



Wheat, No.1, 2 and 3 Canada Western Amber Durum (CWAD) Second quarter export cargo aggregates by grade

Second quarter 2022-2023 crop year¹

Quality Parameters ²	No. 1 CWAD	No.2 CWAD	No. 3 CWAD
Wheat			
Test weight, kg/hL	82.3	82.2	81.9
Weight per 1000 kernels, g	37.9	37.2	38.3
Vitreous kernels, %	88	87	84
Protein content, %	14.9	15.2	14.8
Ash content, %	1.68	1.68	1.66
Falling Number, sec	494	411	461
Durum particle size index, %	35.1	36.5	34.9
Milling - Allis-Chalmers Mill			
Total milling yield, %	74.6	74.5	74.2
Semolina yield, %	66.6	66.9	66.3
Semolina³			
Protein content, %	13.9	13.9	13.8
Protein loss, %	1.0	1.3	1.0
Wet gluten content, %	32.3	33.0	33.5
Gluten index, %	85	80	80
Ash content, %	0.79	0.79	0.79
Yellow pigment content, ppm	11.0	10.8	10.9
Yellowness, b*	33.3	32.8	32.7
Granulation			
> 425 µm, %	8.7	7.8	7.3
> 250 µm, %	60.7	60.4	60.8
> 180 µm, %	18.1	19.2	18.4
> 150 µm, %	5.8	6.0	6.1
< 150 µm, %	6.8	6.7	7.4
Semolina speck count per 50 cm²			
Total specks	14	14	18
Dark specks	3	2	3
Large specks (≥ 0.06 mm ²)	6	7	7
Alveogram⁴			
P (maximum over pressure), mm H ₂ O	85	87	89
L (length), mm	95	101	87
P/L	0.89	0.86	1.02
W (deformation energy), x 10 ⁻⁴ joules	242	258	242
le (elasticity Index), %	50.5	51.7	50.9
Spaghetti colour dried at 85°C			
Brightness, L*	70.7	71.0	70.5
Redness, a*	7.4	7.1	7.5
Yellowness, b*	64.5	64.8	64.4
Spaghetti texture dried at 85°C			
Peak cutting force, g	668	692	656
Dry strand diameter, mm	1.70	1.71	1.71
Cooked strand diameter, mm	2.52	2.52	2.52

¹ Second quarter cargo aggregates were made from loading samples of export shipments in the months of November, December of 2022 and January of 2023.

² Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for semolina, except Alveogram results which are reported on a 15% moisture basis.

³ Semolina analysis is conducted using granular products with a constant extraction rate of 70%.

⁴ Alveogram results from the Chopin Alveolab.