Wheat, No. 1 and 2 Canada Western Red Spring (CWRS)
Export cargo aggregates by grade

Quality parameter [2]	First quarter 2023-2024 crop year[1]				
	Atlantic		Pacific		
	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS		No. 2 CWRS
Wheat					
Test weight, kg/hL	83.6	83.3	83.4		82.7
Weight per 1000 kernels, g	36.1	34.3	31.7		33.4
Protein content, %	14.2	13.9	13.8		13.8
Protein content, % (dry matter basis)	16.5	16.1	15.9		16.0
Ash content, %	1.57	1.53	1.43		1.44
Falling Number, seconds	421	360	391		415
Particle size index, %	51	52	54		51
Milling flour yield - Bühler laboratory mill					
Clean wheat basis, %	76.5	76.4	77.0		76.7
Flour, extraction (%) for analysis	**74**	**74**	**74**	**60**	**74**
Protein content, %	13.3	13.1	13.1	13.0	13.1
Wet gluten content, %	36.5	34.7	35.6	34.6	35.2
Gluten index, %	93.5	96.4	96.8	97.4	95.6
Ash content, %	0.45	0.44	0.42	0.38	0.42
Dough sheet (water) brightness (L*) at 2h [3]	76.2	76.1	76.5	77.4	76.2
Dough sheet (water) redness (a*) at 2h [3]	2.0	2.0	1.9	1.6	1.9
Dough sheet (water) yellowness (b*) at 2h [3]	25.7	25.4	25.5	25.7	25.2
Starch damage, %	7.9	8.1	8.1	7.6	8.2
Amylograph peak viscosity, BU	561	518	559	645	535
Farinogram, 50 g bowl					
Absorption, %	64.0	63.3	64.4	63.9	64.0
Dough development time, minutes	6.5	7.5	7.7	8.3	6.8
Stability, minutes	9.6	11.1	9.8	20.1	10.2
Mixing tolerance index, BU	24	27	28	15	26
Farinogram, 300 g bowl					
Absorption, %	65.0	64.7	65.5	65.1	65.4
Dough development time, minutes	7.5	6.4	7.8	8.4	6.0
Stability, minutes	14.8	14.8	15.2	43.0	15.3
Mixing tolerance index, BU	14	14	14	10	14
Extensogram (135 minutes) [4]					
Maximum resistance, BU	619	638	674	771	631
Extensibility (length), cm	19.7	19.9	19.0	19.2	19.6
Area, cm^2	153	160	160	183	154
Alveogram					
P (maximum over pressure), mm H_2O	108	116	127	134	128
L (length), mm	132	125	120	112	114
P/L	0.82	0.93	1.06	1.20	1.12
W (deformation energy), x 10^{-4} joules	453	474	505	509	488
le (elasticity index), %	61.2	62.1	62.2	62.3	62.3

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Quality parameter [2]	First quarter 2023-2024 crop year[1]				
	Atlantic		Pacific		
	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS		No. 2 CWRS
Baking (Canadian short process)					
Absorption, %	68	67	68	68	68
Mixing time, minutes	4.9	5.0	5.0	5.2	5.1
Mixing energy, Wh/kg	13.1	13.1	13.0	13.7	13.7
Loaf volume, cm^3/100 g flour	1019	1001	1040	1033	1006
Baking (Sponge and Dough)					
Absorption, %	NA [5]	NA	63	63	NA
Mixing time, minutes	NA	NA	4.1	4.2	NA
Mixing energy, Wh/kg	NA	NA	6.7	6.9	NA
Loaf volume, cm^3/100 g flour	NA	NA	1048	1045	NA

[1] First quarter cargo aggregates were made from loading samples of export shipments in the months of August, September, and October of 2023, which may include CWRS crop grown in 2022.

[2] Data are reported on a 13.5% moisture basis for wheat and 14.0% moisture basis for flour, except Alveogram results are reported on a 15.0% moisture basis. For more information see wheat methods and tests.

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

[4] Extensogram results were generated from dough mixed using the 2024 FarinoGraph model mixer. Historically, the Farinograph-E model mixer was used for mixing dough.

[5] Not available.