



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

First quarter 2024-2025<sup>1</sup>

Quality parameter <sup>2</sup>	Atlantic		Pacific	
	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS	No. 2 CWRS
<b>Wheat</b>				
Test weight, kg/hL	83	83	83	82
Weight per 1000 kernels, g	35.0	33.4	35.1	33.3
Protein content, %	13.7	13.8	13.9	14.1
Protein content, % (dry matter basis)	15.8	16.0	16.1	16.3
Ash content, %	1.43	1.48	1.43	1.43
Falling Number, seconds	403	392	410	378
<b>Milling flour yield - Bühler laboratory mill</b>				
Clean wheat basis, %	76.0	76.0	75.9	75.4
<b>Flour, extraction (%) for analysis</b>	<b>74</b>	<b>74</b>	<b>74</b>	<b>60</b>
Protein content, %	12.7	12.7	13.1	13.1
Wet gluten content, %	33.4	33.5	34.7	34.4
Gluten index, %	97.6	98.2	97.8	97.4
Ash content, %	0.42	0.43	0.43	0.43
Dough sheet (water) brightness (L*) at 2h <sup>3</sup>	76.1	76.0	76.2	77.4
Dough sheet (water) redness (a*) at 2h <sup>3</sup>	1.8	1.9	1.9	1.6
Dough sheet (water) yellowness (b*) at 2h <sup>3</sup>	25.1	25.2	25.5	25.6
Starch damage, %	7.8	8.0	7.9	7.9
Amylograph peak viscosity, BU	611	575	639	662
<b>Farinogram, 50 g bowl</b>				
Absorption, %	63.2	63.0	64.3	63.3
Dough development time, minutes	6.8	7.0	7.4	16.3
Stability, minutes	14.6	12.4	14.8	27.8
Mixing tolerance index, BU	20	22	21	9
<b>Farinogram, 300 g bowl</b>				
Absorption, %	63.9	64.0	65.2	64.5
Dough development time, minutes	6.2	6.7	7.4	13.2
Stability, minutes	20.2	17.2	20.4	49.5
Mixing tolerance index, BU	7	13	12	0
<b>Extensogram (135 minutes), standard method <sup>4</sup></b>				
Maximum resistance, BU	664	665	652	969
Extensibility (length), cm	20.2	18.7	19.8	16.7
Area, cm <sup>2</sup>	170	156	165	194
<b>Extensogram (90 minutes), pin mixer method <sup>5</sup></b>				
Maximum resistance, BU	591	566	583	630
Extensibility (length), cm	16.0	16.4	15.6	15.5
Area, cm <sup>2</sup>	119	116	114	122
<b>Alveogram</b>				
P (maximum over pressure), mm H <sub>2</sub> O	109	107	115	122
L (length), mm	121	124	121	124
P/L	0.90	0.86	0.95	0.98



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	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS	No. 2 CWRS	
W (deformation energy), x 10 <sup>-4</sup> joules	452	452	476	513	482
le (elasticity index), %	64.2	64.2	64.2	64.4	64.8
<b>Baking (Canadian short process)</b>					
Absorption, %	67	67	68	67	68
Mixing time, minutes	5.7	5.6	5.7	5.5	5.1
Mixing energy, Wh/kg	14.2	13.7	14.7	13.5	12.2
Loaf volume, cm <sup>3</sup> /100 g flour	988	975	990	985	1028
<b>Baking (Sponge and Dough)</b>					
Absorption, %	NA <sup>6</sup>	NA	64	63	NA
Mixing time, minutes	NA	NA	3.8	3.8	NA
Mixing energy, Wh/kg	NA	NA	7.4	7.5	NA
Loaf volume, cm <sup>3</sup> /100 g flour	NA	NA	1092	1095	NA

<sup>1</sup> First quarter cargo aggregates were made from loading samples of export shipments in the months of August, September, and October of 2024, which may include CWRS crop grown in 2023.

<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> An additional test reported on in 2024. The fully developed dough was prepared using a Swanson-type pin mixer to 10% past peak time with 1% salt (flour weight basis) and Farinograph absorption of plus 4%. For more information refer to our Extensogram - pin mixer method.

<sup>6</sup> Not available.