



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

Quality Parameters <sup>2</sup>	First quarter 2022-2023 crop year <sup>1</sup>	
	No. 1 CWAD	No. 2 CWAD
<b>Wheat</b>		
Test weight, kg/hL	82.2	81.7
Weight per 1000 kernels, g	36.9	38.0
Vitreous kernels, %	90	88
Protein content, %	15.3	14.9
Ash content, %	1.60	1.61
Falling Number, sec	429	400
Durum particle size index, %	37.3	38.9
<b>Milling - Allis-Chalmers Mill</b>		
Total milling yield, %	74.0	74.1
Semolina yield, %	66.0	66.0
<b>Semolina<sup>3</sup></b>		
Protein content, %	14.4	14.0
Protein loss, %	0.9	0.9
Wet gluten content, %	33.8	33.6
Gluten index, %	81	77
Ash content, %	0.77	0.76
Yellow pigment content, ppm	10.5	10.5
Yellowness, b*	32.7	32.4
<b>Granulation</b>		
> 425 µm, %	7.2	6.8
> 250 µm, %	60.0	60.6
> 180 µm, %	18.7	18.7
> 150 µm, %	6.5	6.3
< 150 µm, %	7.5	7.6
<b>Semolina speck count per 50 cm<sup>2</sup></b>		
Total specks	12	19
Dark specks	2	4
Large specks (≥ 0.06 mm <sup>2</sup> )	5	8
<b>Alveogram<sup>4</sup></b>		
P (maximum over pressure), mm H <sub>2</sub> O	90	88
L (length), mm	90	93
P/L	1.00	0.95
W (deformation energy), x 10 <sup>-4</sup> joules	253	250
le (elasticity Index), %	51.6	51.6
<b>Spaghetti colour dried at 85°C</b>		
Brightness, L*	70.8	70.7
Redness, a*	7.0	7.0
Yellowness, b*	64.2	63.9
<b>Spaghetti texture dried at 85°C</b>		
Peak cutting force, g	646	638
Dry strand diameter, mm	1.72	1.73
Cooked strand diameter, mm	2.53	2.54

<sup>1</sup> First quarter cargo aggregates were made from loading samples of export shipments in the months of August, September, and October of 2022, which may include CWAD crop grown in 2021.

<sup>2</sup> 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.

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

<sup>4</sup> Alveogram results from the Chopin Alveolab.