



Wheat, No. 2 Canada Western Hard White Spring - Analytical data

Buhler mill flour data - 2005 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, %	12.2	12.3	11.9	11.9	11.7	11.5
Wet gluten content, %	33.2	33.6	32.5	32.6	31.8	31.6
Ash content, %	0.43	0.43	0.38	0.37	0.36	0.35
Grade colour, Satake units	-2.8	-2.0	-3.7	-3.2	-4.0	-3.7
AGTRON colour, %	84	78	93	88	97	93
Amylograph peak viscosity, BU	725	570	795	645	815	665
Starch damage, %	6.0	6.7	6.1	6.9	6.2	7.0
Farinogram						
Absorption, %	62.9	64.1	62.7	64.2	62.7	64.3
Development time, min	6.70	6.00	7.00	8.50	9.00	10.00
Mixing tolerance index, BU	30	25	20	25	25	25
Stability, min	9.5	9.5	12.0	13.0	12.0	13.5

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

² Data reported on 14.0% moisture basis

