

QUALITY TARGETS FOR CLUB WHEAT

Quality Targets Steering Committee

Adopted January 25, 2005, Portland, OR

Grain Quality Parameter	
Test Weight (lb/bu)	>58
Kernel Hardness (SKCS 4100)	≤ 45?35
Kernel Diameter (mm) (SKCS 4100)	>2.36
Kernel Weight (mg) (SKCS 4100)	>35
Falling Number (seconds) (in absence of sprout)	≥ 300
Protein (% , 12% mb)	<10
Ash (% , 14% mb)	≤1.30

Flour Quality Parameter	
Protein (% , 14% mb) ¹	<8.3
Ash (% , 14% mb) at 67% extraction ²	<0.39
Flour Yield (%) ²	>69.2
Break flour yield (%) ²	>50.64
Milling Score ²	>84.62
Wet Gluten (% , 14% mb)	<26
Farinograph Absorption (% , 14% mb) ³	<52.0
Farinograph Stability (minutes) @ 8.3% protein ³	<2.0
Mixograph Absorption (%) @ 8.3% protein	<50
Color / Polyphenol Oxidase (L-DOPA A ₄₇₅)	<0.5
Solvent Retention Capacity: Water (%)	<56.0
Solvent Retention Capacity: Carbonate (%)	<72.0
Solvent Retention Capacity: Sucrose (%)	<93
Solvent Retention Capacity: Lactic acid (%)	<72.0
SDS Sedimentation Volume (mL/g) @ 8.3% protein	< 5.0

Sugar-Snap Cookie Diameter (cm) @ 8.3% protein	9.4
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Sponge Cake Volume (cc)	1300
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¹ "Protein Differential" --the difference between wheat and flour is greater on the Western Wheat Quality Lab Quadrumat Milling System than typical of commercial mills.

² Western Wheat Quality Lab Quadrumat Milling System.

³ 50-gram mixing bowl.