

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

Quality parameter ²	Third quarter 2025-2026 ¹			
	Atlantic		Pacific	
	No. 1 CWRS	No. 2 CWRS	No. 1 CWRS	No. 2 CWRS
Wheat				
Test weight, kg/hL	84	83	84	84
Weight per 1000 kernels, g	35.8	35.8	36.7	35.8
Protein content, %	13.7	13.8	13.8	13.7
Protein content, % (dry matter basis)	15.8	15.9	16.0	15.8
Ash content, %	1.44	1.43	1.45	1.45
Falling Number, seconds	333	327	402	401
Particle size index, % ³	52	53	52	51
Milling flour yield - Bühler laboratory mill				
Clean wheat basis, %	77.2	77.1	76.9	76.7
Flour, extraction (%) for analysis	74	74	74	60
Protein content, %	12.8	12.9	13.1	12.9
Wet gluten content, %	33.8	34.9	35.9	36.1
Gluten index	97.0	96.9	94.5	94.0
Ash content, %	0.43	0.42	0.43	0.38
Dough sheet (water) brightness (L*) at 2h	75.9	75.4	75.7	76.9
Dough sheet (water) redness (a*) at 2h	1.9	2.0	2.0	1.7
Dough sheet (water) yellowness (b*) at 2h	24.9	25.0	25.7	26.0
Starch damage, %	7.8	7.9	8.3	8.0
Amylograph peak viscosity, BU	392	333	505	618
Farinogram, 50 g bowl				
Absorption, %	63.4	63.8	64.8	64.2
Dough development time, minutes	6.7	6.7	5.9	8.7
Stability, minutes	11.2	11.2	9.3	16.2
Mixing tolerance index, BU	24	23	25	19
Farinogram, 300 g bowl ⁴				
Absorption, %	64.4	64.9	66.6	66.2
Dough development time, minutes	8.6	8.0	9.6	12.7
Stability, minutes	18.6	17.3	14.2	37.6
Mixing tolerance index, BU	12	13	19	13
Extensogram (135 minutes), standard method				
Maximum resistance, BU	777	659	750	896
Extensibility (length), cm	19.0	20.5	19.4	16.9
Area, cm ²	185	172	184	185
Extensogram (90 minutes), pin mixer method ⁵				
Maximum resistance, BU	570	543	529	529
Extensibility (length), cm	16.9	18.6	18.6	17.8
Area, cm ²	122	127	124	120



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Alveogram				
P (maximum over pressure), mm H ₂ O	111	107	113	121
L (length), mm	136	124	125	128
P/L	0.82	0.86	0.90	0.95
W (deformation energy), x 10 ⁻⁴ joules	486	437	445	488
le (elasticity index), %	63.0	62.5	60.2	61.1
Baking (Canadian short process)				
Absorption, %	67	67	69	68
Mixing time, minutes	5.5	5.5	5.0	5.5
Mixing energy, Wh/kg	13.8	15.1	12.2	15.0
Loaf volume, cm ³ /100 g flour	963	1002	951	990
Baking (Sponge and Dough)				
Absorption, %	NA ⁶	NA	65	64
Mixing time, minutes	NA	NA	3.9	4.4
Mixing energy, Wh/kg	NA	NA	7.5	9.5
Loaf volume, cm ³ /100 g flour	NA	NA	1078	1070

¹ Third quarter cargo aggregates were made from loading samples of export shipments in the months of February, March and April 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.