



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

Second quarter 2024-2025¹

Quality parameter ²	Atlantic		Pacific	
	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS	No. 2 CWRS
Wheat				
Test weight, kg/hL	84	83	82	82
Weight per 1000 kernels, g	33.5	35.2	33.7	31.5
Protein content, %	13.8	13.8	13.9	14.2
Protein content, % (dry matter basis)	15.9	16.0	16.1	16.4
Ash content, %	1.55	1.55	1.51	1.51
Falling Number, seconds	396	424	385	372
Milling flour yield - Bühler laboratory mill				
Clean wheat basis, %	76.9	76.8	76.2	75.8
Flour, extraction (%) for analysis	74	74	74	60
Protein content, %	12.7	12.7	13.0	12.8
Wet gluten content, %	33.5	34.3	34.8	34.7
Gluten index, %	97.6	97.3	95.6	96.7
Ash content, %	0.46	0.44	0.44	0.39
Dough sheet (water) brightness (L*) at 2h ³	76.1	76.0	75.8	77.1
Dough sheet (water) redness (a*) at 2h ³	2.1	2.2	2.1	1.7
Dough sheet (water) yellowness (b*) at 2h ³	25.0	25.0	25.7	25.9
Starch damage, %	7.9	8.0	7.8	7.5
Amylograph peak viscosity, BU	656	613	597	667
Farinogram, 50 g bowl				
Absorption, %	62.7	62.9	63.9	63.1
Dough development time, minutes	7.8	7.0	8.3	11.3
Stability, minutes	13.0	11.1	13.8	26.2
Mixing tolerance index, BU	24	22	21	6
Farinogram, 300 g bowl				
Absorption, %	63.9	64.1	65.2	64.1
Dough development time, minutes	7.9	7.1	6.8	10.4
Stability, minutes	15.2	15.8	17.9	49.5
Mixing tolerance index, BU	21	16	13	2
Extensogram (135 minutes), standard method ⁴				
Maximum resistance, BU	683	597	631	778
Extensibility (length), cm	19.3	20.1	20.4	18.8
Area, cm ²	166	152	166	180
Extensogram (90 minutes), pin mixer method ⁵				
Maximum resistance, BU	556	549	570	599
Extensibility (length), cm	17.3	17.5	17.1	16.2
Area, cm ²	116	117	122	120
Alveogram				
P (maximum over pressure), mm H ₂ O	105	104	110	119
L (length), mm	127	130	135	128
P/L	0.83	0.80	0.82	0.93
W (deformation energy), x 10 ⁻⁴ joules	453	451	485	504
le (elasticity index), %	65.0	64.5	63.5	64.0



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

Quality parameter ²	Second quarter 2024-2025 ¹				
	Atlantic		Pacific		
	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS	No. 2 CWRS	
Baking (Canadian short process)					
Absorption, %	67	67	68	67	68
Mixing time, minutes	5.8	5.4	5.2	5.6	5.6
Mixing energy, Wh/kg	13.2	12.9	12.3	13.3	14.1
Loaf volume, cm ³ /100 g flour	923	971	990	1009	974
Baking (Sponge and Dough)					
Absorption, %	NA ⁶	NA	63	62	NA
Mixing time, minutes	NA	NA	3.9	3.9	NA
Mixing energy, Wh/kg	NA	NA	6.5	6.6	NA
Loaf volume, cm ³ /100 g flour	NA	NA	1092	1072	NA

¹ Second quarter cargo aggregates were made from loading samples of export shipments in the months of November and December of 2024 and January of 2025.

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 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.

⁶ Not available.