



Wheat, No. 2 Canada Western Red Spring - Noodle quality data

Comparative Buhler mill data for the 2005 and 2004 harvest survey composite samples¹

Quality parameter	13.5% protein segregate			
	74% Straight Grade		60% patent	
	2005	2004	2005	2004
Fresh alkaline noodles				
Raw colour at 2 hrs (24 hrs)				
Brightness, L*	78.1 (72.6)	77.3(71.7)	81.1 (75.9)	80.0 (75.7)
Redness, a*	0.27 (0.84)	0.30 (0.91)	0.19 (0.48)	0.34 (0.70)
Yellowness, b*	28.8 (29.0)	27.3 (28.0)	27.6 (28.3)	27.0 (28.6)
Cooked colour				
Brightness, L*	70.6	69.5	71.2	70.9
Redness, a*	-1.61	-1.52	-1.72	-1.89
Yellowness, b*	27.9	27.8	28.5	28.3
Texture				
Thickness, mm	2.34	2.37	2.35	2.34
RTC, %	23.1	23.2	23.7	22.6
Recovery, %	32.2	33.2	33.1	32.8
MCS, g/mm ²	29.2	30.7	30.5	30.4
Fresh white salted noodles				
Raw colour at 2 hrs (24 hrs)				
Brightness, L*	80.3 (75.2)	79.8 (73.2)	82.1 (77.1)	81.4 (76.8)
Redness, a*	2.82 (3.82)	2.90 (3.64)	2.51 (3.21)	2.43 (2.84)
Yellowness, b*	25.3 (26.2)	24.1 (24.7)	23.7 (26.7)	23.1 (25.1)
Cooked colour				
Brightness, L*	75.9	75.8	77.3	76.7
Redness, a*	0.98	1.08	0.71	0.67
Yellowness, b*	20.3	19.6	20.7	20.0
Texture				
Thickness, mm	2.51	2.56	2.53	2.56
RTC, %	18.7	19.0	18.7	18.5
Recovery, %	25.4	25.8	25.0	25.6
MCS, g/mm ²	25.9	28.5	27.5	28.0

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