



Wheat, No. 2 Canada Western Red Spring - Analytical data

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

Quality parameter ²	13.5% 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, %	13.0	13.1	12.8	12.7	13.4	13.3
Wet gluten content, %	35.8	36.5	34.6	35.3	34.2	34.3
Ash content, %	0.43	0.42	0.39	0.37	0.37	0.35
Grade colour, Satake units	-2.8	-2.3	-3.7	-3.5	-4.2	-3.9
AGTRON colour, %	84	79	93	91	96	94
Amylograph peak viscosity, BU	600	430	655	505	685	535
Starch damage, %	6.2	6.5	6.5	6.7	6.5	6.9
Farinogram						
Absorption, %	63.7	65.2	64.0	64.4	63.7	64.8
Development time, min	6.75	6.75	9.25	8.50	9.25	9.25
Mixing tolerance index, BU	25	20	20	20	15	25
Stability, min	12.0	10.0	24.0	30.0	24.0	30.0

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

² Data reported on 14.0% moisture basis