

Mixing	A	Parts Wheat	Protein	Price	Number of Parts ex Protein	Number of Parts ex Price
4		English.....	9.2	52/6	36.8	210/-
4		Australian (South).....	10.0	56/6	40.0	226/-
2		C. W. Karachi.....	9.0	55/6	18.0	111/-
4		No. 3 Manitoba.....	12.4	58/6	49.6	234/-
3		No. 2 Manitoba.....	13.1	60/	39.0	180/-
8		No. 1 Manitoba.....	13.2	61/6	105.6	492/-
25					25)289.0	25)1,453/-
					11.56	58/1½

Average protein in mixing, 11.56 per cent.
Average price of mixing, 58/1½.

Mixing	B	Parts Wheat	Protein	Price	Number of Parts ex Protein	Number of Parts ex Price
4		English.....	9.2	52/6	36.8	210/-
4		Australian (Queensland).....	12.0	56/6	48.0	226/-
2		C. W. Karachi.....	9.0	55/6	18.0	111/1
5		No. 4 Manitoba.....	12.0	56/6	60.0	282/6
7		No. 3 Manitoba.....	12.4	58/6	86.8	409/6
3		No. 1 Manitoba.....	13.2	61/6	39.6	184/6
25					25)289.2	25)1,423/6
					11.57	56/11½

Average protein in mixing 11.57 per cent.

Average price of mixing, 56/11½.

The next is an extract from Bulletin No. 37 of the State of Minnesota:—
Report of Operation, State Testing Mill, Minneapolis”, which reads as follows:—

Since the percentage of crude protein as an index of the approximate gluten content of wheat, is becoming a factor of increasing importance in wheat merchandising, an effort has been made to represent graphically in Figure 2 the description of the samples examined on the basis of the crude protein content of the flour. This graph gives the results of observations of three crops, those of 1921, 1922 and 1923 respectively, and indicates that the majority of the samples examined fell in the range of 11 per cent to 13 per cent. Thus only 11 of the 60 wheat samples tested, or 18 per cent, yielded flour containing less than 11 per cent of crude protein, whereas in the case of the 1922 crop, about half the samples yielded flour containing less than 11 per cent of crude protein. As in the case of the 1922 crop, there were several samples of No. 1 northern spring wheat which contained a higher percentage of crude protein than the average of the No. 1 dark northern and the average protein content of the flour milled from the No. 1 northern wheat of both of these crops was slightly higher than that of the No. 1 dark northern spring wheat flours. This illustrates the difficulty of classifying wheats on the basis of their texture, or the percentage of dark, hard and vitreous kernels, as is attempted under the Federal Wheat Standards in assigning samples to the dark northern and northern spring sub-classes. The presumption is that the dark northern wheats will yield flour higher in percentage of crude protein than will the northern spring wheats. This has not proven to be the case in the samples examined of the last two crops. The

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