



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

Quality parameter ²	Fourth 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	83.0	82.7	82.6	82.1
Weight per 1000 kernels, g	36.6	35.6	36.3	36.2
Protein content, %	13.4	13.5	13.6	13.7
Protein content, % (dry matter basis)	15.4	15.6	15.8	15.9
Ash content, %	1.40	1.39	1.36	1.35
Falling Number, seconds	385	363	381	401
Milling flour yield - Bühler laboratory mill				
Clean wheat basis, %	76.8	76.7	76.6	76.3
Flour, extraction (%) for analysis	74	74	74	60
Protein content, %	12.8	12.7	13.0	12.8
Wet gluten content, %	33.4	33.5	34.6	34.2
Gluten index, %	97.3	96.1	97.7	96.4
Ash content, %	0.42	0.43	0.43	0.39
Dough sheet (water) brightness (L*) at 2h ³	76.2	76.0	76.3	77.1
Dough sheet (water) redness (a*) at 2h ³	1.9	1.9	1.9	1.6
Dough sheet (water) yellowness (b*) at 2h ³	25.2	25.6	25.2	25.8
Starch damage, %	8.2	8.1	8.1	7.9
Amylograph peak viscosity, BU	513	432	497	584
Farinogram, 50 g bowl				
Absorption, %	63.1	63.3	64.2	63.6
Dough development time, minutes	7.3	7.9	5.4	8.3
Stability, minutes	12.6	10.3	9.5	20.9
Mixing tolerance index, BU	22	32	19	18
Farinogram, 300 g bowl				
Absorption, %	64.1	63.9	65.3	64.5
Dough development time, minutes	5.6	4.6	7.3	7.9
Stability, minutes	15.8	15.1	15.1	44.5
Mixing tolerance index, BU	10	10	20	11
Extensogram ⁴(135 minutes)				
Maximum resistance, BU	661	607	694	864
Extensibility (length), cm	19.3	19.9	19.8	18.0
Area, cm ²	160	153	172	186
Alveogram				
P (maximum over pressure), mm H ₂ O	116	115	122	127
L (length), mm	116	124	113	110
P/L	1.00	0.93	1.08	1.16
W (deformation energy), x 10 ⁻⁴ joules	467	480	467	479
le (elasticity index), %	63.8	64.0	62.6	62.5



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Baking (Canadian short process)					
Absorption, %	67	67	68	68	68
Mixing time, minutes	5.5	6.0	5.3	5.5	5.2
Mixing energy, Wh/kg	12.7	15.2	12.8	13.5	12.9
Loaf volume, cm ³ /100 g flour	997	979	1018	1006	1017
Baking (Sponge and Dough)					
Absorption, %	NA ⁵	NA	64	64	NA
Mixing time, minutes	NA	NA	4.1	4.3	NA
Mixing energy, Wh/kg	NA	NA	8.0	8.0	NA
Loaf volume, cm ³ /100 g flour	NA	NA	1121	1078	NA

¹Fourth quarter cargo aggregates were made from loading samples of export shipments in the months of May, June, July of 2024.

²Data 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.

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

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

⁵Not available.