



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

Third quarter 2024-2025 ¹

Quality parameter ²	No. 1 CWAD	No.2 CWAD	No.3 CWAD
Wheat			
Test weight, kg/hL	81.3	80.8	80.8
Weight per 1000 kernels, g	33.9	32.6	32.2
Vitreous kernels, %	89	85	82
Protein content, %	15.3	15.5	15.2
Ash content, %	1.66	1.71	1.67
Falling Number, sec	480	463	492
Milling - Allis-Chalmers mill			
Total milling yield, %	72.3	71.9	71.0
Semolina yield, %	64.2	63.5	62.7
Semolina³			
Protein content, %	14.3	14.4	14.4
Protein loss, %	1.0	1.1	0.8
Wet gluten content, %	35.6	35.9	35.8
Gluten index, %	83	83	83
Ash content, %	0.81	0.83	0.83
Yellow pigment content, ppm	10.6	10.7	10.9
Yellowness, b*	32.2	31.9	31.8
Granulation			
> 425 µm, %	7.5	7.1	6.8
> 250 µm, %	55.0	54.3	53.5
> 180 µm, %	20.5	20.6	20.8
> 150 µm, %	7.5	7.4	7.5
< 150 µm, %	9.5	10.7	11.4
Alveogram⁴			
P (maximum over pressure), mm H ₂ O	93	92	91
L (length), mm	91	102	96
P/L	1.02	0.90	0.95
W (deformation energy), 10 ⁻⁴ joules	262	282	271
le (elasticity Index), %	52.5	53.7	53.9
Spaghetti colour dried at 85°C			
Brightness, L*	70.5	70.1	70.1
Redness, a*	7.4	7.7	7.7
Yellowness, b*	64.1	63.8	64.3
Spaghetti texture dried at 85°C			
Peak cutting force, g	705	738	722
Dry strand diameter, mm	1.76	1.74	1.75
Cooked strand diameter, mm	2.53	2.50	2.52

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