



**Wheat, No. 3 Canada Western Red Spring**  
**Quality data for 2005 and 2004 harvest survey grade composite samples**

Quality parameter <sup>1</sup>	No. 3 CWRS		
	2005	2004	1995-04 mean
<b>Wheat</b>			
Test weight, kg/hL	79.0	79.6	79.2
Weight per 1000 kernels, g	33.5	34.6	32.9
Protein content, %	12.9	13.3	13.5
Protein content, % (dry matter basis)	14.9	15.3	15.7
Ash content, %	1.59	1.59	1.61
a-amylase activity, units/g	7.0	18.5	18.0
Falling number, s	370	300	337
PSI, %	53	53	54 <sup>3</sup>
<b>Milling</b>			
Flour yield			
Clean wheat basis, %	75.2	73.9	74.9
0.50% ash basis, %	76.2	74.4	74.9
<b>Flour</b>			
Protein content, %	12.1	12.8	12.9
Wet gluten content, %	32.4	34.7	35.2 <sup>2</sup>
Ash content, %	0.48	0.49	0.50
Grade colour, Satake units	-2.1	-1.0	-1.2
AGTRON colour, %	77	68	69
Starch damage, %	8.1	8.8	7.2 <sup>3</sup>
a-amylase activity, units/g	3.5	5.0	7.4
Amylograph peak viscosity, BU	335	230	373
Maltose value, g/100g	2.7	3.2	2.5
<b>Farinogram</b>			
Absorption, %	67.3	68.1	65.5
Development time, min	4.75	4.75	4.90
Mixing tolerance index, BU	25	30	33
Stability, min	8.50	8.50	8.00
<b>Extensogram</b>			
Length, cm	19	22	22
Height at 5 cm, BU	300	350	295
Maximum height, BU	510	625	509
Area, cm <sup>2</sup>	125	200	154
<b>Alveogram</b>			
Length, mm	97	90	120
P (height x 1.1), mm	135	151	110
W, x 10 <sup>-4</sup> joules	435	494	427
<b>Baking (Canadian short process baking test)</b>			
Absorption, %	69	69	N/A <sup>4</sup>
Mixing energy, W-h/kg	5.6	6.1	N/A <sup>4</sup>
Mixing time, min	3.6	4.0	N/A <sup>4</sup>
Loaf volume, cm <sup>3</sup> /100 g flour	1075	1115	N/A <sup>4</sup>

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

<sup>2</sup> Mean of data generated starting in 1996.

<sup>3</sup> Mean of data generated starting in 1997.

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