



**California Wheat Commission Laboratory
Analysis Report**

Contact:			Phone:	
Company:			e-mail:	
Customer Sample ID #	UC Amarillo Stanley 74 South	UC Amarillo Stanley 74 North	UC Amarillo Stanley 74 South	UC Amarillo Stanley 74 North
CWC ID #	21MARK-1	21MARK-2	21MARK-1ww	21MARK-2ww
Grain Analysis				
Moisture (%)	8.34	8.21	-	-
Protein (12% MB)	12.38	12.51	-	-
Ash (12% MB)	1.56	1.58	-	-
Test Weight (lb/bu)	61.88	63.00	-	-
1000 Kernel Weight (g)	32.47	33.00	-	-
Weight (mg)	30.86	31.10	-	-
Diameter (mm)	2.73	2.74	-	-
Hardness Index	75.11	75.77	-	-
Falling No. (sec) (14% mb)	365	348	-	-
Kernel Size Distribution				
L/M/S	59/41/0	62/38/0	-	-
Experimental Milling Refined	Refined Flour	Refined Flour	Whole Wheat Flour	Whole Wheat Flour
Bran%	23.14	23.12	-	-
Short%	11.05	10.42	-	-
BrkFl%	27.99	27.71	-	-
RDFLR%	37.82	38.76	-	-
TotFlr%	65.81	66.46	100	100
Refined Flour Analysis	Refined Flour	Refined Flour	Whole Wheat Flour	Whole Wheat Flour
Moisture %	13.31	13.09	8.25	8.11
Protein (14% MB)	11.00	11.75	12.09	12.21
Ash (14% MB)	0.44	0.42	1.53	1.54
Wet Gluten % (14% MB)	29.31	28.25	26.90	28.55
Gluten Index	98.19	98.95	93.73	92.40
Color L value / b value	91.31/21.50	91.31/20.96	-	-
Farinograph				
Absorption %	57.6	58.1	70.9	71.6
Development Time (min)	9	8.4	6.7	6.8
Stability (min)	28.5	31.7	10.8	10.6
M.T.I. (BU)	17	9	24	23
Time to breakdown (min)	20.4	24.4	12.3	13.5
Baking Analysis				
Baking Absorption %	60.5	61	72	75.5
Mix time (mins)	4.42	4.25	4.75	4.42
Bread Volume c.c	925	950	800	840
Bread Symmetry (1-10)	9.00	9.00	9.00	10.00
Crumb Grain & Texture (1-10)	9.00	9.00	8.00	9.00
Dough Handling (1-10)	8.00	9.00	8.00	9.00
*Bake Score (1-10)	8.67	9.00	8.33	9.33
Dough Length (cm)	14	14	14	14
*Bake score is average of bread symmetry, crumb grain & texture, and dough handling				
Submitted by: Teng Vang, Laboratory Manager; Alejandra Andrade, Lab Assistant Date: 5-10-21				
Date Received: 5-4-21				