



Quality of Flaxseed Varieties from 2011 Harvest Sample Program
1CW Composites

Variety ¹	No. of Samples	Oil	Protein	FFA ⁴	Iodine Value ⁵	Fatty Acid Composition ⁶				
		Content ²	Content ³			C16:0	C18:0	C18:1	C18:2	C18:3
		%	%			%	%	%	%	%
Manitoba										
CDC Bethune	14	45.4	23.3	0.28	188	4.9	3.6	20.1	15.5	55.0
CDC Sorrel	10	44.9	21.7	0.31	192	5.2	3.5	18.5	13.3	58.4
Hanley	6	44.5	22.9	0.29	196	5.6	2.7	15.3	16.4	59.0
Lightening	5	46.6	22.9	0.28	193	4.7	4.0	16.9	16.5	57.1
Means	35	45.4	22.7	0.29	192	5.1	3.5	17.7	15.4	57.4
Saskatchewan										
AC Watson	5	44.6	21.2	0.17	196	4.8	3.6	16.1	15.2	59.4
CDC Bethune	52	46.2	21.3	0.12	191	4.9	3.5	18.7	15.8	56.2
CDC Sorrel	23	46.6	20.0	0.14	194	5.1	3.3	17.5	14.3	59.1
Vimy	8	45.7	21.8	0.15	194	5.5	3.4	16.7	14.8	58.9
Means	88	45.8	21.1	0.15	194	5.1	3.5	17.3	15.0	58.4
Alberta										
CDC Sorrel	6	46.7	21.2	0.07	194	5.1	3.3	18.0	14.1	58.8
Flanders	4	46.4	23.1	0.09	192	4.7	4.3	17.6	15.3	57.3
Means	10	46.6	22.2	0.08	193	4.9	3.8	17.8	14.7	58.1

¹ as indicated on submitted envelopes

² moisture-free basis

³ %N x 6.25; moisture-free basis

⁴ % free fatty acids in oil, expressed as percentage oleic acid

⁵ calculated from fatty acid composition

⁶ % of fatty acids including: Palmitic (C16:0), Stearic (C18:0), Oleic (C18:1), Linoleic (C18:2), and Linolenic (C18:3), Arachidic (C20:0), Eicosenoic (C20:1), Behenic (C22:0), and Lignoceric (C24:0)