



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

Quality parameter ²	Third quarter 2024-2025 ¹			
	Atlantic		Pacific	
	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS	No. 2 CWRS
Wheat				
Test weight, kg/hL	84	83	83	82
Weight per 1000 kernels, g	32.7	33.4	31.7	32.0
Protein content, %	13.6	13.9	13.9	14.1
Protein content, % (dry matter basis)	15.7	16.0	16.1	16.3
Ash content, %	1.51	1.56	1.50	1.49
Falling Number, seconds	418	415	418	377
Milling flour yield - Bühler laboratory mill				
Clean wheat basis, %	77.5	77.1	76.3	76.1
Flour, extraction (%) for analysis	74	74	74	60
Protein content, %	12.8	12.9	13.1	12.8
Wet gluten content, %	33.7	34.0	34.6	33.9
Gluten index, %	97.3	95.4	96.8	96.6
Ash content, %	0.44	0.44	0.43	0.40
Dough sheet (water) brightness (L*) at 2h ³	76.5	75.7	75.6	77.3
Dough sheet (water) redness (a*) at 2h ³	2.0	2.1	2.1	1.6
Dough sheet (water) yellowness (b*) at 2h ³	25.1	24.7	25.8	25.5
Starch damage, %	7.7	7.7	7.5	7.6
Amylograph peak viscosity, BU	698	565	580	659
Farinogram, 50 g bowl				
Absorption, %	62.7	62.6	63.5	62.9
Dough development time, minutes	5.9	7.5	7.9	8.7
Stability, minutes	10.4	11.1	11.3	24.4
Mixing tolerance index, BU	20	30	23	18
Farinogram, 300 g bowl				
Absorption, %	63.4	63.4	64.5	63.7
Dough development time, minutes	8.0	6.2	8.6	11.6
Stability, minutes	17.1	15.1	17.2	49.7
Mixing tolerance index, BU	18	14	15	3
Extensogram (135 minutes), standard method ⁴				
Maximum resistance, BU	685	566	708	892
Extensibility (length), cm	18.3	19.3	19.1	16.8
Area, cm ²	156	140	167	181
Extensogram (90 minutes), pin mixer method ⁵				
Maximum resistance, BU	543	496	525	565
Extensibility (length), cm	18.4	17.4	18.3	17.5
Area, cm ²	122	105	115	121
Alveogram				
P (maximum over pressure), mm H ₂ O	105	101	103	113
L (length), mm	134	133	141	143
P/L	0.78	0.76	0.73	0.79
W (deformation energy), x 10 ⁻⁴ joules	462	441	469	524
le (elasticity index), %	64.1	64.1	63.3	64.0



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Baking (Canadian short process)				
Absorption, %	66	66	66	66
Mixing time, minutes	5.7	5.1	5.2	5.7
Mixing energy, Wh/kg	13.7	11.6	13.5	14.4
Loaf volume, cm ³ /100 g flour	969	976	1026	1023
Baking (Sponge and Dough)				
Absorption, %	NA ⁶	NA	62	62
Mixing time, minutes	NA	NA	4.2	4.5
Mixing energy, Wh/kg	NA	NA	8.8	9.0
Loaf volume, cm ³ /100 g flour	NA	NA	1097	1065

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