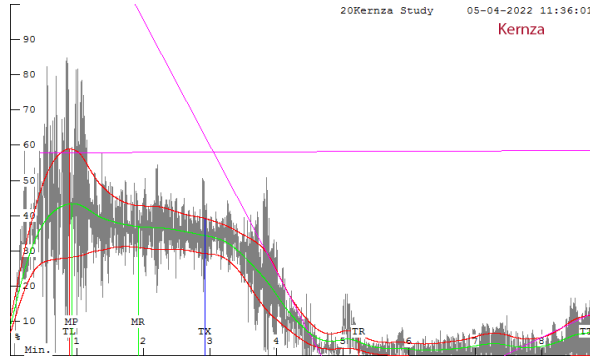
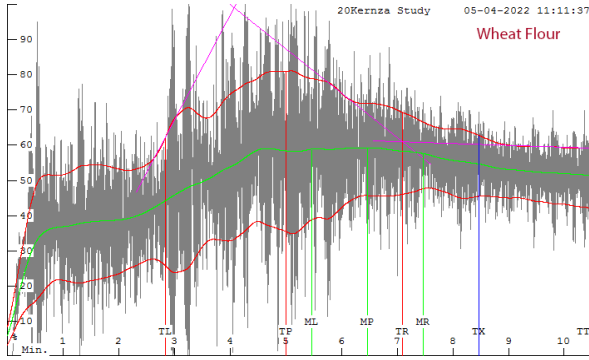


2020 Kernza Sample

Sample	Moisture (%)	Protein (% (%, 14% mb))	Color			Mixograph Data (Midline Analysis)							
			L*	a*	b*	Time To Peak (min)	Peak Height (%)	Peak Width (%)	Left of Peak Slope (%/min)	Right of Peak Slope (%/min)	Width @ Peak Time + 2 Min. (%)	Peak Integral (%TQ*min)	
Wheat flour	13.3	14.7	88.8	-0.48	9.6	6.47	59.3	26.2	1.4	-3.3	17.3	301.2	
Kernza meal	9.4	17.4	79.8	0.67	14.3	0.93	43.4	30.6	n/a	-2.0	10.0	30.6	



2020 Kernza Sample

Sample	Mixing Time (min)	Bake Absorption (% 14% mb)	Loaf Volume (mL)	Crumb Color			Crumb Characteristics (C-Cell)						
				L*	a*	b*	# Cells/cm <sup>2</sup>	Cell Diameter (mm)	Cell Wall Thickness (mm)	Avg. Cell Elongation	Firmness (N, Mm)	Resilience (% Ratio)	Springiness (% Ratio)
Wheat Flour	5.5	67.5	892	72.8	0.42	19.6	60.9	1.73	0.306	1.05	15.1	30.5	92.9
5% Kernza	5.38	68.0	887	67.9	1.42	16.3	67.9	1.74	0.395	1.83	16.2	32.9	94.1
10% Kernza	5.00	68.1	897	64.6	2.16	16.5	67.9	1.71	0.384	1.80	14.9	33.3	93.7
20% Kernza	4.13	69.7	895	59.5	3.30	17.4	60.5	1.94	0.408	1.72	11.7	33.4	92.3
40% Kernza	3.00	71.3	805	48.5	5.18	16.3	48.4	2.76	0.457	1.59	21.1	30.3	92.1
60% Kernza	3.00	72.3	303	na	na	na	71.7	1.81	0.421	1.49	123.8	18.8	83.3
80% Kernza	2.13	72.5	310	na	na	na	78.9	1.60	0.414	1.48	158.8	16.8	86.1
Kernza	1.90	74.2	265	na	na	na	90.8	1.40	0.400	1.51	215.2	16.2	82.9

\*Slice was too small for the colorimeter probe

