



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

Quality parameter ²	Fourth quarter 2022-2023 crop year ¹	
	No. 1 CWAD	No.2 CWAD
Wheat		
Test weight, kg/hL	82.1	82.3
Weight per 1000 kernels, g	39.1	39.6
Vitreous kernels, %	90	86
Protein content, %	14.2	14.3
Ash content, %	1.62	1.60
Falling Number, sec	486	440
Durum particle size index, %	39.1	40.2
Milling - Allis-Chalmers mill		
Total milling yield, %	73.3	73.4
Semolina yield, %	66.3	66.3
Semolina³		
Protein content, %	13.6	13.6
Protein loss, %	0.6	0.7
Wet gluten content, %	34.0	32.8
Gluten index, %	76	80
Ash content, %	0.77	0.75
Yellow pigment content, ppm	10.6	10.6
Yellowness, b*	32.8	32.4
Granulation		
> 425 µm, %	8.6	8.3
> 250 µm, %	61.2	62.1
> 180 µm, %	17.6	17.4
> 150 µm, %	5.9	5.7
< 150 µm, %	6.7	6.5
Semolina speck count per 50 cm²		
Total specks	17	22
Dark specks	2	4
Large specks (≥ 0.06 mm ²)	7	11
Alveogram⁴		
P (maximum over pressure), mm H ₂ O	89	88
L (length), mm	101	98
P/L	0.88	0.90
W (deformation energy), 10 ⁻⁴ joules	266	247
le (elasticity Index), %	51.1	49.0
Spaghetti colour dried at 85°C		
Brightness, L*	71.0	69.9
Redness, a*	7.2	7.9
Yellowness, b*	63.7	63.1
Spaghetti texture dried at 85°C		
Peak cutting force, g	692	683
Dry strand diameter, mm	1.70	1.71
Cooked strand diameter, mm	2.53	2.53

¹ Fourth quarter cargo aggregates were made from loading samples of export shipments in the months of May, June and July 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.