

# QUALITY TARGETS FOR HARD RED WINTER WHEAT

## Quality Targets Steering Committee

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<b>Grain Quality Parameter</b>	
Test Weight (lb/bu)	≥60
Kernel Hardness (SKCS 4100)	60-80
Kernel Diameter (mm) (SKCS 4100)	≥2.4
Kernel Weight (mg) (SKCS 4100)	≥30
Falling Number (seconds) (in absence of sprout)	≥ 300
Protein (% , 12% mb)	≥12.0
Ash (% , 12% mb) <sup>1</sup>	≤1.30

<b>Flour Quality Parameter</b>	
Protein (% , 14% mb) <sup>2</sup>	≥11.0
Flour Yield (%) <sup>3</sup>	≥68.0
Flour Ash (%) <sup>1</sup>	≤0.37
Mill Score <sup>1</sup>	≥85
Gluten Index (% , 14% mb)	≥95
SDS Sedimentation (cc/g, 14% mb) <sup>4</sup>	≥17.5
Farinograph Absorption (% , 14% mb) <sup>5</sup>	≥62.0
Farinograph Peak (min, 14% mb) <sup>5</sup>	4.0-8.0
Farinograph Stability (minutes) <sup>5</sup>	10.0-16.0
Mixograph Absorption (%)	≥60.2
Mixograph Peak (min by Mixsmart)	3.7-5.7
Mixograph Tolerance (subjective by chart)	≥1.1

<b>Baking Quality Parameter</b>	
Bake Absorption (%)	≥63.5
Bake Mix Time (min)	3.0-5.0
Bread Loaf Volume (cc)	≥870
Bread Crumb Grain (subjective, 1-good 9-poor)	≤5

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