



| Canada Prairie Spring Red (CPSR) wheat | | |
|---|-------------|-------------|
| Harvest quality data for No. 2 or better CPSR, prairie aggregates ¹ | | |
| Quality parameter ² | 2023 | 2022 |
| Wheat | | |
| Test weight, kg/hL | 80.9 | 83.3 |
| Weight per 1000 kernels, g | 39.2 | 40.1 |
| Protein content, % | 12.6 | 12.1 |
| Protein content, % (dry matter basis) | 14.6 | 13.9 |
| Ash content, % | 1.46 | 1.45 |
| Falling Number, seconds | 407 | 413 |
| Particle size index, % | 55 | 50 |
| Milling flour yield - Bühler Laboratory Mill | | |
| Clean wheat basis, % | 76.9 | 76.3 |
| Flour, extraction (%) for analysis | 74 | 74 |
| Protein content, % | 11.8 | 11.2 |
| Protein loss, % | 0.8 | 0.8 |
| Wet gluten content, % | 31.4 | 29.6 |
| Gluten index, % | 97.6 | 96.5 |
| Ash content, % | 0.43 | 0.45 |
| Dough sheet brightness (L*) at 2h ³ | 77.0 | 76.2 |
| Dough sheet redness (a*) at 2h ³ | 1.6 | 1.5 |
| Dough sheet yellowness (b*) at 2h ³ | 25.2 | 25.8 |
| Starch damage, % | 7.3 | 8.2 |
| Amylograph peak viscosity, BU | 571 | 699 |
| Farinogram, 50 g bowl | | |
| Absorption, % | 63.1 | 63.5 |
| Dough development time, minutes | 7.4 | 5.6 |
| Stability, minutes | 9.7 | 9.0 |
| Mixing tolerance index, BU | 36 | 31 |
| Farinogram, 300 g bowl ⁴ | | |
| Absorption, % | 63.9 | 64.5 |
| Dough development time, minutes | 3.8 | 4.1 |
| Stability, minutes | 13.1 | 10.9 |
| Mixing tolerance index, BU | 15 | 15 |
| Extensogram (135 minutes) | | |
| Maximum resistance, BU | 509 | 538 |
| Extensibility (length), cm | 19.3 | 18.5 |
| Area, cm ² | 129 | 128 |
| Alveogram | | |
| P (maximum over pressure), mm H ₂ O | 122 | 130 |
| L (length), mm | 98 | 104 |
| P/L | 1.25 | 1.26 |
| W (deformation energy), 10 ⁻⁴ joules | 403 | 422 |
| Ie (elasticity index), % | 58.2 | 56.0 |



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Harvest quality data for No. 2 or better CPSR, prairie aggregates¹

| Quality parameter ² | 2023 | 2022 |
|---|------|------|
| Baking (Canadian short process) | | |
| Absorption, % | 67 | 67 |
| Mixing time, minutes | 5.1 | 4.9 |
| Mixing energy, Wh/kg | 12.5 | 11.5 |
| Loaf volume, cm ³ /100 g flour | 976 | 957 |

¹ No. 2 or better CPSR samples were obtained from the Canadian Grain Commission's Harvest Sample Program. Prairie aggregate region includes British Columbia, Alberta, Saskatchewan and Manitoba (regions 1-10 on crop region map).

² Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour, except Alveogram results which are reported 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).