



Wheat, No. 1 and 2 Canada Western Red Spring (CWRS) Second quarter export cargo aggregates by grade

Quality parameter ²	Second quarter 2022-2023 crop year ¹			
	Atlantic		Pacific	
	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS	No. 2 CWRS
Wheat				
Test weight, kg/hL	83.9	83.6	84.4	84.2
Weight per 1000 kernels, g	33.8	33.2	34.6	34.5
Protein content, %	14.4	14.5	14.0	13.8
Protein content, % (dry matter basis)	16.7	16.7	16.2	16.0
Ash content, %	1.59	1.63	1.51	1.55
Falling Number, seconds	417	412	449	438
Particle size index, %	53	52	52	51
Milling flour yield - Bühler laboratory mill				
Clean wheat basis, %	76.4	76.5	76.2	75.9
Flour, extraction (%) for analysis	74	74	74	60
Protein content, %	13.4	13.4	13.1	13.1
Wet gluten content, %	35.4	35.6	34.6	34.9
Gluten index, %	94.4	92.6	96.1	94.9
Ash content, %	0.45	0.44	0.43	0.38
Dough sheet (water) brightness (L*) at 2h ³	75.2	75.6	75.9	77.3
Dough sheet (water) redness (a*) at 2h ³	2.0	2.1	2.0	1.7
Dough sheet (water) yellowness (b*) at 2h ³	25.0	25.3	25.9	26.0
Starch damage, %	8.2	8.4	8.9	8.6
Amylograph peak viscosity, BU	574	484	707	743
Farinogram, 50 g bowl				
Absorption, %	64.2	64.1	65.5	65.0
Dough development time, minutes	6.5	6.5	6.2	8.3
Stability, minutes	9.6	9.5	9.6	17.3
Mixing tolerance index, BU	22	27	24	12
Farinogram, 300 g bowl				
Absorption, %	65.4	65.4	66.9	66.4
Dough development time, minutes	7.5	5.5	6.8	13.5
Stability, minutes	13.6	11.8	11.9	36.6
Mixing tolerance index, BU	23	17	13	11
Extensogram (135 minutes)				
Maximum resistance, BU	578	450	539	796
Extensibility (length), cm	21.1	22.7	20.0	17.2
Area, cm ²	157	134	137	164
Alveogram				
P (maximum over pressure), mm H ₂ O	111	106	123	133
L (length), mm	125	125	108	103
P/L	0.89	0.85	1.14	1.29
W (deformation energy), x 10 ⁻⁴ joules	465	441	455	480
le (elasticity index), %	64.3	64.0	62.9	63.3



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Baking (Canadian short process)					
Absorption, %	68	68	68	69	69
Mixing time, minutes	4.6	4.3	4.3	4.8	4.5
Mixing energy, Wh/kg	11.6	10.3	10.8	11.5	10.6
Loaf volume, cm ³ /100 g flour	1014	1020	1006	1015	986
Baking (Sponge and Dough)					
Absorption, %	NA ⁴	NA	64	64	NA
Mixing time, minutes	NA	NA	3.7	4.0	NA
Mixing energy, Wh/kg	NA	NA	6.1	6.5	NA
Loaf volume, cm ³ /100 g flour	NA	NA	1003	1076	NA

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 14.0% moisture basis for flour, except Alveogram results are reported on a 15.0% moisture basis. For more information see [wheat methods and tests](#).

³ Colour measured with Minolta CR-410 with D65 illuminant. More information is available on [wheat methods and tests](#).

⁴ Not available.