



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

First quarter 2024-2025 <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	80.8	80.6
Weight per 1000 kernels, g	34.9	35.6	35.1
Vitreous kernels, %	84	82	85
Protein content, %	15.1	14.8	15.6
Ash content, %	1.59	1.60	1.65
Falling Number, sec	532	506	493
<b>Milling - Allis-Chalmers mill</b>			
Total milling yield, %	72.9	72.7	71.9
Semolina yield, %	64.8	64.2	63.5
<b>Semolina<sup>3</sup></b>			
Protein content, %	14.0	14.1	14.5
Protein loss, %	1.1	0.7	1.1
Wet gluten content, %	33.1	33.7	36.0
Gluten index, %	90	87	86
Ash content, %	0.77	0.79	0.80
Yellow pigment content, ppm	10.5	10.8	10.7
Yellowness, b*	32.1	32.2	31.8
<b>Granulation</b>			
> 425 µm, %	7.5	7.6	7.8
> 250 µm, %	55.9	55.5	54.1
> 180 µm, %	21.0	20.9	20.7
> 150 µm, %	7.1	7.1	7.0
< 150 µm, %	8.6	9.0	10.4
<b>Alveogram<sup>4</sup></b>			
P (maximum over pressure), mm H <sub>2</sub> O	89	86	84
L (length), mm	102	107	115
P/L	0.87	0.80	0.73
W (deformation energy), 10 <sup>-4</sup> joules	268	262	269
le (elasticity Index), %	51.7	51.6	52.1
<b>Spaghetti colour dried at 85°C</b>			
Brightness, L*	70.3	70.2	69.8
Redness, a*	7.5	7.7	7.8
Yellowness, b*	63.2	63.4	64.0
<b>Spaghetti texture dried at 85°C</b>			
Peak cutting force, g	683	651	698
Dry strand diameter, mm	1.71	1.71	1.71
Cooked strand diameter, mm	2.50	2.50	2.50

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