



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

Quality parameter <sup>2</sup>	Third quarter 2023-2024 crop year <sup>1</sup>	
	No. 1 CWAD	No. 2 CWAD
<b>Wheat</b>		
Test weight, kg/hL	81.5	81.3
Weight per 1000 kernels, g	37.6	38.8
Vitreous kernels, %	89	82
Protein content, %	14.8	14.7
Ash content, %	1.52	1.52
Falling Number, sec	411	370
Durum particle size index, %	39.7	41.1
<b>Milling - Allis-Chalmers mill</b>		
Total milling yield, %	73.5	73.5
Semolina yield, %	65.3	65.5
<b>Semolina<sup>3</sup></b>		
Protein content, %	13.9	13.9
Protein loss, %	0.9	0.8
Wet gluten content, %	34.9	34.9
Gluten index, %	71	70
Ash content, %	0.76	0.77
Yellow pigment content, ppm	10.4	10.3
Yellowness, b*	32.4	32.0
<b>Granulation</b>		
> 425 µm, %	8.7	9.6
> 250 µm, %	58.4	57.7
> 180 µm, %	19.5	19.7
> 150 µm, %	6.1	5.9
< 150 µm, %	7.3	7.1
<b>Semolina speck count per 50 cm<sup>2</sup></b>		
Total specks	17	18
Dark specks	2	4
Large specks (≥ 0.06 mm <sup>2</sup> )	8	9
<b>Alveogram<sup>4</sup></b>		
P (maximum over pressure), mm H <sub>2</sub> O	89	87
L (length), mm	90	92
P/L	0.99	0.95
W (deformation energy), 10 <sup>-4</sup> joules	238	231
le (elasticity Index), %	48.7	47.6
<b>Spaghetti colour dried at 85°C</b>		
Brightness, L*	70.5	70.3
Redness, a*	6.7	6.8
Yellowness, b*	63.7	63.4
<b>Spaghetti texture dried at 85°C</b>		
Peak cutting force, g	661	682
Dry strand diameter, mm	1.72	1.72
Cooked strand diameter, mm	2.50	2.51

<sup>1</sup> Third quarter cargo aggregates were made from loading samples of export shipments in the months of February, March and April of 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>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.