



**Wheat, No. 3 Canada Western Amber Durum**  
**Quality data for 2005 and 2004 harvest survey grade composite samples**

Quality parameter <sup>1</sup>	No. 3 CWAD		
	2005	2004	1995-04 mean <sup>2</sup>
<b>Wheat</b>			
Test weight, kg/hL	81.0	82.0	81.2
Weight per 1000 kernels, g	43.8	44.7	42.3
Vitreous kernels, %	60	72	67
Protein content, %	12.0	12.2	12.4
Protein content, % (dry matter basis)	13.9	14.2	14.4
SDS sedimentation, mL	29	28	31
Ash content, %	1.53	1.57	1.62
Yellow pigment content, ppm	8.0	7.9	8.1
Falling number, s	385	315	342
Milling yield, %	74.2	75.9	75.0
Semolina yield, %	65.4	65.6	65.4
PSI, %	37	37	39
<b>Semolina</b>			
Protein content, %	11.1	11.1	11.5
Wet gluten content, %	27.6	28.6	30.5
Dry gluten content, %	9.4	10.2	11.0
Gluten index, %	38	32	22 <sup>4</sup>
Ash content, %	0.64	0.61	0.68
Yellow pigment content, ppm	7.8	7.3	7.5
AGTRON colour, %	86	81	76
CIELAB colour:			
Brightness, L*	88.1	87.6	87.5 <sup>5</sup>
Redness, a*	-3.1	-3.0	-3.0 <sup>5</sup>
Yellowness, b*	32.1	30.1	31.2 <sup>5</sup>
Speck count per 50 cm <sup>2</sup>	36	34	38
Falling number, s	485	370	391
<b>Alveogram</b>			
Length, mm	87	84	87 <sup>5</sup>
P (height x 1.1), mm	53	54	48 <sup>5</sup>
P/L	0.61	0.64	0.56 <sup>5</sup>
W, x 10 <sup>-4</sup> joules	115	117	104 <sup>5</sup>
<b>Spaghetti</b>			
<b>Dried at 70°C</b>			
CIELAB colour:			
Brightness, L*	77.5	77.3	76.4 <sup>4</sup>
Redness, a*	1.9	1.7	3.4 <sup>4</sup>
Yellowness, b*	65.5	60.8	62.1 <sup>4</sup>
Firmness, g-cm	837	873	866 <sup>4</sup>

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

<sup>2</sup> No 3CWAD results for 1998 or 2003

<sup>3</sup> No 4CWAD results for 1998, 2001 or 2003

<sup>4</sup> Mean of data generated starting in 1999

<sup>5</sup> Mean of data generated starting in 1997