

QUALITY TARGETS FOR HARD RED SPRING WHEAT

Quality Targets Steering Committee

Adopted PNW WQC January 25th 2013, Scottsdale, Arizona

HRS Targets

Grain Quality Parameter	
Test Weight (lb/bu)	≥60.0
Kernel Hardness (SKCS 4100)	60-80
Kernel Diameter (mm) (SKCS 4100)	2.8
Kernel Weight (mg) (SKCS 4100)	38
Falling Number (seconds) (in absence of sprout)	>300
Protein (% , 12% mb)	14.5
Ash (% , 12% mb) ¹	1.52

Flour Quality Parameter	
Protein (% , 14% mb) ²	13.1
Flour Yield (%) ³	67.4
Flour Ash (%) ¹	0.41
Mill Score ¹	81.3
Gluten Index (% , 14% mb)	
SDS Sedimentation (cc/g, 14% mb) ⁴	27.4
Farinograph Absorption (% , 14% mb) ⁵	63.4
Farinograph Peak (min, 14% mb) ⁵	16.3
Farinograph Stability (minutes) ⁵	20.7
Mixograph Absorption (%)	64.1
Mixograph Peak (min by Mixsmart)	4.9
Mixograph Tolerance (subjective by chart)	1.6

Baking Quality Parameter	
Bake Absorption (%)	67.2
Bake Mix Time (min)	4.7
Bread Loaf Volume (cc)	1021.6
Bread Crumb Grain (subjective, 1-good 9-poor)	3.2

¹ Adjusted for lower PNW whole wheat ash observed
² "Protein Differential" --the difference between wheat and flour is greater on the Western Wheat
³ Western Wheat Quality Lab Quadrumat Milling System.
⁴ Micro Method, 0.5g
⁵ 50-gram mixing bowl. NOTE: Limited WWQL Data--Midwest numbers used