In considering protein tests, the objection usually raised is that they are only a measure of quantity and not quality of gluten. But is it really requisite to know the quality of the gluten in the original unconditioned wheat? A superficial examination is sufficient to indicate if the wheat is diseased, frosted or shrivelled, and in these cases the protein test is not required. The quality of the gluten in unconditioned wheat is not of vital importance, since the business of conditioning is to improve and modify the gluten out of all recognition to its original state. How is the miller to know that he is getting a sufficiency of crude gluten for him to treat? How is he to find out if the reputed high quality or high-priced wheats are really valuable to him, in that what he requires is a quantity of gluten, whose quality within fairly wide limits is matterless, as he will be able to alter and correct same by the experienced use of his conditioners? What is required, then, is some test that will accurately give him the percentage of gluten or protein in the wheat that he is able to obtain. Users of the protein test will agree that the test can be made to yield this desired information in a most reliable and accurate manner, as the question of the personal factor does not enter into the test as it does in such an operation as washing out glutens. Unfortunately, the test can really only be carried out by a chemist with suitable apparatus and facilities; probably this is the reason the test is not so popular in this country as it is in America. The knowledge gained, as will be shown later, will, however, materially help financially towards a chemist's remuneration and make the proposition well worthy of serious consideration by all millers, large or small.

He makes a comparison of the amount of protein in Australian wheat, which is as follows:—

District	Range of protein
Queensland	11·6 to 12·8
New South Wales	9·8 to 12·3
Western	9·5 to 10·9
Victoria	9·2 to 10·5
Southern	8.2 to 10.8

It will be seen that the overlap on the last three is sufficient to make it impossible to separate them and yet shows that all three are capable of containing wheats of comparatively high protein content.

Then, there is a description of two blends used by the British miller that I think perhaps will be of interest:

Suppose the mill is running on Mixing A, which, from the protein values of the individual wheats and subsequent results, gives a sufficient quantity of protein in the particular class of flour being milled. The Australian (Southern) in use is to be followed by a better Australian (Queensland) of higher protein value. How is this to be used so as to obtain the fullest possible benefit from this extra quantity of protein? Mixing B, shows how this can be used, keeping the same relative proportions of the different types of wheat and at the same time effecting a considerable saving in cost. In the ordinary course of events, Australian would follow Australian and no change be made in the mixing, with the result that irregularities frequently occur solely through the varying quantities of protein in the mixing.

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