



## Wheat, No.1, 2 and 3 Canada Western Amber Durum (CWAD) Second quarter export cargo aggregates by grade

Second quarter 2023-2024 crop year<sup>1</sup>

Quality parameter <sup>2</sup>	No. 1 CWAD	No.2 CWAD	No.3 CWAD
<b>Wheat</b>			
Test weight, kg/hL	81.4	81.5	81.8
Weight per 1000 kernels, g	38.5	36.0	35.1
Vitreous kernels, %	87	85	77
Protein content, %	15.1	15.2	14.6
Ash content, %	1.46	1.53	1.52
Falling Number, sec	411	378	382
Durum particle size index, %	35.8	37.1	39.3
<b>Milling - Allis-Chalmers mill</b>			
Total milling yield, %	73.4	72.7	73.1
Semolina yield, %	65.7	65.1	65.1
<b>Semolina<sup>3</sup></b>			
Protein content, %	14.0	14.0	13.8
Protein loss, %	1.1	1.2	0.8
Wet gluten content, %	34.0	34.3	33.1
Gluten index, %	76	75	74
Ash content, %	0.75	0.73	0.73
Yellow pigment content, ppm	10.5	10.3	10.3
Yellowness, b*	32.2	31.8	31.6
<b>Granulation</b>			
> 425 µm, %	9.5	9.3	8.7
> 250 µm, %	59.6	58.6	58.9
> 180 µm, %	18.4	18.6	18.9
> 150 µm, %	5.5	5.5	5.6
< 150 µm, %	7.0	8.0	7.8
<b>Semolina speck count per 50 cm<sup>2</sup></b>			
Total specks	15	18	14
Dark specks	2	2	3
Large specks (≥ 0.06 mm <sup>2</sup> )	7	8	7
<b>Alveogram<sup>4</sup></b>			
P (maximum over pressure), mm H <sub>2</sub> O	96	97	92
L (length), mm	90	94	95
P/L	1.07	1.03	0.97
W (deformation energy), 10 <sup>-4</sup> joules	255	262	252
le (elasticity Index), %	48.5	48.2	48.6
<b>Spaghetti colour dried at 85°C</b>			
Brightness, L*	70.0	70.2	70.1
Redness, a*	7.1	6.9	6.9
Yellowness, b*	63.1	63.4	63.0
<b>Spaghetti texture dried at 85°C</b>			
Peak cutting force, g	618	631	575
Dry strand diameter, mm	1.72	1.71	1.71
Cooked strand diameter, mm	2.53	2.51	2.51

<sup>1</sup> No.1 and No.2 CWAD cargo aggregates were made from loading samples of export shipments in the months of November and December 2023 and January 2024. No. 3 CWAD cargo aggregates were made from loading samples of export shipments from August to December 2023 and January 2024.

<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>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.