



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

Quality parameter ²	Fourth 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	83.5	83.4	84.3	83.9	
Weight per 1000 kernels, g	33.8	33.6	33.7	35.5	
Protein content, %	14.1	14.2	13.9	13.8	
Protein content, % (dry matter basis)	16.3	16.4	16.1	15.9	
Ash content, %	1.58	1.60	1.53	1.52	
Falling Number, seconds	388	374	441	413	
Particle size index, %	49	50	52	49	
Milling flour yield - Bühler laboratory mill					
Clean wheat basis, %	76.6	76.5	76.2	75.6	
Flour, extraction (%) for analysis	74	74	74	60	74
Protein content, %	13.3	13.4	13.2	13.0	12.9
Wet gluten content, %	35.7	35.5	36.1	35.8	35.8
Gluten index, %	94.1	95.9	93.2	94.9	92.1
Ash content, %	0.44	0.44	0.44	0.38	0.43
Dough sheet (water) brightness (L*) at 2h ³	76.4	76.2	76.8	78.1	77.0
Dough sheet (water) redness (a*) at 2h ³	2.1	2.2	2.1	1.6	1.9
Dough sheet (water) yellowness (b*) at 2h ³	25.9	25.4	26.1	26.3	25.8
Starch damage, %	7.7	7.7	8.1	7.3	8.2
Amylograph peak viscosity, BU	547	407	623	722	682
Farinogram, 50 g bowl					
Absorption, %	63.9	63.9	65.4	64.8	65.4
Dough development time, minutes	6.0	6.9	6.0	8.8	6.7
Stability, minutes	8.5	9.1	9.4	16.9	9.1
Mixing tolerance index, BU	28	31	24	10	30
Farinogram, 300 g bowl					
Absorption, %	64.9	64.5	66.5	65.3	66.5
Dough development time, minutes	7.3	5.5	8.5	11.3	6.5
Stability, minutes	12.6	12.0	12.3	34.2	13.1
Mixing tolerance index, BU	20	17	26	12	15
Extensogram (135 minutes)					
Maximum resistance, BU	527	493	553	725	506
Extensibility (length), cm	22.0	22.6	19.9	19.1	20.5
Area, cm ²	148	141	138	171	133
Alveogram					
P (maximum over pressure), mm H ₂ O	102	107	122	126	125
L (length), mm	129	121	109	111	110
P/L	0.79	0.88	1.12	1.14	1.14
W (deformation energy), x 10 ⁻⁴ joules	416	424	437	464	451
le (elasticity index), %	60.5	61.5	59.8	60.7	60.0



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Baking (Canadian short process)					
Absorption, %	67	67	68	68	68
Mixing time, minutes	4.3	4.5	4.3	5.1	4.3
Mixing energy, Wh/kg	10.1	10.6	10.1	12.9	10.7
Loaf volume, cm ³ /100 g flour	1025	1007	1044	1065	1030
Baking (Sponge and Dough)					
Absorption, %	NA ⁴	NA	64	64	NA
Mixing time, minutes	NA	NA	3.7	3.5	NA
Mixing energy, Wh/kg	NA	NA	6.7	6.1	NA
Loaf volume, cm ³ /100 g flour	NA	NA	1083	1103	NA

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