



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

Quality parameter <sup>2</sup>	First quarter 2022-2023 crop year <sup>1</sup>			
	Atlantic		Pacific	
	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS	No. 2 CWRS
<b>Wheat</b>				
Test weight, kg/hL	82.8	82.2	83.8	83.3
Weight per 1000 kernels, g	32.9	33.1	34.1	35.3
Protein content, %	14.5	14.4	14.2	14.3
Protein content, % (dry matter basis)	16.8	16.7	16.4	16.6
Ash content, %	1.51	1.44	1.48	1.48
Falling Number, seconds	415	393	429	391
Particle size index, %	53	51	50	50
<b>Milling flour yield - Bühler laboratory mill</b>				
Clean wheat basis, %	76.1	76.1	75.9	75.9
<b>Flour, extraction (%) for analysis</b>	<b>74</b>	<b>74</b>	<b>74</b>	<b>60</b>
Protein content, %	14.0	13.9	13.5	13.6
Wet gluten content, %	35.9	36.0	36.3	35.9
Gluten index, %	96.2	96.1	95.4	92.0
Ash content, %	0.44	0.43	0.44	0.38
Dough sheet (water) brightness (L*) at 2h <sup>3</sup>	75.7	75.6	75.7	76.9
Dough sheet (water) redness (a*) at 2h <sup>3</sup>	2.1	2.2	2.0	1.6
Dough sheet (water) yellowness (b*) at 2h <sup>3</sup>	24.7	24.4	25.3	25.3
Starch damage, %	7.6	7.7	8.3	8.1
Amylograph peak viscosity, BU	563	407	580	644
<b>Farinogram, 50 g bowl</b>				
Absorption, %	63.2	62.6	64.7	64.5
Dough development time, minutes	6.5	7.0	6.2	10.0
Stability, minutes	12.8	12.5	10.6	20.5
Mixing tolerance index, BU	18	18	19	7
<b>Farinogram, 300 g bowl</b>				
Absorption, %	64.3	63.6	65.9	65.4
Dough development time, minutes	7.2	5.5	7.7	12.6
Stability, minutes	16.9	16.4	14.5	39.0
Mixing tolerance index, BU	13	10	15	4
<b>Extensogram (135 minutes)</b>				
Maximum resistance, BU	578	636	611	834
Extensibility (length), cm	21.8	21.0	19.9	17.0
Area, cm <sup>2</sup>	163	170	153	172
<b>Alveogram</b>				
P (maximum over pressure), mm H <sub>2</sub> O	104	100	119	125
L (length), mm	139	135	113	111
P/L	0.75	0.74	1.05	1.13
W (deformation energy), x 10 <sup>-4</sup> joules	495	474	467	487
le (elasticity index), %	66.8	67.4	64.4	64.6



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<b>Baking (Canadian short process)</b>					
Absorption, %	67	66	69	68	68
Mixing time, minutes	4.9	5.1	4.8	5.1	4.5
Mixing energy, Wh/kg	12.9	13.4	12.9	13.6	11.4
Loaf volume, cm <sup>3</sup> /100 g flour	1078	1049	990	961	1008
<b>Baking (Sponge and Dough)</b>					
Absorption, %	NA <sup>4</sup>	NA	65	65	NA
Mixing time, minutes	NA	NA	2.7	4.3	NA
Mixing energy, Wh/kg	NA	NA	5.1	7.2	NA
Loaf volume, cm <sup>3</sup> /100 g flour	NA	NA	1035	1031	NA

<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 CWRS crop grown in 2021.

<sup>2</sup> 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](#).

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

<sup>4</sup> Not available.