



Canada Western Red Spring (CWRS) wheat Harvest quality data for No. 2 CWRS, prairie aggregates¹

Quality parameter ²	2023	2022
Wheat		
Test weight, kg/hL	80.9	81.8
Weight per 1000 kernels, g	36.1	34.2
Protein content, %	13.0	13.5
Protein content, % (dry matter basis)	15.1	15.7
Ash content, %	1.42	1.52
Falling Number, seconds	360	357
Particle size index, %	52	51
Milling flour yield - Bühler Laboratory Mill		
Clean wheat basis, %	76.4	76.3
Flour, extraction (%) for analysis	74	74
Protein content, %	12.3	12.7
Protein loss, %	0.7	0.9
Wet gluten content, %	32.8	34.0
Gluten index, %	97.4	95.2
Ash content, %	0.42	0.45
Dough sheet brightness (L*) at 2h ³	77.4	76.4
Dough sheet redness (a*) at 2h ³	1.6	1.7
Dough sheet yellowness (b*) at 2h ³	25.4	25.6
Starch damage, %	7.8	7.9
Amylograph peak viscosity, BU	470	520
Farinogram, 50 g bowl		
Absorption, %	63.7	63.7
Dough development time, minutes	6.5	5.2
Stability, minutes	9.9	7.8
Mixing tolerance index, BU	31	34
Farinogram, 300 g bowl⁴		
Absorption, %	64.6	64.7
Dough development time, minutes	5.6	7.0
Stability, minutes	13.1	10.3
Mixing tolerance index, BU	17	31
Extensogram (135 minutes)		
Maximum resistance, BU	570	447
Extensibility (length), cm	22.0	22.0
Area, cm ²	161	127
Alveogram		
P (maximum over pressure), mm H ₂ O	115	106
L (length), mm	116	147
P/L	0.99	0.72
W (deformation energy), 10 ⁻⁴ joules	445	457
le (elasticity index), %	61.8	59.5



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Baking (Canadian short process)		
Absorption, %	67	66
Mixing time, minutes	5.5	4.4
Mixing energy, Wh/kg	14.0	10.5
Loaf volume, cm ³ /100 g flour	979	951

¹ No. 2 CWRS samples were obtained from the Canadian Grain Commission's Harvest Sample Program. Prairie aggregate region includes British Columbia, Alberta, Saskatchewan and Manitoba (regions 1-10 on crop region map).

² Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour, except Alveogram results which are reported on a 15% moisture basis. More information is available on wheat methods and tests.

³ Colour measured with Minolta CR-410 with D65 illuminant. More information is available on wheat methods and tests.

⁴ New parameter starting 2022 (Farinograph results were historically generated with only a 50 g bowl).