



Wheat, No. 1 and No. 2, Canada Western Amber Durum (CWAD) First quarter export cargo aggregates by grade

First quarter 2025-2026 ¹

Quality parameter ²	No. 1 CWAD	No. 2 CWAD
Wheat		
Test weight, kg/hL	82.3	82.3
Weight per 1000 kernels, g	38.4	38.8
Vitreous kernels, %	87	85
Protein content, %	14.8	14.9
Ash content, %	1.60	1.61
Falling Number, sec	432	375
Durum Particle Size Index, % ³	31	33
Milling - Allis-Chalmers mill		
Total milling yield, %	74.2	74.4
Semolina yield, %	65.9	66.2
Semolina⁴		
Protein content, %	13.7	13.8
Protein loss, %	1.1	1.1
Wet gluten content, %	34.9	35.8
Gluten index	82	82
Ash content, %	0.77	0.77
Yellow pigment content, ppm	9.3	9.4
Yellowness, b*	31.0	30.8
Granulation		
> 425 µm, %	9.1	9.5
> 250 µm, %	55.5	55.8
> 180 µm, %	21.0	20.9
> 150 µm, %	6.9	6.6
< 150 µm, %	7.5	7.1
Semolina speck count per 50 cm²		
Total specks	38	51
Dark specks	7	11
Large specks (≥ 0.06 mm ²)	20	26
Alveogram⁵		
P (maximum over pressure), mm H ₂ O	97	97
L (length), mm	94	97
P/L	1.03	1.00
W (deformation energy), 10 ⁻⁴ joules	274	275
le (elasticity Index), %	50.8	50.6
Spaghetti colour dried at 85°C		
Brightness, L*	69.9	69.2
Redness, a*	7.4	7.7
Yellowness, b*	60.6	60.3
Spaghetti texture dried at 85°C		
Peak cutting force, g	612	604
Dry strand diameter, mm	1.71	1.71
Cooked strand diameter, mm	2.56	2.53

¹ First quarter cargo aggregates were made from loading samples of export shipments in the months of August, September, and October 2025.

² Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for semolina, except Alveogram results which are reported on a 15% moisture basis.

³ Particle size index is based on wheat meal generated by a Retsch ZM 200 Ultra Centrifugal Mill. For more information refer to the methods and tests.

⁴ Semolina analysis is conducted using granular products with a constant extraction rate of 70%.

⁵ Alveogram results from the Chopin Alveolab.