2020-21

CWAD Canada Western Amber Durum

CWAD Major Grading Factors

	No. 1	No. 2	No. 3	No. 4	No. 5	All Grades
Number of Samples Graded	623	240	125	19	32	1039
% of all grades	60.0%	23.0%	12.0%	1.8%	3.1%	100%
Grading Factor*	% of grade					
Test weight	n/a	9.1%	4.6%	0.1%	0.0%	11.6%
Midge	n/a	7.7%	0.0%	0.0%	4,0%	7.7%
Non-HVK	n/a	3.0%	0.8%	0.3%	0.0%	4.0%
Frost	n/a	2.4%	1.6%	0.7%	0.3%	4.8%
Fusarium damage	n/a	n/a	2.4%	n/a	0.2%	2.7%

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

Top Five CWAD Varieties Grown in 2020

1. Transcend
2. CDC Precision
3. Brigade
4. AAC Spitfire
5. Strongfield

CWAD Protein Content, %

Province	Mean	Standard Deviation
No. 1 CWAD		
Saskatchewan	13.7	1.6
Alberta and B.C.	13.4	1.4
Western Canada	13.6	1.6
No. 2 CWAD		
Saskatchewan	14.0	2.1
Alberta and B.C.	14.2	1.9
Western Canada	14.0	2.1
No. 3 CWAD		
Saskatchewan	14.1	2.0
Alberta and B.C.	14.9	1.9
Western Canada	14.1	2.0
All Grades		
Saskatchewan	13.8	1.9
Alberta and B.C.	13.7	1.7
Western Canada	13.8	1.8

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

PRAIRIE COMPOSITE

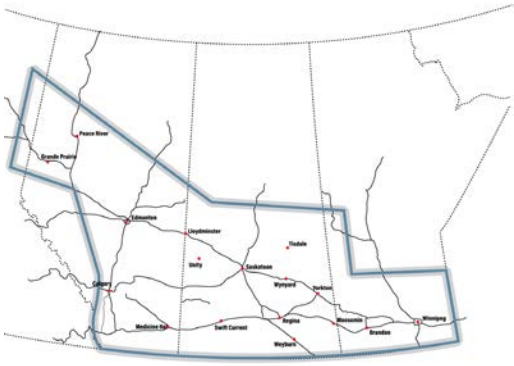
No. 1 CWAD

Canada Western Amber Durum

Quality Parameter [a]	2020 Prairie Composite [b]
Wheat	
Test Weight, kg/hL	81.6
Weight Per 1000 Kernels, g	41.1
Vitreous Kernels, %	96
Protein Content, %	14.1
Protein Content, % (dry matter basis)	16.3
Ash Content, %	1.61
Falling Number, s	470
Particle Size Index, %	35
Milling Semolina Yield Bühler Laboratory Mill	
Total Milling Yield, %	68.3
Semolina Yield, %	64.1
Semolina	
Protein Content, %	13.1
Protein Loss, %	1.0
Wet Gluten Content, %	36.5
Gluten Index, %	63
Ash Content, %	0.71
Yellow Pigment Content, ppm	11.5
Minolta Colour - b* (yellowness)	31.4
Granulation	
> 425 µm, %	0.7
> 250 µm, %	47.5
> 180 µm, %	32.6
> 150 µm, %	8.1
< 150 µm, %	11.0
Semolina Speck Count per 50 cm²	
Total Specks	7
Dark Specks	1
Large Specks (≥0.06 mm²)	5
Alveogram	
P (height x 1.1), mm	86
L (length), mm	95
P/L	0.91
W, 10-4 J	264
Ie, %	54.7
Spaghetti	
Firmness @ 9 min cook time, g	803
Cooking Loss, %	4.50
Colour L*	73.3
a*	4.88
b*	67.4

FIGURE 2

Western Canadian Prairie Composite Regions



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

[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.

PRAIRIE COMPOSITE

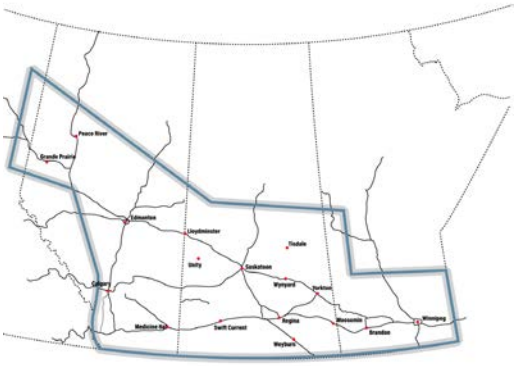
No. 2 CWAD

Canada Western Amber Durum

Quality Parameter [a]	2020 Prairie Composite [b]
Wheat	
Test Weight, kg/hL	80.5
Weight Per 1000 Kernels, g	38.5
Vitreous Kernels, %	94
Protein Content, %	13.8
Protein Content, % (dry matter basis)	15.9
Ash Content, %	1.66
Falling Number, s	450
Particle Size Index, %	35
Milling Semolina Yield Bühler Laboratory Mill	
Total Milling Yield, %	66.6
Semolina Yield, %	62.4
Semolina	
Protein Content, %	12.9
Protein Loss, %	0.9
Wet Gluten Content, %	33.7
Gluten Index, %	64
Ash Content, %	0.75
Yellow Pigment Content, ppm	11.5
Minolta Colour - b* (yellowness)	31.3
Yellow Pigment Content, ppm	
> 425 µm, %	0.6
> 250 µm, %	47.2
> 180 µm, %	33.1
> 150 µm, %	8.0
< 150 µm, %	11.1
Semolina Speck Count per 50 cm²	
Total Specks	7
Dark Specks	1
Large Specks (≥0.06 mm²)	4
Alveogram	
P (height x 1.1), mm	86
L (length), mm	97
P/L	0.89
W, 10-4 J	266
Ie, %	55.2
Spaghetti	
Firmness @ 9 min cook time, g	814
Cooking Loss, %	4.84
Colour L*	73.4
a*	4.66
b*	68.0

FIGURE 2

Western Canadian Prairie Composite Regions



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

[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.