6.0	6.3	6.1	6.0	N/A ⁴
Mixing time, min	3.9	3.8	3.9	3.7	N/A ⁴
Loaf volume, cm ³ /100 g flour	1100	1125	1095	1115	N/A ⁴

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

² Mean of data generated starting in 1996.

³ Mean of data generated starting in 1997.

⁴ Not available due to change in method. See <http://grainscanada.gc.ca/Quality/Methods/wheatmethods-e.htm>