

Wheat, No. 1 and No. 2 Canada Western Red Spring - Bühler mill - Export Cargo Composites

Third and Fourth Quarters 2019-2020

Quality parameter ¹	Atlantic		Pacific	
	No.1 CWRS	No.2 CWRS	No.1 CWRS	No.2 CWRS
Wheat				
Test Weight, kg/hL	82.6	82.1	81.9	81.5
Particle Size Index, %	56	55	53	55
Protein Content, %	14.0	13.6	14.0	13.5
Protein Content, % (dry matter basis)	16.2	15.8	16.1	15.6
Ash Content, %	1.48	1.45	1.49	1.52
Falling Number, sec	370	330	390	345
Milling Flour Yield				
Clean wheat basis, %	76.2	76.1	75.1	75.8
0.50% Ash basis, %	79.7	79.6	78.1	78.3
Flour, extraction (%) for analysis	74	74	74	60
Protein Content, %	13.4	13.0	13.4	13.0
Wet Gluten Content, %	36.1	34.3	36.5	35.3
Gluten Index, %	92.6	94.4	92.9	93.4
Ash Content, %	0.43	0.43	0.44	0.40
Dough sheet brightness (L*) at 2h ²	76.7	76.0	76.4	77.3
Dough sheet redness (a*) at 2h ²	1.88	1.75	1.86	1.60
Dough sheet yellowness (b*) at 2h ²	24.5	24.3	24.6	24.6
Starch Damage, %	7.3	7.5	7.8	8.1
Amylograph Peak Viscosity, BU	505	415	465	480
Farinogram				
Absorption, %	64.8	64.2	65.6	64.7
Dough Development Time, min	5.25	5.25	7.00	7.00
Stability, min	10.0	9.5	10.0	14.5
Mixing Tolerance Index, BU	20	20	25	15
Extensogram (135 minutes)				
Maximum Resistance, BU	490	504	514	573
Extensibility - Length, cm	20.3	21.1	20.5	19.5
Area, cm ²	128	136	135	138
Alveogram³				
P (height x 1.1), mm	119	124	132	146
Length, mm	101	91	92	85
W, x 10 ⁻⁴ joules	426	409	439	456
Baking (Canadian Short Process)				
Absorption, %	67	67	68	67
Mixing time, min	5.2	5.3	5.0	5.1
Mixing energy, W-h/kg of dough	14.5	13.7	12.7	12.9
Loaf volume, cm ³ /100 g flour	965	970	985	945

¹ Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.

² Water and flour only, colour measured with Minolta CR-410 with D65 illuminant.

³ Alveogram results from the Chopin Alveolab (acquired by the CGC in 2018)