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

Comparative Buhler mill flour data - 2005 and 2004 harvest survey composites[1]

	13.5% protein segregate					
	74% Straight-grade		60% patent		45% Patent	
Quality parameter[2]	2005	2004	2005	2004	2005	2004
Flour						
Yield, %	74.0	74.0	60.0	60.0	45.0	45.0
Protein content, %	13.0	13.2	12.7	12.8	12.3	12.3
Wet gluten content, %	35.2	36.3	35.0	35.8	33.9	34.4
Ash content, %	0.40	0.39	0.37	0.36	0.35	0.32
Grade colour, Satake units	-3.6	-3.1	-4.3	-4.1	-4.6	-4.4
AGTRON colour, %	89	84	96	95	100	97
Amylograph peak viscosity, BU	970	820	980	880	1015	920
Starch damage, %	5.8	5.9	6.0	6.1	6.2	6.3
Farinogram						
Absorption, %	63.6	64.6	64.2	65.0	64.0	64.8
Development time, min	8.25	7.50	9.25	8.00	9.00	10.00
Mixing tolerance index, BU	30	25	15	15	15	20
Stability, min	10.0	9.5	17.0	17.0	20.5	19.0

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

[2] Data reported on 14.0% moisture basis