



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

Quality parameter <sup>2</sup>	Third 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	82.9	82.7	82.9
Weight per 1000 kernels, g	35.5	34.0	37.1	36.1
Protein content, %	13.7	13.7	13.7	13.7
Protein content, % (dry matter basis)	15.8	15.9	15.9	15.8
Ash content, %	1.41	1.45	1.37	1.38
Falling Number, seconds	337	352	391	365
Particle size index, %	48	48	48	49
<b>Milling flour yield - Bühler laboratory mill</b>				
Clean wheat basis, %	77.1	77.3	77.0	76.4
<b>Flour, extraction (%) for analysis</b>	<b>74</b>	<b>74</b>	<b>74</b>	<b>60</b>
Protein content, %	12.7	13.0	13.0	12.6
Wet gluten content, %	33.1	34.7	35.4	34.4
Gluten index, %	97.0	96.2	94.7	96.5
Ash content, %	0.44	0.45	0.43	0.39
Dough sheet (water) brightness (L*) at 2h <sup>3</sup>	76.0	75.3	76.0	77.1
Dough sheet (water) redness (a*) at 2h <sup>3</sup>	1.8	2.1	2.0	1.6
Dough sheet (water) yellowness (b*) at 2h <sup>3</sup>	25.4	25.1	25.5	25.3
Starch damage, %	7.5	7.6	7.8	7.7
Amylograph peak viscosity, BU	469	400	465	553
<b>Farinogram, 50 g bowl</b>				
Absorption, %	62.5	62.3	64.0	63.8
Dough development time, minutes	7.4	7.3	7.7	6.7
Stability, minutes	11.7	10.2	11.4	20.9
Mixing tolerance index, BU	28	32	27	15
<b>Farinogram, 300 g bowl</b>				
Absorption, %	63.3	63.7	65.1	64.5
Dough development time, minutes	6.5	6.2	8.2	8.5
Stability, minutes	14.9	12.2	14.8	42.6
Mixing tolerance index, BU	15	22	20	9
<b>Extensogram (135 minutes) <sup>4</sup></b>				
Maximum resistance, BU	645	588	676	792
Extensibility (length), cm	19.8	21.1	19.3	18.2
Area, cm <sup>2</sup>	160	158	161	176
<b>Alveogram</b>				
P (maximum over pressure), mm H <sub>2</sub> O	113	104	119	129
L (length), mm	119	135	119	107
P/L	0.95	0.77	1.00	1.21
W (deformation energy), x 10 <sup>-4</sup> joules	455	451	480	476
le (elasticity index), %	63.3	62.1	63.1	62.1



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<b>Baking (Canadian short process)</b>					
Absorption, %	67	66	68	66	68
Mixing time, minutes	5.6	5.2	5.1	5.3	4.9
Mixing energy, Wh/kg	13.1	13.2	12.1	13.2	11.4
Loaf volume, cm <sup>3</sup> /100 g flour	1087	1158	1085	1127	1138
<b>Baking (Sponge and Dough)</b>					
Absorption, %	NA <sup>5</sup>	NA	64	64	NA
Mixing time, minutes	NA	NA	4.6	5.1	NA
Mixing energy, Wh/kg	NA	NA	8.3	10.4	NA
Loaf volume, cm <sup>3</sup> /100 g flour	NA	NA	1032	995	NA

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