

2021-22

# CPSR Canada Prairie Spring Red



CPSR

## Major Grading Factors

	No. 1	No. 2	All Grades
Number of Samples Graded	116	15	144
% of all grades	80.6	10.4	100
<b>Grading Factor*</b>	<b>% of grade</b>		
Frost	n/a	8.0	8.3
Midge	n/a	2.0	7.4

Source: Canadian Grain Commission  
 \*A sample can be downgraded for more than one factor

### Top Five CPSR Varieties Grown in 2021

- 1 AAC Penhold
- 2 Accelerate
- 3 AAC Goodwin
- 4 SY Rowyn
- 5 5700PR



CPSR

## Protein Content, %

Province	Mean	Standard Deviation
<b>No. 1 CPSR</b>		
Manitoba	NS	NS
Saskatchewan	NS	NS
Alberta and B.C.	13.6	1.5
Western Canada	13.5	1.5
<b>No. 2 CPSR</b>		
Manitoba	NS	NS
Saskatchewan	NS	NS
Alberta and B.C.	NS	NS
Western Canada	NS	NS
<b>All Grades</b>		
Manitoba	NS	NS
Saskatchewan	NS	NS
Alberta and B.C.	13.6	1.4
Western Canada	13.6	1.4

NS = Not Sufficient.  
 Insufficient number of samples to generate a representative sample

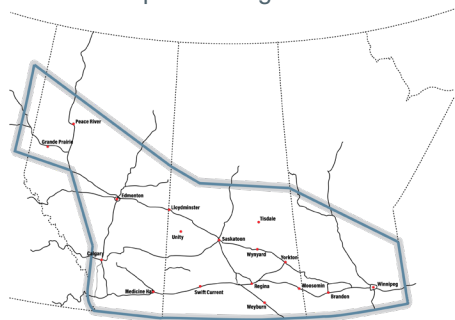
Grading factor and protein content analysis conducted by Canadian Grain Research Laboratory as of 11/09/2021, basis the Harvest Sample Program.

**PRAIRIE COMPOSITE**

**No. 1 CPSR**  
Canada Prairie Spring Red

Quality Parameter <sup>a</sup>	2021	2020
	Prairie Composite <sup>b</sup>	
<b>Wheat</b>		
Test Weight, kg/hL	82.0	81.8
Weight Per 1000 Kernels, g	40.8	42.7
Protein Content, %	14.1	12.1
Protein Content, % (dry matter basis)	16.3	14.0
Ash Content, %	1.38	1.55
Falling Number, s	401	391
Particle Size Index, %	50	51
<b>Milling Flour Yield Bühler Laboratory Mill</b>		
Total Products Basis, %	74.8	76.3
0.50% Ash Basis, %	75.8	77.3

**FIGURE 2A**  
2021 Western Canadian  
Prairie Composite Regions



**FIGURE 2B**  
2020 Western Canadian  
Prairie Composite Regions



<sup>a</sup> Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour except Alveogram is at 15.0% moisture basis and starch damage is as is.

<sup>b</sup> Refer to crop region maps (Figures 2A, 2B).

n/a Not available (testing will not be conducted).

<sup>c</sup> Break and shred received a higher score (+) as it was bigger compared to the 2020 composite.

Harvest assessment samples representing grain available for export, milling, analytical, and end product analysis conducted by Cereals Canada.

Quality Parameter <sup>a</sup>	2021 Prairie Composite <sup>b</sup>		2020 Prairie Composite <sup>b</sup>	
	Flour <sup>c</sup>			
Extraction, %	Straight Grade 74.8%	74%	Straight Grade 76.3%	74%
Protein Content, %	13.5	13.3	11.2	11.0
Protein Loss, %	0.6	0.8	0.9	1.1
Wet Gluten Content, %	34.9	34.6	31.0	30.8
Gluten Index, %	98	98	95	94
Ash Content, %	0.48	0.45	0.48	0.46
Colour - L*	84.3	84.6	84.7	85.1
Starch Damage, UCD	23.6	23.9	25.8	26.0
Amylograph Peak Viscosity, BU	562	606	549	577
<b>Farinogram</b>				
Absorption, %	64.4	64.2	63.8	64.1
Dough Development Time (DDT), min	9.0	9.1	6.8	6.7
Stability, min	18.8	26.3	13.6	13.7
Mixing Tolerance Index, (MTI) BU	19	12	19	18
<b>Extensogram</b>				
Maximum Resistance (Rmax), BU	703	717	541	540
Extensibility (length), cm	20.7	20.7	20.4	20.8
Area, cm <sup>2</sup>	188	186	140	141
<b>Alveogram</b>				
P (height x 1.1), mm	115	113	129	132
L (length), mm	111	119	105	98
P/L	1.04	0.95	1.23	1.35
W, 10-4 J	480	504	480	471
le, %	69.5	70.1	65.3	65.5
<b>Baking (No Time Dough)</b>				
Absorption, %	67	n/a	69	n/a
Mixing Time, min	7.0	n/a	6.4	n/a
Specific Volume, cm <sup>3</sup> /g	7.5	n/a	6.9	n/a
Total Bread Score (out of 10)	9.4	n/a	9.4	n/a
<b>Baking (Sponge &amp; Dough)</b>				
Absorption, %	66	n/a	68	n/a
Mixing Time, min	7.8	n/a	7.8	n/a
Specific Volume, cm <sup>3</sup> /g	7.4	n/a	6.8	n/a
Total Bread Score (out of 10)	9.6+ <sup>c</sup>	n/a	9.8	n/a
<b>Noodles (Fresh White Salted)</b>				
Colour (3h / 24h) L*	n/a	73.9 / 69.5	n/a	75.2 / 69.6
a*	n/a	1.55 / 1.93	n/a	1.29 / 1.76
b*	n/a	24.1 / 22.4	n/a	24.2 / 22.4
<b>Cooked Noodle Max. Cutting Stress g/mm<sup>2</sup></b>				
Cook Time - 3.5 min	n/a	28.4	n/a	26.8