



Canada Eastern Soft Red Winter (CESRW) wheat

Harvest quality data for grade aggregates ¹

Quality parameter ²	2024		2023	
	No. 2 CESRW or better	No. 3 CESRW	No. 2 CESRW or better	No. 3 CESRW
Wheat				
Test weight, kg/hL	78.9	76.4	78.1	76.6
Weight per 1000 kernels, g	35.3	33.1	35.7	33.2
Protein content, %	9.4	9.3	9.8	9.1
Protein content, % (dry matter basis)	10.8	10.8	11.3	10.6
Ash content, %	1.51	1.43	1.44	1.38
Falling Number, seconds	353	294	343	288
Milling flour yield - Bühler Laboratory Mill				
Clean wheat basis, %	75.9	74.8	75.3	74.6
Flour, extraction (%) for analysis	74	74	74	74
Protein content, %	8.2	8.2	8.5	8.0
Wet gluten content, %	22.7	21.5	20.6	18.3
Ash content, %	0.52	0.54	0.53	0.51
Dough sheet brightness (L*) at 2 h ³	75.9	75.7	74.5	74.5
Dough sheet redness (a*) at 2 h ³	2.1	2.1	2.1	1.9
Dough sheet yellowness (b*) at 2 h ³	23.3	23.4	22.4	21.5
Starch damage, %	3.8	3.7	3.8	3.4
Amylograph peak viscosity, BU	421	245	410	229
Solvent retention capacity, water, %	58	58	57	57
Solvent retention capacity, lactic acid, %	102	102	106	106
Solvent retention capacity, sucrose, %	103	105	100	101
Solvent retention capacity, sodium carbonate, %	83	83	83	81
Farinogram, 50 g bowl				
Absorption, %	52.9	52.7	51.7	50.4
Dough development time, minutes	1.3	1.2	1.0	1.0
Stability, minutes	1.5	0.9	1.0	1.1
Mixing tolerance index, BU	96	103	106	100
Farinogram, 300 g bowl				
Absorption, %	54.2	53.5	52.5	51.4
Dough development time, minutes	1.2	1.2	1.0	1.0
Stability, minutes	1.2	1.5	1.2	1.1
Mixing tolerance index, BU	103	103	108	102
Alveogram				
P (maximum over pressure), mm H ₂ O	37	33	32	29
L (length), mm	123	113	125	128
P/L	0.30	0.29	0.26	0.23
W (deformation energy), x 10 ⁻⁴ joules	85	75	75	76
le (elasticity index), %	33.5	33.1	33.5	35.3



Cookie test⁵

Sugar-snap, width, mm	81.9	82.0	83.7	83.7
Sugar-snap, ratio (width/thickness)	9.4	9.4	10.1	10.6
Macro wire-cut, width, mm	79.8	79.8	77.1	79.0
Macro wire-cut, ratio (width/thickness)	8.8	8.7	8.3	8.4

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).

⁵ Sugar snap tests for 2023 and 2024 crop years were conducted side by side in 2024 due to batch change of ingredient.