



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

Fourth quarter 2023-2024 crop year¹

Quality parameter ²	No. 1 CWAD	No. 2 CWAD	No. 3 CWAD
Wheat			
Test weight, kg/hL	82.2	81.3	81.6
Weight per 1000 kernels, g	37.0	39.2	38.0
Vitreous kernels, %	85	86	87
Protein content, %	14.4	14.6	14.4
Ash content, %	1.52	1.53	1.50
Falling Number, sec	446	367	450
Milling - Allis-Chalmers mill			
Total milling yield, %	72.7	72.7	72.2
Semolina yield, %	64.8	64.9	64.3
Semolina³			
Protein content, %	13.8	13.9	13.8
Protein loss, %	0.6	0.7	0.6
Wet gluten content, %	32.7	32.6	32.4
Gluten index, %	84	86	84
Ash content, %	0.75	0.77	0.74
Yellow pigment content, ppm	10.0	10.1	10.1
Yellowness, b*	32.0	31.8	31.3
Granulation			
> 425 µm, %	9.2	8.6	8.8
> 250 µm, %	57.0	58.4	57.7
> 180 µm, %	20.0	19.7	19.6
> 150 µm, %	5.9	5.6	5.8
< 150 µm, %	8.0	7.7	8.1
Semolina speck count per 50 cm²			
Total specks	9	14	14
Dark specks	1	2	2
Large specks (≥ 0.06 mm ²)	4	8	7
Alveogram⁴			
P (maximum over pressure), mm H ₂ O	91	93	87
L (length), mm	94	91	98
P/L	0.97	1.02	0.89
W (deformation energy), 10 ⁻⁴ joules	250	254	244
le (elasticity Index), %	49.5	49.3	48.5
Spaghetti colour dried at 85°C			
Brightness, L*	69.6	69.1	69.2
Redness, a*	8.6	9.0	8.8
Yellowness, b*	62.7	62.6	62.4
Spaghetti texture dried at 85°C			
Peak cutting force, g	660	658	638
Dry strand diameter, mm	1.71	1.71	1.71
Cooked strand diameter, mm	2.48	2.49	2.48

¹ No.1 and No.2 CWAD cargo aggregates were made from loading samples of export shipments in the months of May, June, and July of 2024. No. 3 CWAD cargo aggregates were made from loading samples of export shipments from February to July of 2024.

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.