



Wheat, No. 2 Canada Western Red Spring
Quality data for 2005 and 2004 harvest survey grade composite samples

Quality parameter ¹	Minimum protein level			No. 2 CWRS 13.5	
	14.5	13.5	12.5	2004	1995-04 mean
Wheat					
Test weight, kg/hL	79.6	79.9	80.6	80.5	80.5
Weight per 1000 kernels, g	31.3	31.4	31.8	33.3	32.6
Protein content, %	14.7	13.7	12.7	13.7	13.7
Protein content, % (dry matter basis)	16.9	15.9	14.7	15.8	15.9
Ash content, %	1.65	1.64	1.56	1.59	1.63
Alpha-amylase activity, units/g	4.5	4.0	5.5	6.5	7.2
Falling number, s	405	405	395	355	376
PSI, %	53	51	50	52	54
Milling					
Flour yield					
Clean wheat basis, %	75.7	75.5	75.3	74.8	75.4
0.50% ash basis, %	75.2	75.5	75.3	75.3	75.4
Flour					
Protein content, %	14.1	13.2	12.3	13.2	13.1
Wet gluten content, %	39.2	35.6	32.5	37.5	36.4 ²
Ash content, %	0.51	0.50	0.50	0.49	0.50
Grade colour, Satake units	-1.6	-2.1	-2.4	-1.6	-1.5
AGTRON colour, %	74	76	79	71	71
Starch damage, %	7.7	8.0	8.4	8.7	7.4 ³
Alpha-amylase activity, units/g	2.0	2.0	2.0	3.0	2.2
Amylograph peak viscosity, BU	515	470	495	370	555
Maltose value, g/100g	2.4	2.6	2.7	2.9	2.4
Farinogram					
Absorption, %	68.0	67.2	67.6	68.0	65.9
Development time, min	7.25	7.50	7.00	5.50	5.25
Mixing tolerance index, BU	25	25	40	30	30
Stability, min	9.5	11.0	7.5	9.0	8.5
Extensogram					
Length, cm	21	22	21	20	22
Height at 5 cm, BU	290	320	335	350	295
Maximum height, BU	545	575	600	655	530
Area, cm ²	145	165	165	170	160
Alveogram					
Length, mm	128	118	104	100	120
P (height x 1.1), mm	107	114	125	146	113
W, x 10 ⁻⁴ joules	448	445	438	513	447
Baking (Canadian short process baking test)					
Absorption, %	71	70	71	72	N/A ⁴
Mixing energy, W-h/kg	5.6	5.7	6.6	6.4	N/A ⁴
Mixing time, min	3.6	3.7	4.3	4.1	N/A ⁴
Loaf volume, cm ³ /100 g flour	1130	1095	1105	1115	N/A ⁴

¹ Unless otherwise specified, data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.

² Mean of data generated starting in 1996

³ Mean of data generated starting in 1997

⁴ Not available due to change in method. See <http://grainscanada.gc.ca/Quality/Methods/wheatmethods-e.htm>