



Canada Eastern Hard Red Winter (CEHRW) wheat

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

| Quality parameter ² | 2024 | 2023 |
|---|-----------|-----------|
| Wheat | | |
| Test weight, kg/hL | 80.5 | 80.5 |
| Weight per 1000 kernels, g | 38.1 | 37.5 |
| Protein content, % | 11.6 | 11.4 |
| Protein content, % (dry matter basis) | 13.4 | 13.2 |
| Ash content, % | 1.45 | 1.55 |
| Falling Number, seconds | 385 | 361 |
| Milling flour yield - Bühler Laboratory Mill | | |
| Clean wheat basis, % | 76.5 | 76.3 |
| Flour, extraction (%) for analysis | 74 | 74 |
| Protein content, % | 10.5 | 10.7 |
| Protein loss, % | 1.1 | 0.7 |
| Wet gluten content, % | 27.8 | 25.9 |
| Gluten index, % | 97.1 | 99.4 |
| Ash content, % | 0.44 | 0.43 |
| Dough sheet brightness (L*) at 2h ³ | 74.4 | 75.6 |
| Dough sheet redness (a*) at 2h ³ | 2.4 | 2.1 |
| Dough sheet yellowness (b*) at 2h ³ | 22.8 | 23.5 |
| Starch damage, % | 7.0 | 7.0 |
| Amylograph peak viscosity, BU | 411 | 360 |
| Farinogram, 50 g bowl | | |
| Absorption, % | 58.5 | 58.1 |
| Dough development time, minutes | 2.1 | 1.8 |
| Stability, minutes | 5.1 | 4.7 |
| Mixing tolerance index, BU | 44 | 42 |
| Farinogram, 300 g bowl⁴ | | |
| Absorption, % | 59.6 | 59.2 |
| Dough development time, minutes | 2.0 | 1.9 |
| Stability, minutes | 3.8 | 2.7 |
| Mixing tolerance index, BU | 45 | 51 |
| Extensogram (135 minutes) | | |
| Maximum resistance, BU | 399 | 544 |
| Extensibility (length), cm | 18.6 | 18.5 |
| Area, cm ² | 97 | 133 |
| Alveogram | | |
| P (maximum over pressure), mm H ₂ O | 80 | 102 |
| L (length), mm | 107 | 102 |
| P/L | 0.75 | 1.00 |
| W (deformation energy), 10 ⁻⁴ joules | 268 | 351 |
| le (elasticity index), % | 55.2 | 59.4 |



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|---|------|------|
| Baking (Canadian short process) | | |
| Absorption, % | 63 | 62 |
| Mixing time, minutes | 4.9 | 5.8 |
| Mixing energy, Wh/kg | 8.9 | 13.0 |
| Loaf volume, cm ³ /100 g flour | 958 | 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 except Alveogram results are on a 15% moisture basis. 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).