2020-21

CPSR Canada Prairie Spring Red

CPSR Major Grading Factors

	No. 1	No. 2	All Grades
Number of Samples Graded	86	14	120
% of all grades	71.7%	11.7%	100%

Grading Factor*		% of grade	
Frost	n/a	7.5%	13.3%
Midge	n/a	3.3%	3.3%

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

Top Five CPSR Varieties Grown in 2020

1. AAC Penhold
2. AAC Foray
3. AAC Goodwin
4. SY Rowyn
5. 5700PR

CPSR Protein Content, %

Province	Mean	Standard Deviation
No. 1 CPSR		
Manitoba	13.6	0.5
Saskatchewan	12.2	10.6
Alberta and B.C.	11.8	1.0
Western Canada	12.1	1.1
No. 2 CPSR		
Manitoba	—	—
Saskatchewan	12.5	2.6
Alberta and B.C.	12.3	0.9
Western Canada	12.4	1.5
All Grades		
Manitoba	13.6	0.5
Saskatchewan	12.4	1.5
Alberta and B.C.	12.0	1.0
Western Canada	12.2	1.1

Grading factor and protein content analysis conducted by Canadian Grain Research Laboratory as of November 4, 2020, basis the Harvest Sample Program.

PRAIRIE COMPOSITE

No. 1 CPSR

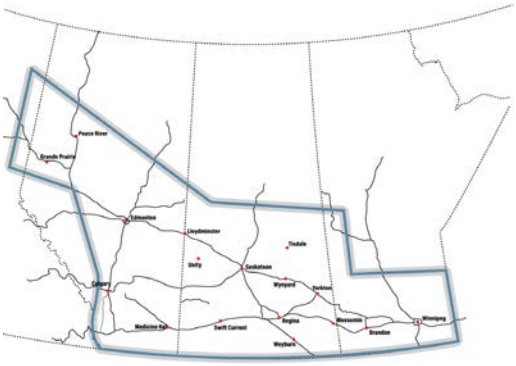
Canada Prairie Spring Red

Quality Parameter [a]	2020 Prairie Composite [b]
Wheat	
Test Weight, kg/hL	81.8
Weight Per 1000 Kernels, g	42.7
Protein Content, %	12.1
Protein Content, % (dry matter basis)	14.0
Ash Content, %	1.55
Falling Number, s	391
Particle Size Index, %	51

Milling Flour Yield Bühler Laboratory Mill	
Total Products Basis, %	76.3
0.50% Ash Basis, %	77.3

FIGURE 2

Western Canadian Prairie Composite Regions



Quality Parameter [a]	2020 Prairie Composite [b]	
Flour [c]		
Extraction, %	Straight Grade 76.3%	74%
Protein Content, %	11.2	11.0
Protein Loss, %	0.9	1.1
Wet Gluten Content, %	31.0	30.8
Gluten Index, %	95	94
Ash Content, %	0.48	0.46
Minolta Colour - L*	84.7	85.1
Starch Damage, UCD	25.8	26.0
Amylograph Peak Viscosity, BU	549	577
Farinogram		
Absorption, %	63.8	64.1
Dough Development Time (DDT), min	6.8	6.7
Stability, min	13.6	13.7
Mixing Tolerance Index, (MTI) BU	19	18
Extensogram		
Maximum Resistance (Rmax), BU	541	540
Extensibility (Length), cm	20.4	20.8
Area, cm^2	140	141
Alveogram		
P (height x 1.1), mm	129	132
L (length), mm	105	98
P/L	1.23	1.35
W, 10-4 J	480	471
Ie, %	65.3	65.5
Baking (No Time Dough)		
Absorption, %	69	n/a
Mixing Time, min	6.4	n/a
Specific Volume, cm^3/g	6.9	n/a
Total Bread Score (out of 10)	9.4	n/a
Baking (Sponge & Dough)		
Absorption, %	68	n/a
Mixing Time, min	7.8	n/a
Specific Volume, cm^3/g	6.8	n/a
Total Bread Score (out of 10)	9.8	n/a
Noodles (Fresh White Salted)		
Colour (3h / 24h) L*	n/a	75.2 / 69.6
a*	n/a	1.29 / 1.76
b*	n/a	24.2 / 22.4
Cooked Noodle Max. Cutting Stress g/mm^2		
Cook Time - 3.5 min	n/a	26.8

[a] Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.

[b] Refer to crop region map (Figure 2).

Milling, analytical, and end product analysis conducted by Cigi, the Technical Division of Cereals Canada, based on Cereals Canada Harvest Assessment samples representing grain available for export.