



Wheat, No. 1 and No. 2 Canada Western Amber Durum
Quality data for 2005 and 2004 harvest survey grade composite samples

Quality parameter ¹	No. 1 CWAD			No. 2 CWAD		
	2005	2004	1995-04 mean	2005	2004	1995-04 mean
Wheat						
Test weight, kg/hL	82.2	82.3	82.4	81.5	82.4	82.1
Weight per 1000 kernels, g	41.6	42.7	42.2	42.1	44.2	42.6
Vitreous kernels, %	91	95	90	80	85	80
Protein content, %	12.9	13.2	13.0	12.5	12.3	12.6
Protein content, % (dry matter basis)	14.9	15.3	15.1	14.5	14.2	14.6
SDS sedimentation, mL	40	36	38	37	29	34
Ash content, %	1.47	1.58	1.55	1.51	1.51	1.60
Yellow pigment content, ppm	9.1	8.3	8.4	8.7	8.1	8.3
Falling number, s	425	395	405	395	375	379
Milling yield, %	75.1	75.0	74.6	74.8	76.0	74.7
Semolina yield, %	66.3	66.1	66.2	65.7	66.2	66.1
PSI, %	37	37	37	37	39	38
Semolina						
Protein content, %	11.9	12.1	12.0	11.6	11.2	11.5
Wet gluten content, %	29.4	32.1	32.5	28.6	29.1	31.1
Dry gluten content, %	9.9	11.1	11.7	9.7	10.1	11.2
Gluten index, %	40	35	28 ²	40	27	28 ²
Ash content, %	0.66	0.63	0.65	0.67	0.61	0.66
Yellow pigment content, ppm	8.6	7.7	7.9	8.3	7.4	7.7
AGTRON colour, %	83	83	81	81	83	80
CIELAB colour:						
Brightness, L*	87.1	87.9	87.9 ²	87.2	87.8	87.8 ²
Redness, a*	-3.2	-3.1	-3.1 ²	-3.2	-3.1	-3.1 ²
Yellowness, b*	33.8	32.2	33.1 ²	32.5	31.5	32.5 ²
Speck count per 50 cm ²	27	28	24	26	28	29
Falling number, s	525	435	480	500	390	448
Alveogram						
Length, mm	91	82	88 ²	86	81	89 ²
P (height x 1.1), mm	59	64	51 ²	58	55	47 ²
P/L	0.6	0.8	0.6 ²	0.7	0.7	0.5 ²
W, x 10 ⁻⁴ joules	143	146	119 ²	132	120	108 ²
Spaghetti						
Dried at 70°C						
CIELAB colour:						
Brightness, L*	76.6	77.4	78.1 ²	76.8	77.5	77.9 ²
Redness, a*	2.2	1.8	2.0 ²	1.9	1.7	2.2 ²
Yellowness, b*	67.2	65.1	66.6 ²	66.4	63.6	66.9 ²
Firmness, g-cm	950	1003	951 ³	910	873	885 ³

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

² Mean of data generated starting in 1997

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