



**Wheat, No. 1, 2, and 3 Canada Western Amber Durum
Export Cargo Composites**

Third and Fourth Quarters 2019-2020

Quality parameter ¹	No.1 CWAD	No.2 CWAD	No.3 CWAD
Wheat			
Test Weight, kg/hL	82.0	81.5	81.1
Weight Per 1000 Kernels, g	40.4	40.4	40.3
Vitreous Kernels, %	85	82	62
Protein Content, %	14.4	14.3	13.6
Ash Content, %	1.57	1.57	1.55
Falling Number, sec	350	265	135
Milling - Allis-Chalmers Mill			
Total Milling yield, %	74.7	74.8	74.1
Semolina yield, %	66.0	65.8	65.1
Semolina² Speck Count per 50 cm²			
Total specks	17	17	28
Dark specks	3	2	7
Large specks (≥0.06mm ²)	8	7	13
Semolina			
Protein Content, %	13.4	13.2	12.6
Wet Gluten Content, %	32.3	32.0	30.4
Gluten Index, %	84	83	82
Ash Content, %	0.74	0.75	0.75
Yellow Pigment content, ppm	9.6	9.4	9.1
Yellowness, b*	31.5	30.6	29.6
Alveogram			
P (height x 1.1), mm	90	82	84
L (length), mm	84	88	92
P/L	1.07	0.93	0.91
W, x 10 ⁻⁴ joules	252	232	248
Spaghetti Colour dried at 85°C			
Brightness, L*	71.7	71.4	70.7
Redness, a*	3.8	3.9	4.2
Yellowness, b*	62.2	61.1	60.2
Spaghetti Texture dried at 85°C			
Peak Cutting force, g	633	655	604
Dry Strand diameter, mm	1.69	1.68	1.69
Cooked Strand diameter, mm	2.56	2.56	2.56

¹ Data reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for semolina.

² Semolina analysis is conducted using granular products with a constant extraction rate of 70%.