



2020 Western Canadian Wheat

Quality of CWAD



Collaboration Ensures Representative Composites

Collaborators

- Cargill
- G3
- Northwest Terminals
- Parrish & Heimbecker
- Paterson Global Foods
- Providence Grain
- Richardson International
- Southwest Terminals
- Viterra

Regions

Western / Eastern



Prairie



Composites

CWRS

- No. 1 Eastern
- No. 1 Western
- No. 2 Prairie

CWAD

- No. 1 Prairie
- No. 2 Prairie

CPSR

- No. 1 Prairie



Canadian Western Amber Durum (CWAD)

- Canada is the leading exporter of durum wheat in the world
- CWAD is recognized for its superior yellow colour and high semolina yields
- New varieties have improved colour and gluten strength





CWAD

Wheat Quality & Milling Performance

CWAD Wheat Quality and Milling Performance

Key Highlights

HVK Highest in
Many Years

High
Protein
Durum
Wheats



Very Low
Semolina Ash
and Speck
Counts

Excellent Wheat Quality

Very high test weight and thousand kernel weight; HVK is highest in many years;
High protein content

No. 1 and No. 2 CWAD Composites

Parameter	No. 1	No. 2
Test weight, kg/hL	81.6	80.5
1000 Kernel weight, g	41.1	38.5
Hard Vitreous Kernels (HVK),%	96	94
Protein content (13.5% mb), %	14.1	13.8
Protein content (dmb),%	16.3	16.0

Excellent Wheat Quality

High Falling Number; Ash content within the average;
Good kernel hardness

No. 1 and No. 2 CWAD Composites

Parameter	No. 1	No. 2
Falling Number, s	470	450
Ash content, %	1.61	1.66
Particle size index, %	35	35

Excellent Milling Performance

High semolina yield with low ash content; Speck counts are consistently low

No. 1 and No. 2 CWAD Composites

Parameter	No. 1	No. 2
Semolina yield, %	64.1	62.4
Ash content, %	0.71	0.75
Speck count, per 50 cm ²		
Total specks	7	7
Dark specks	1	1
Large specks (≥ 0.06 mm ²)	5	4

CWAD Wheat Quality and Milling Performance

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CWAD

Semolina Quality

CWAD Semolina Quality

Key Highlights

High Protein
Content

Bright
Yellow
Colour



Balanced
Strength and
Extensibility

Semolina Protein Content

High protein content and good strength

No. 1 and No. 2 CWAD Composites

Parameter	No. 1	No. 2
Protein content, %	13.1	12.9
Protein loss, %	1.0	0.9
Wet gluten content, %	36.5	33.7
Gluten index, %	63	64

Semolina Colour Quality

Bright yellow semolina colour

No. 1 and No. 2 CWAD Composites

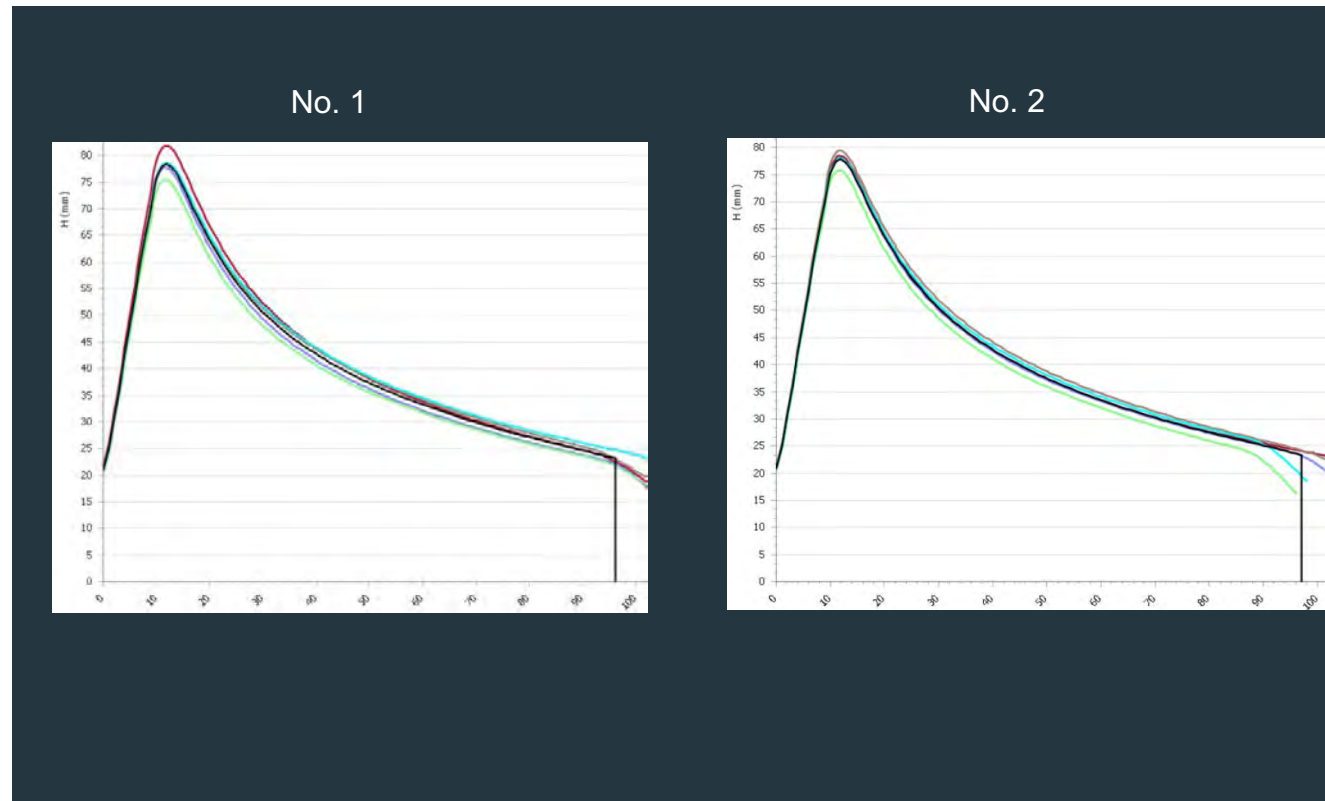
Parameter	No. 1	No. 2
Pigment content, ppm	11.5	11.5
Yellowness, b*	31.4	31.3
Brightness, L*	85.3	85.1
Redness, a*	-2.57	-2.58

Dough Strength and Extensibility

Balanced gluten strength and extensibility

No. 1 and No. 2 CWAD Composites

Parameter	No. 1	No. 2
P, mm	86	86
L, mm	95	97
P/L	0.91	0.89
W, 10 ⁻⁴ J	264	266
Ie, %	54.7	55.2



CWAD Semolina Quality

Key Highlights

High Protein
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Bright
Yellow
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Balanced
Strength and
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CWAD

Pasta Quality

Pasta Quality

Key Highlights

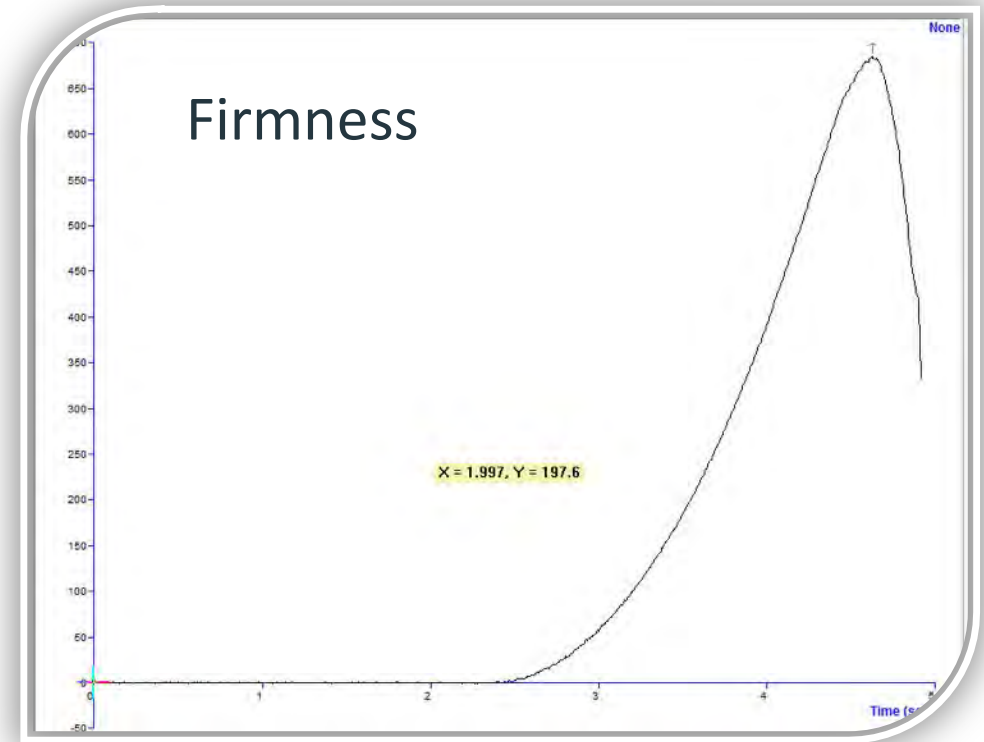
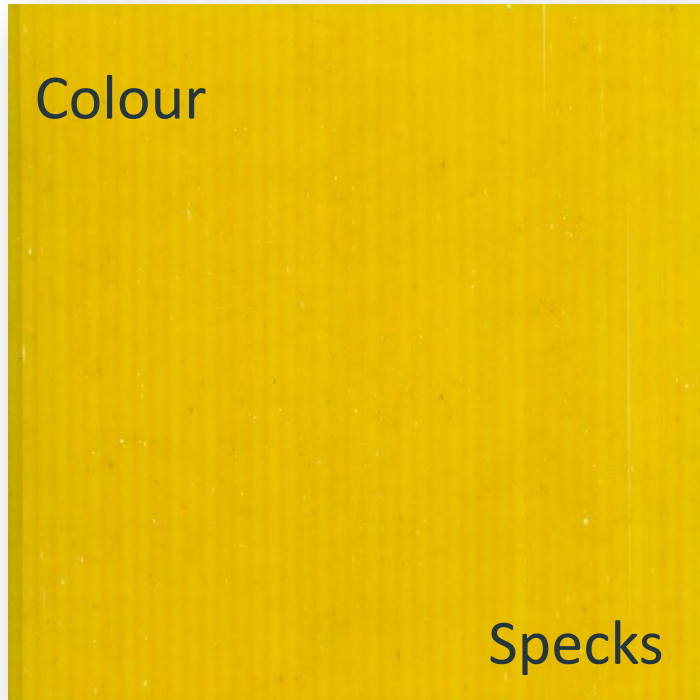
Bright
Yellow
Colour

Optimal Firm Bite



Overall Quality
Performance

Spaghetti Quality Requirements



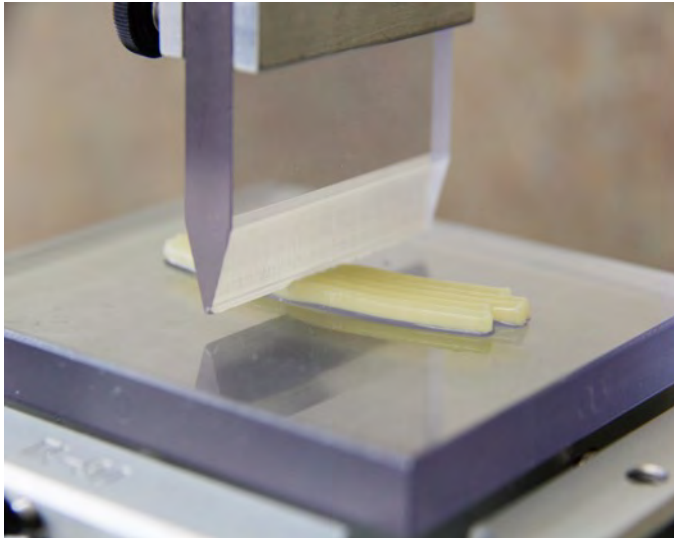
Outstanding Spaghetti Yellowness & Brightness

No. 1 and No. 2 CWAD Composites

Parameter	No.1	No. 2
Brightness, L*	73.3	73.4
Redness, a*	4.88	4.66
Yellowness, b*	67.4	68.0



Excellent Spaghetti Biting & Cooking Quality



No. 1 and No. 2 CWAD Composites

Parameter	No.1	No. 2
Firmness, g	803	814
Cooking loss, %	4.50	4.84

Pasta Quality

Key Highlights

Bright
Yellow
Colour

Optimal Firm Bite



Overall Quality
Performance



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