



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

Quality parameter ²	Fourth quarter 2024-2025 ¹			
	Atlantic		Pacific	
	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS	No. 2 CWRS
Wheat				
Test weight, kg/hL	83	83	83	82
Weight per 1000 kernels, g	34.0	34.8	33.3	30.8
Protein content, %	13.8	13.7	13.8	13.9
Protein content, % (dry matter basis)	15.9	15.8	16.0	16.0
Ash content, %	1.56	1.58	1.52	1.52
Falling Number, seconds	409	392	396	395
Milling flour yield - Bühler laboratory mill				
Clean wheat basis, %	77.0	77.0	76.8	76.2
Flour, extraction (%) for analysis	74	74	74	60
Protein content, %	12.9	12.8	13.1	13.1
Wet gluten content, %	34.4	35.5	35.8	36.1
Gluten index, %	97.6	97.5	97.1	96.5
Ash content, %	0.45	0.44	0.44	0.39
Dough sheet (water) brightness (L*) at 2h ³	75.7	75.8	76.3	77.2
Dough sheet (water) redness (a*) at 2h ³	2.1	2.1	1.9	1.7
Dough sheet (water) yellowness (b*) at 2h ³	24.8	24.7	25.2	25.8
Starch damage, %	7.8	8.0	7.9	8.0
Amylograph peak viscosity, BU	653	666	578	635
Farinogram, 50 g bowl				
Absorption, %	62.6	62.3	63.9	63.1
Dough development time, minutes	8.4	8.3	8.3	8.7
Stability, minutes	11.3	12.9	12.8	25.0
Mixing tolerance index, BU	26	25	27	14
Farinogram, 300 g bowl				
Absorption, %	63.4	63.4	64.6	63.9
Dough development time, minutes	8.2	6.0	9.7	9.2
Stability, minutes	16.8	16.7	43.1	44.3
Mixing tolerance index, BU	18	8	10	6
Extensogram (135 minutes), standard method ⁴				
Maximum resistance, BU	686	652	836	848
Extensibility (length), cm	19.7	20.3	18.6	17.6
Area, cm ²	178	176	200	189
Extensogram (90 minutes), pin mixer method ⁵				
Maximum resistance, BU	600	586	564	592
Extensibility (length), cm	17.4	17.8	18.3	17.5
Area, cm ²	133	135	133	132
Alveogram				
P (maximum over pressure), mm H ₂ O	110	111	119	126
L (length), mm	132	115	129	131
P/L	0.83	0.97	0.92	0.99
W (deformation energy), x 10 ⁻⁴ joules	490	444	509	512



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le (elasticity index), %	64.8	64.1	63.6	63.1	63.9
Baking (Canadian short process)					
Absorption, %	66	65	67	66	66
Mixing time, minutes	5.5	5.2	5.4	5.2	5.3
Mixing energy, Wh/kg	13.4	13.7	14.5	13.0	14.1
Loaf volume, cm ³ /100 g flour	992	950	998	1014	995
Baking (Sponge and Dough)					
Absorption, %	NA ⁶	NA	63	62	NA
Mixing time, minutes	NA	NA	8.3	9.0	NA
Mixing energy, Wh/kg	NA	NA	4.1	4.4	NA
Loaf volume, cm ³ /100 g flour	NA	NA	1140	1106	NA

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