



Wheat, No. 1 Canada Western Hard White Spring - Analytical data

Comparative Buhler mill flour data - 2005 and 2004 harvest survey composites¹

Quality parameter ²	12.5% protein segregate					
	74% Straight-grade		60% patent		45% Patent	
	2005	2004	2005	2004	2005	2004
Flour						
Yield, %	74.0	74.0	60.0	60.0	45.0	45.0
Protein content, %	12.1	12.3	12.0	11.9	11.6	11.6
Wet gluten content, %	32.2	33.3	32.0	32.5	31.2	31.3
Ash content, %	0.43	0.43	0.38	0.36	0.35	0.34
Grade colour, Satake units	-3.6	-3.2	-4.3	-4.3	-4.7	-4.7
AGTRON colour, %	89	85	98	96	100	100
Amylograph peak viscosity, BU	940	785	1000	840	1010	860
Starch damage, %	6.0	6.3	6.1	6.4	6.5	6.7
Farinogram						
Absorption, %	63.1	64.2	62.9	63.9	62.9	63.7
Development time, min	7.00	7.50	9.75	9.00	11.25	9.00
Mixing tolerance index, BU	30	30	10	15	10	15
Stability, min	10.5	9.5	18.5	16.5	21.5	21.5

¹ The 2004 composite was stored and milled the same day as the 2005

² Data reported on 14.0% moisture basis