



Wheat, No.1 and No.2 Canada Western Amber Durum (CWAD) First quarter export cargo aggregates by grade

Quality parameter ²	First quarter 2023-2024 crop year ¹	
	No. 1 CWAD	No.2 CWAD
Wheat		
Test weight, kg/hL	82.0	81.9
Weight per 1000 kernels, g	37.7	35.3
Vitreous kernels, %	88	85
Protein content, %	14.7	14.4
Ash content, %	1.57	1.56
Falling Number, sec	477	456
Durum particle size index, %	37	37.7
Milling - Allis-Chalmers mill		
Total milling yield, %	73.5	73.5
Semolina yield, %	65.8	65.6
Semolina³		
Protein content, %	13.9	13.6
Protein loss, %	0.8	0.8
Wet gluten content, %	32.8	31.9
Gluten index, %	79	77
Ash content, %	0.77	0.75
Yellow pigment content, ppm	10.3	10.1
Yellowness, b*	32.0	31.8
Granulation		
> 425 µm, %	9.4	10.0
> 250 µm, %	59.3	58.3
> 180 µm, %	18.5	18.3
> 150 µm, %	5.5	5.6
< 150 µm, %	7.2	7.8
Semolina speck count per 50 cm²		
Total specks	14	13
Dark specks	1	2
Large specks (≥ 0.06 mm ²)	7	6
Alveogram⁴		
P (maximum over pressure), mm H ₂ O	98	96
L (length), mm	90	92
P/L	1.09	1.04
W (deformation energy), 10 ⁻⁴ joules	267	266
le (elasticity Index), %	49.5	49.4
Spaghetti colour dried at 85°C		
Brightness, L*	70.5	70.6
Redness, a*	6.8	6.7
Yellowness, b*	62.6	62.9
Spaghetti texture dried at 85°C		
Peak cutting force, g	628	600
Dry strand diameter, mm	1.71	1.72
Cooked strand diameter, mm	2.50	2.51

¹ First quarter cargo aggregates were made from loading samples of export shipments in the months of August, September, and October 2023.

² 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.

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

⁴ Alveogram results from the Chopin Alveolab.