



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

Quality parameter <sup>2</sup>	Second quarter 2023-2024 crop year <sup>1</sup>			
	Atlantic		Pacific	
	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS	No. 2 CWRS
<b>Wheat</b>				
Test weight, kg/hL	83.3	83.1	82.9	82.6
Weight per 1000 kernels, g	36.5	36.3	34.7	36.0
Protein content, %	13.8	13.9	13.6	13.9
Protein content, % (dry matter basis)	16.0	16.0	15.8	16.1
Ash content, %	1.43	1.44	1.38	1.48
Falling Number, seconds	385	353	381	387
Particle size index, %	50	51	52	51
<b>Milling flour yield - Bühler laboratory mill</b>				
Clean wheat basis, %	76.9	76.6	76.7	76.4
<b>Flour, extraction (%) for analysis</b>	<b>74</b>	<b>74</b>	<b>74</b>	<b>60</b>
Protein content, %	12.9	12.9	13.0	12.8
Wet gluten content, %	34.3	34.2	34.6	34.8
Gluten index, %	97.2	97.9	95.3	97.1
Ash content, %	0.42	0.41	0.40	0.38
Dough sheet (water) brightness (L*) at 2h <sup>3</sup>	76.2	75.7	76.4	77.0
Dough sheet (water) redness (a*) at 2h <sup>3</sup>	1.8	2.0	1.9	1.5
Dough sheet (water) yellowness (b*) at 2h <sup>3</sup>	25.4	25.4	25.4	25.5
Starch damage, %	7.9	8.0	8.0	7.3
Amylograph peak viscosity, BU	508	461	502	538
<b>Farinogram, 50 g bowl</b>				
Absorption, %	63.4	63.3	64.7	63.4
Dough development time, minutes	7.4	7.7	6.7	9.9
Stability, minutes	11.0	10.4	10.3	24.6
Mixing tolerance index, BU	24	30	22	12
<b>Farinogram, 300 g bowl</b>				
Absorption, %	64.4	64.8	65.9	64.5
Dough development time, minutes	7.7	7.0	5.9	7.5
Stability, minutes	15.0	13.6	14.6	44.3
Mixing tolerance index, BU	19	23	14	8
<b>Extensogram (135 minutes) <sup>4</sup></b>				
Maximum resistance, BU	712	694	649	807
Extensibility (length), cm	18.8	20.2	19.7	18.8
Area, cm <sup>2</sup>	167	175	160	188
<b>Alveogram</b>				
P (maximum over pressure), mm H <sub>2</sub> O	125	120	133	130
L (length), mm	116	125	110	113
P/L	1.08	0.96	1.21	1.15
W (deformation energy), x 10 <sup>-4</sup> joules	494	500	498	507
le (elasticity index), %	63.4	63.1	62.8	63.5



## Wheat, No. 1 and 2 Canada Western Red Spring (CWRS) First quarter export cargo aggregates by grade

Quality parameter <sup>2</sup>	Second quarter 2023-2024 crop year <sup>1</sup>				
	Atlantic		Pacific		
	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS	No. 2 CWRS	
<b>Baking (Canadian short process)</b>					
Absorption, %	67	67	68	67	67
Mixing time, minutes	5.6	5.7	5.0	5.4	4.9
Mixing energy, Wh/kg	15.2	16.9	13.1	14.1	13.5
Loaf volume, cm <sup>3</sup> /100 g flour	1034	1023	1042	1057	1013
<b>Baking (Sponge and Dough)</b>					
Absorption, %	NA <sup>5</sup>	NA	64	63	NA
Mixing time, minutes	NA	NA	4.3	4.3	NA
Mixing energy, Wh/kg	NA	NA	6.7	7.8	NA
Loaf volume, cm <sup>3</sup> /100 g flour	NA	NA	1102	1070	NA

<sup>1</sup> Second quarter cargo aggregates were made from loading samples of export shipments in the months of November, December of 2023 and January of 2024.

<sup>2</sup> 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](#).

<sup>3</sup> Colour measured with Minolta CR-410 with D65 Illuminant. More information is available on [wheat methods and tests](#).

<sup>4</sup> Extensogram results were generated from dough mixed using the 2024 Farinograph model mixer. Historically, the Farinograph-E model mixer was used for mixing dough.

<sup>5</sup> Not available.