



**Wheat, No. 1 Canada Western Hard White Spring - Noodle quality data**  
**Comparative Buhler mill data for the 2005 and 2004 harvest survey composite samples<sup>1</sup>**

Quality parameter	12.5% protein segregate			
	74% Straight Grade		60% Patent	
	2005	2004	2005	2004
<b>Fresh alkaline noodles</b>				
<b>Raw colour at 2 hrs (24 hrs)</b>				
Brightness, L*	79.1 (74.0)	78.7 (73.4)	81.3 (77.4)	80.9 (77.2)
Redness, a*	-0.22 (0.45)	-0.13 (0.73)	-0.33 (-0.04)	-0.30 (0.06)
Yellowness, b*	28.5 (29.1)	28.1 (29.1)	27.4 (28.4)	27.1 (28.5)
<b>Cooked colour</b>				
Brightness, L*	70.7	70.3	72.2	71.4
Redness, a*	-2.37	-2.18	-2.49	-2.55
Yellowness, b*	30.0	29.4	30.0	29.8
<b>Texture</b>				
Thickness, mm	2.28	2.30	2.27	2.30
RTC, %	22.5	22.6	22.2	22.0
Recovery, %	32.9	33.5	32.9	32.9
MCS, g/mm <sup>2</sup>	29.1	30.7	30.3	30.4
<b>Fresh white salted noodles</b>				
<b>Raw colour at 2 hrs (24 hrs)</b>				
Brightness, L*	80.9 (76.4)	81.0 (73.8)	82.1 (78.6)	82.5 (77.3)
Redness, a*	2.28 (2.97)	2.44 (3.00)	2.06 (2.51)	2.04 (2.45)
Yellowness, b*	23.4 (24.4)	23.0 (23.4)	23.4 (25.0)	22.5 (24.2)
<b>Cooked colour</b>				
Brightness, L*	77.0	76.4	77.4	77.2
Redness, a*	0.54	0.67	0.31	0.24
Yellowness, b*	19.3	19.1	19.8	19.5
<b>Texture</b>				
Thickness, mm	2.41	2.49	2.44	2.48
RTC, %	18.3	19.2	17.6	17.8
Recovery, %	27.2	27.7	26.9	26.7
MCS, g/mm <sup>2</sup>	26.2	27.8	27.7	27.2

<sup>1</sup> The 2004 composites were stored and milled the same day as the respective 2005 composite and replicated the following day in reverse order.