



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

Quality parameter ²	Third 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	83.6	83.4	84.1	83.8	
Weight per 1000 kernels, g	33.9	32.3	36.0	34.4	
Protein content, %	14.2	14.2	13.8	13.9	
Protein content, % (dry matter basis)	16.4	16.4	15.9	16.1	
Ash content, %	1.60	1.57	1.50	1.52	
Falling Number, seconds	385	368	422	423	
Particle size index, %	53	53	52	51	
Milling flour yield - Bühler laboratory mill					
Clean wheat basis, %	76.3	76.0	76.2	75.8	
Flour, extraction (%) for analysis	74	74	74	60	74
Protein content, %	13.3	13.3	13.1	13.0	13.2
Wet gluten content, %	36.8	36.3	36.0	36.3	36.3
Gluten index, %	92.1	93.6	91.9	93.4	92.0
Ash content, %	0.46	0.45	0.45	0.37	0.44
Dough sheet (water) brightness (L*) at 2h ³	76.9	76.4	76.6	77.7	76.9
Dough sheet (water) redness (a*) at 2h ³	2.1	2.1	2.0	1.7	2.1
Dough sheet (water) yellowness (b*) at 2h ³	25.4	25.3	25.6	25.7	25.6
Starch damage, %	8.1	8.1	8.5	8.4	8.6
Amylograph peak viscosity, BU	515	466	636	684	677
Farinogram, 50 g bowl					
Absorption, %	64.0	63.8	65.3	64.5	65.4
Dough development time, minutes	6.0	6.2	7.5	8.5	5.5
Stability, minutes	8.4	9.6	10.1	16.1	9.8
Mixing tolerance index, BU	27	32	27	12	20
Farinogram, 300 g bowl					
Absorption, %	64.9	64.8	66.3	65.6	66.4
Dough development time, minutes	7.9	5.2	7.4	10.8	6.2
Stability, minutes	12.1	11.5	12.8	20.0	13.0
Mixing tolerance index, BU	29	19	17	9	11
Extensogram (135 minutes)					
Maximum resistance, BU	541	475	599	731	528
Extensibility (length), cm	20.8	22.8	19.9	19.0	20.9
Area, cm ²	141	141	147	170	140
Alveogram					
P (maximum over pressure), mm H ₂ O	103	98	132	131	118
L (length), mm	124	130	104	104	110
P/L	0.83	0.75	1.27	1.26	1.07
W (deformation energy), x 10 ⁻⁴ joules	404	398	460	455	430
le (elasticity index), %	60.1	60.1	60.2	60.2	60.2



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Baking (Canadian short process)					
Absorption, %	66	68	69	67	68
Mixing time, minutes	4.3	4.9	4.8	4.6	4.6
Mixing energy, Wh/kg	10.2	11.4	10.8	11.1	10.1
Loaf volume, cm ³ /100 g flour	1040	1062	1005	1033	1035
Baking (Sponge and Dough)					
Absorption, %	NA ⁴	NA	64	63	NA
Mixing time, minutes	NA	NA	4.2	4.1	NA
Mixing energy, Wh/kg	NA	NA	8.6	8.1	NA
Loaf volume, cm ³ /100 g flour	NA	NA	1039	1005	NA

¹Third quarter cargo aggregates were made from loading samples of export shipments in the months of February, March and April of 2023.

²Data 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.

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

⁴Not available.