



Canada Eastern Hard Red Winter (CEHRW) wheat

Harvest quality data for No. 2 or better CEHRW, grade aggregates¹

Quality parameter ²	2023
Wheat	
Test weight, kg/hL	80.5
Weight per 1000 kernels, g	37.5
Protein content, %	11.4
Protein content, % (dry matter basis)	13.2
Ash content, %	1.55
Falling Number, seconds	361
Particle size index, %	55
Milling flour yield - Bühler Laboratory Mill	
Clean wheat basis, %	76.3
Flour, extraction (%) for analysis	
74	
Protein content, %	10.7
Protein loss, %	0.7
Wet gluten content, %	25.9
Gluten index, %	99.4
Ash content, %	0.43
Dough sheet brightness (L*) at 2h ³	75.6
Dough sheet redness (a*) at 2h ³	2.1
Dough sheet yellowness (b*) at 2h ³	23.5
Starch damage, %	7.0
Amylograph peak viscosity, BU	360
Farinogram, 50 g bowl	
Absorption, %	58.1
Dough development time, minutes	1.8
Stability, minutes	4.7
Mixing tolerance index, BU	42
Farinogram, 300 g bowl⁴	
Absorption, %	59.2
Dough development time, minutes	1.9
Stability, minutes	2.7
Mixing tolerance index, BU	51
Extensogram (135 minutes)	
Maximum resistance, BU	544
Extensibility (length), cm	18.5
Area, cm ²	133
Alveogram	
P (maximum over pressure), mm H ₂ O	102
L (length), mm	102
P/L	1.00
W (deformation energy), 10 ⁻⁴ joules	351
Ie (elasticity index), %	59.4



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Quality parameter ²	2023
Baking (Canadian short process)	
Absorption, %	62
Mixing time, minutes	5.8
Mixing energy, Wh/kg	13.0
Loaf volume, cm ³ /100 g flour	956

¹ Samples obtained from the Canadian Grain Commission's Harvest Sample Program.

² Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour. More information is available on wheat methods and tests.

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

⁴ New parameter starting 2022 (Farinograph results were historically generated with only a 50 g bowl).