



**Wheat, No. 2 Canada Prairie Spring Red**

**Quality data for 2005 harvest survey grade composite sample<sup>1</sup>**

Quality parameter <sup>2</sup>	2005	1995-04 mean
<b>Wheat</b>		
Test weight, kg/hL	78.3	79.0
Weight per 1000 kernels, g	38.5	37.4
Protein content, %	11.1	11.7
Protein content, % (dry matter basis)	12.9	13.6
Ash content, %	1.43	1.52
Falling number, s	315	269
Flour yield, %	73.4	74.2
PSI, %	54	58
<b>Flour</b>		
Protein content, %	10.3	10.7
Wet gluten content, %	25.2	28.6
Ash content, %	0.50	0.49
Grade colour	-1.5	-0.6
AGTRON colour, %	70	63
Starch damage, %	8.2	6.7
Amylograph peak viscosity, BU	325	249
Maltose value, g/100g	2.8	2.4
<b>Farinogram</b>		
Absorption, %	64.9	61.8
Development time, min	6.25	4.75
Mixing tolerance index, BU	35	48
Stability, min	10.0	6.9
<b>Extensogram</b>		
Length, cm	18	22
Height at 5 cm, BU	370	297
Maximum height, BU	635	507
Area, cm <sup>2</sup>	155	148
<b>Alveogram</b>		
Length, mm	86	115
P (height x 1.1), mm	124	90
W, x 10 <sup>-4</sup> joules	366	329
<b>Baking (Remix-to-peak baking test)</b>		
Absorption, %	61	60
Remix time, min	3.1	2.0
Loaf volume, cm <sup>3</sup>	750	720

<sup>1</sup> Insufficient number of samples received in 2004 to provide results representative for this class and grade.

<sup>2</sup> Unless otherwise specified, data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.