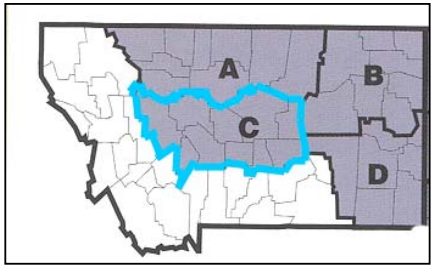
MONTANA WHEAT QUALITY

Hard Red Spring Wheat **Updated 5-15-06 with 10-6-05 figures**

Southcentral Montana (Area C)

	1997	1998	1999	2000	2001	2002	2003	2004	2005
Wheat Grading Data									
Test Weight (lbs. per bu.)	61.5	58.2	58.8	57.6	60.8	59.2	56.4	59.6	58.8
Test Weight (kg. per hl.)	80.9	76.6	77.4	75.8	79.3	77.9	74.4	78.4	77.4
Other Kernel Quality									
Protein (%) (Wheat, 12% MB)	13.7	14.6	16.0	16.9	14.8	15.8	16.8	14.9	14.6
Moisture (%)	11.0	9.6	10.7	8.8	10.0	11.7	8.8	10.7	10.3
1000 Kernel Wt. (g)	32.2	28.3	30.6	30.2	32.5	28.3	22.8	27.6	33.4
Sedimentation (Wheat)	49	50	63	48	39	64	48	67	61
Falling Number (sec)	381	440	362	385	440	351	446	407	423
Flour Quality Data									
Extraction (%)	69.4	68.0	67.5	66.9	68.3	68.5	67.1	67.6	68.1
Flour Ash (%)	0.43	0.45	0.46	0.52	0.40	0.47	0.51	0.42	0.52
Wet Gluten (%) (1984)	34.4	33.4	38.2	41.2	40.3	38.2	42.2	34.7	35.4
Physical Dough Properties									
Farinograph Pk Time (minutes)	8.0	33.0	30.0	33.0	11.0	32.0	31.0	39.0	5.5
Farinograph Tolerance/Stability (minutes)	28.5	24.0	36.0	47.0	22.5	35.0	41.5	16.0	11.0
Farinograph Absorption (%)	65.8	64.4	69.7	67.3	68.4	67.5	68.2	67.4	67
Baking Data									
Loaf Volume (cc)	985	985	1105	1115	1000	1150	1175	1060	1015
Loaf Grain & Texture	8.0	8.5	8.0	8.0	8.0	8.5	8.5	7.5	8
Baking Absorption (%)	64.3	62.9	68.2	65.8	66.9	66.0	66.7	65.9	65.5

(NDSU) I:\files\indybk\SouthCentralQual.xls



By courtesy of the Montana Wheat & Barley Committee