



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

Quality parameter ²	Third quarter 2022-2023 crop year ¹	
	No. 1 CWAD	No.2 CWAD
Wheat		
Test weight, kg/hL	82.6	82.8
Weight per 1000 kernels, g	39.4	38.8
Vitreous kernels, %	96.0	90.0
Protein content, %	14.7	14.5
Ash content, %	1.61	1.64
Falling Number, sec	512	488
Durum particle size index, %	38.3	39.0
Milling - Allis-Chalmers mill		
Total milling yield, %	74.4	74.1
Semolina yield, %	67.4	66.9
Semolina³		
Protein content, %	13.8	13.8
Protein loss, %	0.9	0.7
Wet gluten content, %	33.6	33.7
Gluten index, %	83.0	76.0
Ash content, %	0.79	0.77
Yellow pigment content, ppm	10.9	10.8
Yellowness, b*	33.4	33.1
Granulation		
> 425 µm, %	9.4	8.7
> 250 µm, %	61.9	61.6
> 180 µm, %	17.6	17.6
> 150 µm, %	5.8	6.0
< 150 µm, %	5.3	6.1
Semolina speck count per 50 cm²		
Total specks	14	15
Dark specks	2	3
Large specks (≥ 0.06 mm ²)	5	7
Alveogram⁴		
P (maximum over pressure), mm H ₂ O	85	85
L (length), mm	95	94
P/L	0.89	0.90
W (deformation energy), x 10 ⁻⁴ joules	236	235
le (elasticity Index), %	49.0	49.2
Spaghetti colour dried at 85°C		
Brightness, L*	71.4	71.2
Redness, a*	6.7	6.8
Yellowness, b*	64.8	65.1
Spaghetti texture dried at 85°C		
Peak cutting force, g	654	633
Dry strand diameter, mm	1.72	1.72
Cooked strand diameter, mm	2.55	2.56

¹ Third quarter cargo aggregates were made from loading samples of export shipments in the months of February, March and April 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.