



**Wheat, No. 2 Canada Western Red Spring - Baking quality data**

**Comparative Buhler mill data - 2005 and 2004 harvest survey composites<sup>1</sup>**

Quality parameter <sup>2</sup>	13.5% protein segregate			
	74% Straight-grade		45% Patent	
	2005	2004	2005	2004
<b>Sponge-and-dough baking test</b>	<b>(40 ppm ascorbic acid)</b>		<b>(20 ppm ascorbic acid)</b>	
Absorption, %	65	65	65	67
Mixing energy dough stage, W-h/kg	4.1	4.8	4.7	5.1
Mixing time dough stage, min	2.4	2.6	2.8	3.0
Loaf volume, cm <sup>3</sup> /100 g flour	1065	1030	1010	1005
Appearance	7.7	7.7	7.7	7.5
Crumb structure	6.0	6.0	6.0	6.2
Crumb color	7.5	7.7	7.7	7.7
<b>Canadian short process baking test</b>	<b>(150 ppm ascorbic acid)</b>		<b>(150 ppm ascorbic acid)</b>	
Absorption, %	67	69	67	67
Mixing energy, W-h/kg	6.6	6.5	6.4	6.6
Mixing time, min	3.9	4.0	4.0	3.9
Loaf volume, cm <sup>3</sup> /100 g flour	1105	1070	1100	1105
Appearance	7.7	7.5	7.4	7.5
Crumb structure	6.2	6.3	6.2	6.7
Crumb color	7.8	7.8	7.7	7.8

<sup>1</sup> The 2004 composite was stored and milled the same day as the 2005

<sup>2</sup> Data reported on 14.0% moisture basis