
WHEAT DATA SHEET

DURUM WHEAT GRADE 2 SPECIFICATIONS:

Origin: USA/Canada/Argentina
Test weight: 80 lbs/bushel Min
Protein: 14.0% Min
Moisture: 12.0% Max
Wet gluten: 27.0% Max
Dry gluten: 10% Max
Purity: 99.0% Max
Rate of maturation: 10.0% Max
Ash on dry basis: 1.70% Max
Heat damaged kernels: 0.20% Max
Shrunken & broken kernels: 2.00 % Max
Broken kernels: 3.00% Max
Total damaged kernels: 0.30% Max
Total defects: 5.00% Max
Total other classes: 2.00% Max
Foreign material: 0.20% Max
Seeds of weeds: 0.10% Max
Vitreous amber kernels: 90.0% Min
Radiation: None
Ergot (if any): 0.1%
Dockage: 1.50% Max
Water absorption: 76.00% Max
Falling number: 300.00/sec Min
Color: Natural specific



RED HARD WINTER WHEAT GRADE 2 SPECIFICATIONS:

Falling numbers: Of 300 or better
Protein: 11% Min
Test weight: 74 lb/bushel
Specific weight: 78 kg/hl
1000 Kernel weight: 30-32 grams
Moisture content: 13 % Max
Heat damaged kernels: 0.25 % Max
Damaged kernels: 5 % Max
Foreign matter: 1 % Max
Imperfect grains: 3 % Max
Dockage: 1-3 % Max
Wet gluten: 27 % Min
Dry gluten: 10 % Min
Water Absorption: 75 % Min
Radiation: Normal

SOFT MILLING WHEAT GRADE 2 SPECIFICATIONS:

Test weight: 78 kg/hl Min
Humidity: 13% Max
Protein content: 11.5-13.0 pct Min
Wet gluten: 27% Min
Foreign matter: 2% Max
Falling number: 280 m/sec
Total damaged: 3.5% Max
Radiation: Normal
Relaxation: 9% Max