

**Canada Eastern Soft Red Winter (CESRW) wheat****Harvest quality data for grade aggregates ¹**

Quality parameter ²	2025		2024	
	No. 1 CESRW	No. 2 CESRW	No. 2 CESRW or better	No. 3 CESRW
Wheat				
Test weight, kg/hL	80	79	79	76
Weight per 1000 kernels, g	35.6	35.5	35.3	33.1
Protein content, %	10.0	9.3	9.4	9.3
Protein content, % (dry matter basis)	11.6	10.8	10.8	10.8
Ash content, %	1.47	1.45	1.51	1.43
Falling Number, seconds	376	361	353	294
Milling flour yield - Bühler Laboratory Mill				
Clean wheat basis, %	77.0	76.5	75.9	74.8
Flour, extraction (%) for analysis	74	74	74	74
Protein content, %	8.9	8.2	8.2	8.2
Wet gluten content, %	26.4	21.9	22.7	21.5
Ash content, %	0.53	0.51	0.52	0.54
Dough sheet brightness (L*) at 2 h ³	76.1	76.1	75.9	75.7
Dough sheet redness (a*) at 2 h ³	2.0	2.2	2.1	2.1
Dough sheet yellowness (b*) at 2 h ³	21.1	22.8	23.3	23.4
Starch damage, %	4.2	3.5	3.8	3.7
Amylograph peak viscosity, BU	582	581	421	245
Solvent retention capacity, water, %	58	56	58	58
Solvent retention capacity, lactic acid, %	100	98	102	102
Solvent retention capacity, sucrose, %	100	100	103	105
Solvent retention capacity, sodium carbonate, %	82	79	83	83
Farinogram, 50 g bowl				
Absorption, %	52.5	51.0	52.9	52.7
Dough development time, minutes	1.5	1.5	1.3	1.2
Stability, minutes	2.6	2.0	1.5	0.9
Mixing tolerance index, BU	95	94	96	103
Farinogram, 300 g bowl ⁴				
Absorption, %	53.7	52.3	54.2	53.5
Dough development time, minutes	1.4	1.2	1.2	1.2
Stability, minutes	2.9	1.4	1.2	1.5
Mixing tolerance index, BU	105	110	103	103
Alveogram				
P (maximum over pressure), mm H ₂ O	35	33	37	33
L (length), mm	134	111	123	113
P/L	0.26	0.30	0.30	0.29
W (deformation energy), x 10 ⁻⁴ joules	82	75	85	75
Ie (elasticity index), %	33.1	33.5	33.5	33.1



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Cookie test				
Sugar-snap, width, mm	80.9	82.5	81.9	82.0
Sugar-snap, ratio (width/thickness)	9.2	9.6	9.4	9.4
Macro wire-cut, width, mm	81.1	82.6	79.8	79.8
Macro wire-cut, ratio (width/thickness)	9.3	9.8	8.8	8.7

¹ Samples obtained from the Canadian Grain Commission's Harvest Sample Program.

² Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour except Alveogram results are on a 15% moisture basis. More information is available on wheat methods and tests.

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

⁴ New parameter starting 2022 (Farinograph results were historically generated with only a 50 g bowl).