



**Canada Western Amber Durum (CWAD) wheat  
Harvest quality data for No.1, No. 2 and No. 3 CWAD, prairie aggregates <sup>1</sup>**

Quality parameter <sup>2</sup>	2023			2022		
	No. 1 CWAD	No. 2 CWAD	No. 3 CWAD	No. 1 CWAD	No. 2 CWAD	No. 3 CWAD
<b>Wheat</b>						
Test weight, kg/hL	81.3	79.4	78.7	81.6	79.9	80.7
Weight per 1000 kernels, g	37.2	36.8	37.4	39.3	36.9	36.6
Vitreous kernels, %	95	86	78	93	91	81
Protein content, %	14.7	14.6	15.0	14.2	15.3	14.2
Ash content, %	1.44	1.51	1.55	1.62	1.67	1.65
Falling Number, sec	438	428	379	506	443	433
Durum particle size index, %	36.8	36.2	37.0	33.8	36.4	34.8
Cadmium content, mg/kg	0.067	0.068	0.063	0.076	0.076	0.070
<b>Milling - Allis-Chalmers Mill</b>						
Total milling yield, %	73.2	72.4	71.6	74.3	73.3	74.1
Semolina yield, %	65.9	65.5	64.9	66.3	65.0	65.6
<b>Semolina<sup>3</sup></b>						
Protein content, %	14.0	14.0	14.2	13.1	13.7	13.0
Protein loss, %	0.7	0.6	0.8	1.1	1.6	1.2
Wet gluten content, %	34.7	33.5	34.5	32.3	33.6	32.2
Gluten index, %	80	79	72	79	75	77
Ash content, %	0.72	0.75	0.77	0.75	0.76	0.74
Yellow pigment content, ppm	10.8	11.0	11.4	11.0	11.2	11.0
Yellowness, b*	33.2	33.0	32.5	34.1	33.2	33.0
<b>Granulation</b>						
> 425 µm, %	8.1	8.6	8.6	7.0	7.0	7.1
> 250 µm, %	60.0	60.1	58.5	62.9	61.0	62.0
> 180 µm, %	18.5	17.5	17.7	18.3	18.1	18.3
> 150 µm, %	6.2	6.1	6.3	5.6	5.8	5.6
< 150 µm, %	7.2	7.6	9.0	6.2	8.1	6.9
<b>Semolina speck count per 50 cm<sup>2</sup></b>						
Total specks	8	11	14	9	9	17
Dark specks	1	3	2	1	2	3
Large specks (≥ 0.06 mm <sup>2</sup> )	3	5	7	4	3	8
<b>Alveogram<sup>4</sup></b>						
P (maximum over pressure), mm H <sub>2</sub> O	94	96	98	89	90	81
L (length), mm	87	83	82	96	101	98
P/L	1.08	1.16	1.20	0.93	0.89	0.83
W (deformation energy), 10 <sup>-4</sup> joules	245	243	242	243	257	226
le (elasticity Index), %	48.3	47.9	47.1	48.3	49.4	48.1
<b>Spaghetti colour dried at 85°C</b>						
Brightness, L*	71.1	70.4	69.8	72.5	71.7	71.8
Redness, a*	7.2	7.8	8.5	5.5	6.2	6.0
Yellowness, b*	64.0	64.0	63.7	66.5	67.0	66.7
<b>Spaghetti texture dried at 85°C</b>						
Peak cutting force, g	697	680	676	574	578	573
Dry strand diameter, mm	1.71	1.71	1.71	1.71	1.69	1.70
Cooked strand diameter, mm	2.53	2.53	2.53	2.54	2.53	2.53

<sup>1</sup> Includes all durum producing regions in Saskatchewan and Alberta.

<sup>2</sup> Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for semolina, except Alveogram results which are reported on a 15% moisture basis.

<sup>3</sup> Semolina analysis is conducted using granular products with a constant extraction rate of 70%.

<sup>4</sup> Alveogram results from the Chopin Alveolab.