



## Wheat, No. 1, 2 and 3 Canada Western Amber Durum (CWAD) Second quarter export cargo aggregates by grade

Second quarter 2025-2026 <sup>1</sup>

| Quality parameter <sup>2</sup>                    | No. 1 CWAD | No. 2 CWAD | No. 3 CWAD |
|---------------------------------------------------|------------|------------|------------|
| <b>Wheat</b>                                      |            |            |            |
| Test weight, kg/hL                                | 82.3       | 81.7       | 81.2       |
| Weight per 1000 kernels, g                        | 44.6       | 45.2       | 44.5       |
| Vitreous kernels, %                               | 90         | 82         | 78         |
| Protein content, %                                | 14.1       | 14.7       | 14.6       |
| Ash content, %                                    | 1.59       | 1.60       | 1.65       |
| Falling Number, sec                               | 375        | 344        | 287        |
| Durum Particle Size Index, % <sup>3</sup>         | 34         | 33         | 33         |
| <b>Milling - Allis-Chalmers mill</b>              |            |            |            |
| Total milling yield, %                            | 75.0       | 74.7       | 74.1       |
| Semolina yield, %                                 | 67.5       | 67.1       | 66.6       |
| <b>Semolina<sup>4</sup></b>                       |            |            |            |
| Protein content, %                                | 13.2       | 13.7       | 13.5       |
| Protein loss, %                                   | 0.9        | 0.9        | 1.1        |
| Wet gluten content, %                             | 34.6       | 36.2       | 34.9       |
| Gluten index                                      | 74         | 73         | 74         |
| Ash content, %                                    | 0.72       | 0.74       | 0.73       |
| Yellow pigment content, ppm                       | 9.4        | 9.1        | 9.2        |
| Yellowness, b*                                    | 30.8       | 30.3       | 29.6       |
| <b>Granulation</b>                                |            |            |            |
| > 425 µm, %                                       | 5.8        | 5.6        | 5.4        |
| > 250 µm, %                                       | 61.6       | 61.5       | 61.7       |
| > 180 µm, %                                       | 20.6       | 20.6       | 20.4       |
| > 150 µm, %                                       | 6.5        | 6.4        | 6.2        |
| < 150 µm, %                                       | 5.6        | 5.9        | 6.3        |
| <b>Semolina speck count per 50 cm<sup>2</sup></b> |            |            |            |
| Total specks                                      | 51         | 58         | 65         |
| Dark specks                                       | 11         | 13         | 15         |
| Large specks (≥ 0.06 mm <sup>2</sup> )            | 25         | 29         | 35         |
| <b>Alveogram<sup>5</sup></b>                      |            |            |            |
| P (maximum over pressure), mm H <sub>2</sub> O    | 77         | 78         | 77         |
| L (length), mm                                    | 105        | 111        | 106        |
| P/L                                               | 0.73       | 0.71       | 0.73       |
| W (deformation energy), 10 <sup>-4</sup> joules   | 211        | 216        | 209        |
| le (elasticity Index), %                          | 45.4       | 44.8       | 44.7       |
| <b>Spaghetti colour dried at 85°C</b>             |            |            |            |
| Brightness, L*                                    | 71.0       | 70.6       | 69.5       |
| Redness, a*                                       | 6.9        | 7.5        | 8.2        |
| Yellowness, b*                                    | 62.6       | 61.8       | 61.1       |
| <b>Spaghetti texture dried at 85°C</b>            |            |            |            |
| Peak cutting force, g                             | 658        | 651        | 640        |
| Dry strand diameter, mm                           | 1.72       | 1.73       | 1.72       |
| Cooked strand diameter, mm                        | 2.53       | 2.52       | 2.51       |

<sup>1</sup> Second quarter cargo aggregates were made from loading samples of export shipments in the months of November, December of 2025 and January of 2026.

<sup>2</sup> 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.

<sup>3</sup> 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.

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

<sup>5</sup> Alveogram results from the Chopin Alveolab.