



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

Quality parameter ²	Second quarter 2025-2026 ¹			
	Atlantic		Pacific	
	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS	No. 2 CWRS
Wheat				
Test weight, kg/hL	83	83	84	84
Weight per 1000 kernels, g	37.5	35.7	37.3	36.3
Protein content, %	13.9	13.8	13.8	13.8
Protein content, % (dry matter basis)	16.1	15.9	16.0	16.0
Ash content, %	1.45	1.45	1.46	1.48
Falling Number, seconds	409	380	417	399
Particle size index, % ³	53	53	52	52
Milling flour yield - Bühler laboratory mill				
Clean wheat basis, %	77.6	77.2	77.0	77.1
Flour, extraction (%) for analysis	74	74	74	60
Protein content, %	12.9	12.8	13.0	12.8
Wet gluten content, %	34.0	34.5	34.5	34.8
Gluten index	96.8	97.4	95.2	95.1
Ash content, %	0.41	0.42	0.42	0.37
Dough sheet (water) brightness (L*) at 2h	75.9	75.3	75.7	76.9
Dough sheet (water) redness (a*) at 2h	1.9	1.9	2.0	1.6
Dough sheet (water) yellowness (b*) at 2h	25.2	25.2	26.0	26.1
Starch damage, %	7.8	8.1	8.2	7.8
Amylograph peak viscosity, BU	483	380	544	591
Farinogram, 50 g bowl				
Absorption, %	63.7	63.4	64.8	63.9
Dough development time, minutes	7.0	6.0	7.2	8.7
Stability, minutes	11.1	9.8	8.5	17.8
Mixing tolerance index, BU	26	28	33	16
Farinogram, 300 g bowl ⁴				
Absorption, %	65.3	65.1	67.2	66.5
Dough development time, minutes	8.3	7.3	11.1	13.0
Stability, minutes	18.8	17.1	13.7	34.9
Mixing tolerance index, BU	12	11	27	11
Extensogram (135 minutes), standard method				
Maximum resistance, BU	744	683	811	881
Extensibility (length), cm	19.0	20.8	18.4	17.0
Area, cm ²	178	183	186	179
Extensogram (90 minutes), pin mixer method ⁵				
Maximum resistance, BU	595	620	530	571
Extensibility (length), cm	17.0	17.8	17.7	17.4
Area, cm ²	128	140	118	128



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Alveogram					
P (maximum over pressure), mm H ₂ O	118	113	117	125	119
L (length), mm	119	131	122	126	120
P/L	0.99	0.86	0.96	0.99	0.99
W (deformation energy), x 10 ⁻⁴ joules	479	483	456	494	458
le (elasticity index), %	64.1	63.6	60.6	60.4	60.5
Baking (Canadian short process)					
Absorption, %	68	67	68	68	69
Mixing time, minutes	5.4	5.2	4.8	4.9	4.4
Mixing energy, Wh/kg	14.2	14.0	13.3	12.8	11.1
Loaf volume, cm ³ /100 g flour	967	991	928	945	960
Baking (Sponge and Dough)					
Absorption, %	NA ⁶	NA	65	64	NA
Mixing time, minutes	NA	NA	3.9	3.9	NA
Mixing energy, Wh/kg	NA	NA	7.7	7.3	NA
Loaf volume, cm ³ /100 g flour	NA	NA	1102	1068	NA

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

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 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 The Farinograph-E 300 g mixing bowl was replaced before the 2025–2026 quarterly cargo tests. Dough development times measured with the Farinograph are used in the Extensograph, standard method. For dough preparation in the Extensograph, standard method, the 2024 FarinoGraph model was used.

⁵ An additional test reported on starting 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.