



Canada Western Soft White Spring (CWSWS) wheat

Harvest quality data for No. 2 or better CWSWS, prairie aggregates¹

Quality parameter ²	2023	2022
Wheat		
Test weight, kg/hL	81.3	81.1
Weight per 1000 kernels, g	32.3	30.1
Protein content, %	11.7	11.5
Protein content, % (dry matter basis)	13.5	13.2
Ash content, %	1.34	1.56
Falling Number, seconds	376	440
Particle size index, %	69	68
Milling flour yield - Bühler Laboratory Mill		
Clean wheat basis, %	76.5	75.9
Flour, extraction (%) for analysis	74	74
Protein content, %	10.5	10.4
Protein loss, %	1.2	1.1
Wet gluten content, %	30.5	28.4
Gluten index, %	73.1	68.7
Ash content, %	0.55	0.56
Dough sheet brightness (L*) at 2h ³	75.2	76.4
Dough sheet redness (a*) at 2h ³	1.6	1.4
Dough sheet yellowness (b*) at 2h ³	27.1	28.1
Starch damage, %	3.9	4.0
Amylograph peak viscosity, BU	282	533
Solvent retention capacity, water, %	61	59
Solvent retention capacity, lactic acid, %	107	102
Solvent retention capacity, sucrose, %	116	113
Solvent retention capacity, sodium carbonate, %	95	93
Farinogram, 50 g bowl		
Absorption, %	54.8	54.4
Dough development time, minutes	2.2	2.5
Stability, minutes	1.5	1.9
Mixing tolerance index, BU	129	101
Farinogram, 300 g bowl⁴		
Absorption, %	56.9	55.9
Dough development time, minutes	2.2	2.2
Stability, minutes	1.3	1.7
Mixing tolerance index, BU	109	88
Alveogram		
P (maximum over pressure), mm H ₂ O	35	35
L (length), mm	145	128
P/L	0.24	0.27
W (deformation energy), 10 ⁻⁴ joules	67	70
Ie (elasticity index), %	23.6	27.1



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Cookie test		
Sugar-snap, width, mm	80.5	78.3
Sugar-snap, ratio (width/thickness)	8.8	8.8
Macro wire-cut, width, mm	77.7	75.5
Macro wire-cut, ratio (width/thickness)	8.4	7.7

¹ Samples were obtained from the Canadian Grain Commission's Harvest Sample Program. Prairie aggregate region includes British Columbia, Alberta, Saskatchewan and Manitoba (regions 1-10 on crop region map).

² Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour. 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).