



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

Second quarter 2024-2025 ¹

Quality parameter ²	No. 1 CWAD	No.2 CWAD	No.3 CWAD
Wheat			
Test weight, kg/hL	81.2	81.3	80.8
Weight per 1000 kernels, g	33.5	34.9	33.3
Vitreous kernels, %	87	83	86
Protein content, %	15.3	14.9	15.3
Ash content, %	1.66	1.66	1.69
Falling Number, sec	426	440	446
Milling - Allis-Chalmers mill			
Total milling yield, %	72.5	72.6	71.3
Semolina yield, %	64.4	64.1	62.8
Semolina³			
Protein content, %	14.3	14.5	14.5
Protein loss, %	1.0	0.4	0.8
Wet gluten content, %	34.9	35.3	35.0
Gluten index, %	88	83	88
Ash content, %	0.82	0.81	0.81
Yellow pigment content, ppm	11.0	11.0	11.1
Yellowness, b*	32.3	32.2	31.8
Granulation			
> 425 µm, %	7.4	6.9	6.2
> 250 µm, %	55.0	55.2	54.1
> 180 µm, %	20.7	20.8	21.2
> 150 µm, %	7.2	7.2	7.2
< 150 µm, %	9.6	9.9	11.4
Alveogram⁴			
P (maximum over pressure), mm H ₂ O	89	86	94
L (length), mm	114	110	109
P/L	0.78	0.78	0.86
W (deformation energy), 10 ⁻⁴ joules	295	272	307
le (elasticity Index), %	54.3	52.9	55.3
Spaghetti colour dried at 85°C			
Brightness, L*	70.2	70.2	70.0
Redness, a*	7.4	7.3	7.5
Yellowness, b*	64.0	64.5	64.4
Spaghetti texture dried at 85°C			
Peak cutting force, g	674	662	720
Dry strand diameter, mm	1.73	1.72	1.73
Cooked strand diameter, mm	2.52	2.51	2.50

¹ Second quarter cargo aggregates were made from loading samples of export shipments in the months of November, December of 2024 and January of 2025.

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.