

2022-23

# CPSR Canada Prairie Spring Red



CPSR

## Major Grading Factors

	No. 1	No. 2	CW Feed	All Grades
Number of Samples Graded				123
% of all grades	85.4	4.9	8.9	100
Grading Factor*	% of grade			
Ergot				
Total Foreign Materials				
Frost				

Source: Canadian Grain Commission

\*A sample can be downgraded for more than one factor

### Top Five CPSR Varieties Grown in 2022

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



CPSR

## Protein Content, %

Province	Mean	Standard Deviation
<b>No. 1 CPSR</b>		
Manitoba	NS	NS
Saskatchewan	NS	NS
Alberta and British Columbia	12.0	1.2
Western Canada	12.2	1.3
<b>No. 2 CPSR</b>		
Manitoba	NS	NS
Saskatchewan	NS	NS
Alberta and British Columbia	NS	NS
Western Canada	NS	NS
<b>All Grades</b>		
Manitoba	NS	NS
Saskatchewan	NS	NS
Alberta and British Columbia	12.1	1.2
Western Canada	12.3	1.2

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 11/03/2022, basis the Harvest Sample Program.

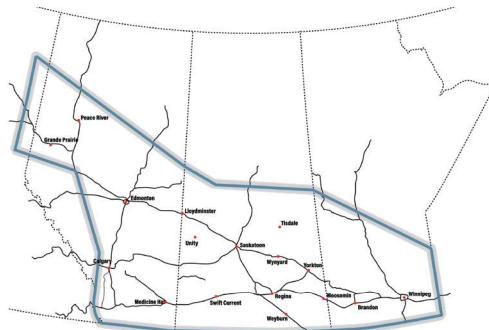
PRAIRIE COMPOSITE

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

Quality Parameter <sup>a</sup>	2022	2021
	Prairie Composite <sup>b</sup>	
<b>Wheat</b>		
Test Weight, kg/hL	83.6	82.0
Weight Per 1000 Kernels, g	40.8	40.8
Protein Content, %	12.7	14.1
Protein Content, % (dry matter basis)	14.6	16.3
Ash Content, %	1.50	1.38
Falling Number, s	431	401
Particle Size Index, %	52	50

Milling Flour Yield Bühler Laboratory Mill		
Total Products Basis, %	75.8	74.8
0.50% Ash Basis, %	78.3	75.8

**FIGURE 2**  
2022 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 Alveograph is at 15.0% moisture basis and starch damage is as is.

<sup>b</sup> Refer to crop region map (Figure 2).

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 composites represent grain available for export. Milling, analytical, and end product analysis conducted by Cereals Canada.

Quality Parameter <sup>a</sup>	2022 Prairie Composite <sup>b</sup>		2021 Prairie Composite <sup>b</sup>	
	Flour <sup>c</sup>			
Extraction	Straight Grade 75.8%	74%	Straight Grade 74.8%	74%
Protein Content, %	11.9	11.6	13.5	13.3
Protein Loss, %	0.8	1.1	0.6	0.8
Wet Gluten Content, %	30.0	30.4	34.9	34.6
Gluten Index, %	98	97	98	98
Ash Content, %	0.45	0.41	0.48	0.45
Colour - L*	84.5	85.2	84.3	84.6
Starch Damage, UCD	24.9	24.6	23.6	23.9
Amylograph Peak Viscosity, BU	713	744	562	606
<b>Farinograph</b>				
Absorption, %	63.1	62.8	64.4	64.2
Dough Development Time (DDT), min	7.1	7.2	9.0	9.1
Stability, min	12.8	16.2	18.8	26.3
Mixing Tolerance Index (MTI), BU	27	18	19	12
<b>Extensograph (135 min)</b>				
Maximum Resistance (Rmax), BU	585	643	703	717
Extensibility (length), cm	19.6	18.7	20.7	20.7
Area, cm <sup>2</sup>	143	153	188	186
<b>Alveograph</b>				
P (height x 1.1), mm	121	122	115	113
L (length), mm	120	138	111	119
P/L	1.01	0.88	1.04	0.95
W, 10-4 J	487	542	480	504
le, %	65.3	65.6	69.5	70.1
<b>Baking (No Time Dough)</b>				
Absorption, %	67	n/a	67	n/a
Mixing Time, min	6.3	n/a	7.0	n/a
Specific Volume, cm <sup>3</sup> /g	7.3	n/a	7.5	n/a
Total Bread Score (out of 10)	9.3	n/a	9.4	n/a
<b>Baking (Sponge &amp; Dough)</b>				
Absorption, %	66	n/a	66	n/a
Mixing Time, min	7.7	n/a	7.8	n/a
Specific Volume, cm <sup>3</sup> /g	7.0	n/a	7.4	n/a
Total Bread Score (out of 10)	9.6	n/a	9.6 <sup>c</sup>	n/a
<b>Noodles (Fresh White Salted)</b>				
Colour (3h / 24h) L*	n/a	76.0 / 71.6	n/a	73.9 / 69.5
a*	n/a	1.24 / 1.65	n/a	1.55 / 1.93
b*	n/a	25.6 / 24.2	n/a	24.1 / 22.4
<b>Cooked Noodle Max. Cutting Stress g/mm<sup>2</sup></b>				
Cook Time - 3.5 min	n/a	24.2	n/a	28.4