

**Canada Prairie Spring Red (CPSR) wheat****Harvest quality data for No. 2 or better CPSR, prairie aggregates <sup>1</sup>**

<b>Quality parameter <sup>2</sup></b>	<b>2024</b>	<b>2023</b>
<b>Wheat</b>		
Test weight, kg/hL	81	81
Weight per 1000 kernels, g	36.8	39.2
Protein content, %	13.4	12.6
Protein content, % (dry matter basis)	15.5	14.6
Ash content, %	1.47	1.46
Falling Number, seconds	412	407
<b>Milling flour yield - Bühler Laboratory Mill</b>		
Clean wheat basis, %	75.8	76.9
<b>Flour, extraction (%) for analysis</b>	<b>74</b>	<b>74</b>
Protein content, %	12.5	11.8
Protein loss, %	0.9	0.8
Wet gluten content, %	32.6	31.4
Gluten index, %	97.6	97.6
Ash content, %	0.43	0.43
Dough sheet brightness (L*) at 2h <sup>3</sup>	75.5	77.0
Dough sheet redness (a*) at 2h <sup>3</sup>	1.9	1.6
Dough sheet yellowness (b*) at 2h <sup>3</sup>	24.8	25.2
Starch damage, %	7.4	7.3
Amylograph peak viscosity, BU	637	571
<b>Farinogram, 50 g bowl</b>		
Absorption, %	63.2	63.1
Dough development time, minutes	5.0	7.4
Stability, minutes	10.4	9.7
Mixing tolerance index, BU	17	36
<b>Farinogram, 300 g bowl <sup>4</sup></b>		
Absorption, %	64.2	63.9
Dough development time, minutes	5.4	3.8
Stability, minutes	13.5	13.1
Mixing tolerance index, BU	17	15
<b>Extensogram (135 minutes), standard method</b>		
Maximum resistance, BU	678	509
Extensibility (length), cm	19.7	19.3
Area, cm <sup>2</sup>	169	129
<b>Extensogram (90 minutes), pin mixer method <sup>5</sup></b>		
Maximum resistance, BU	658	577
Extensibility (length), cm	15.8	15.9
Area, cm <sup>2</sup>	124	113
<b>Alveogram</b>		
P (maximum over pressure), mm H <sub>2</sub> O	124	122
L (length), mm	114	98
P/L	1.09	1.25
W (deformation energy), 10 <sup>-4</sup> joules	481	403
le (elasticity index), %	62.4	58.2



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<b>Baking (Canadian short process)</b>		
Absorption, %	66	67
Mixing time, minutes	5.7	5.1
Mixing energy, Wh/kg	13.4	12.5
Loaf volume, cm <sup>3</sup> /100 g flour	933	976

<sup>1</sup> 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).

<sup>2</sup> 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. For more information refer to Methods and tests used by the Canadian Grain Commission to measure the quality of wheat.

<sup>3</sup> Colour measured with Minolta CR-410 with D65 illuminant. For more information refer to our colour – water dough sheet method.

<sup>4</sup> An additional test reported on starting in 2022. Farinograph results were historically generated with only a 50 g bowl.

<sup>5</sup> An additional test reported on in 2024. The fully developed dough was prepared using a Swanson-type pin mixer to 10% past peak time with 1% salt (flour weight basis) and Farinograph absorption of plus 4%. For more information refer to our Extensogram - pin mixer method.



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### Farinogram and Extensogram Curves

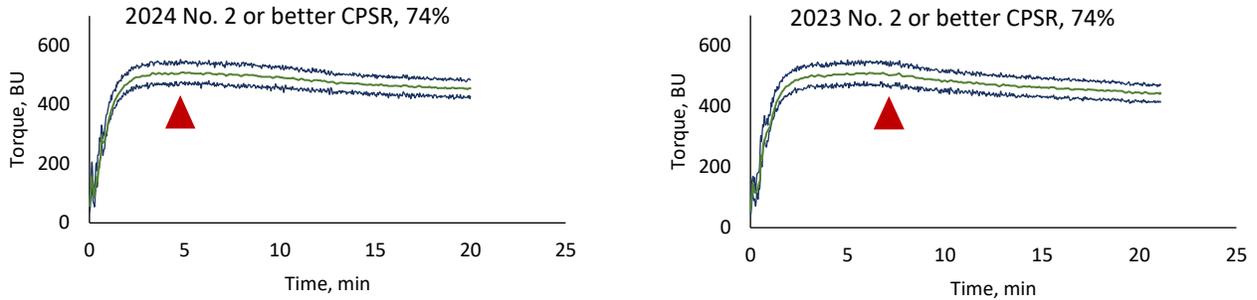


Figure 1. Examples of Farinograms (50 g bowl) generated from flour with extraction rates of 74% for all prairies aggregate samples of No. 2 or better CPSR from the 2023 and 2024 crop years. Minimum and maximum torque values (blue), mean torque values (green) and dough development time (red arrow) are shown.

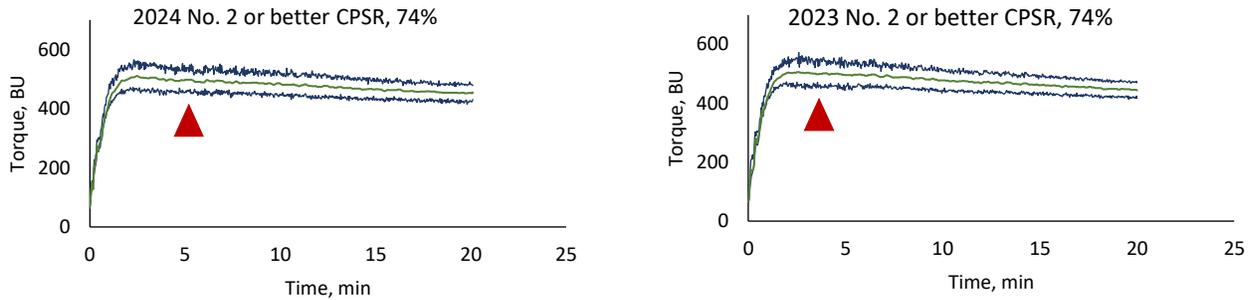


Figure 2. Examples of Farinograms (300 g bowl) generated from flour with extraction rates of 74% for all prairies aggregate samples of No. 2 or better CPSR from the 2023 and 2024 crop years. Minimum and maximum torque values (blue), mean torque values (green) and dough development time (red arrow) are shown.

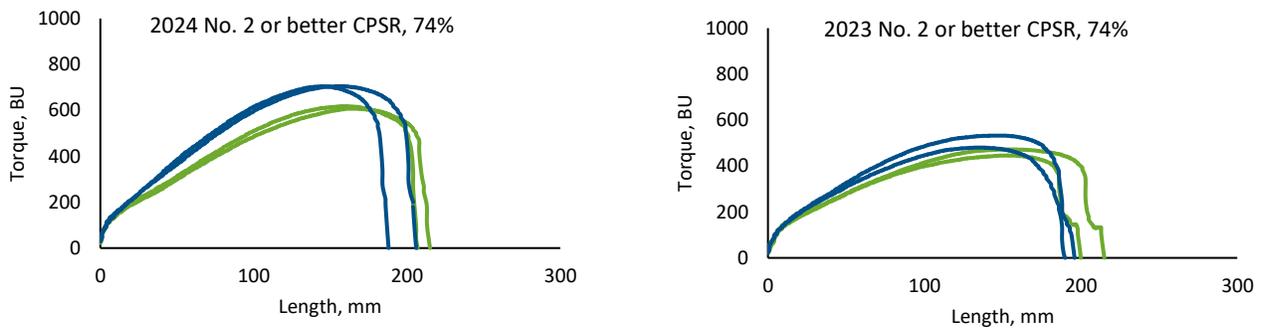


Figure 3. Examples of Extensograms (standard method) at 45 minutes (green) and 135 minutes (blue) generated from flour with extraction rates of 74% for all prairies aggregate samples of No. 2 or better CPSR from the 2023 and 2024 crop years.