

CPSR Canada Prairie Spring Red

With medium kernel hardness and protein content, CPSR has high milling yields with low flour ash resulting in flour with bright colour. Flour milled from CPSR can be used to produce high-quality baked goods and noodles.

Top Five CPSR Varieties Grown in 2023

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

2023 EXECUTIVE SUMMARY

PRODUCTION (5-year average, 2018-2022)

1.7 million tonnes

TOTAL WHEAT GROWN IN CANADA

5%



Protein

12.7% protein content which is similar to the 10-year average of 12.5%.



Advice from an Expert

CPSR offers a balance of strength and extensibility resulting in high quality end-products.



Milling Quality

CPSR from the 2023 crop year has milling performance typical of CPSR quality with good test weight.



Grading Factors

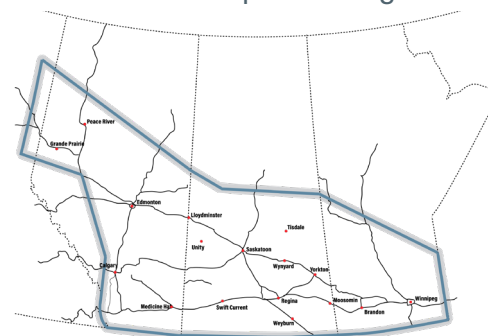
94% of the 2023 CPSR crop graded No. 1 and No. 2.



Application Performance

Flour milled from CPSR has good processing quality resulting in high-quality bread and noodles.

FIGURE 2
2023 Western Canadian Prairie Composite Region



PRAIRIE COMPOSITE

No. 1 CPSR Canada Prairie Spring Red

Quality Parameter ^a	Prairie Composite ^b	
	2023	2022
Wheat	2023	2022
Test Weight, kg/hL	83.0	83.6
Weight Per 1000 Kernels, g	37.7	40.8
Protein Content, %	12.9	12.7
Protein Content, % (dry matter basis)	14.9	14.6
Ash Content, %	1.41	1.50
Falling Number, s	376	431
Particle Size Index, %	56	52
Milling Flour Yield Bühler Laboratory Mill		
Total Products Basis, %	74.8	75.8
0.50% Ash Basis, %	76.3	78.3

^a Data are reported on a 13.5% moisture basis for wheat.

^b Refer to crop region map (Figure 2).

PRAIRIE COMPOSITE

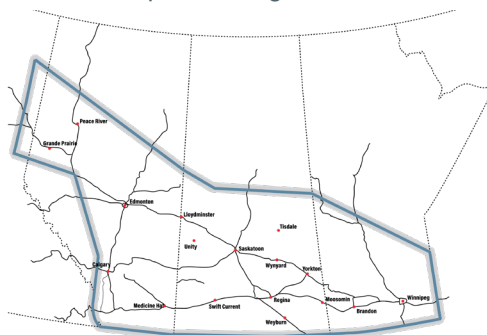
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^a Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour except Alveograph is on a 15.0% moisture basis and starch damage is as is.

^b Refer to crop region map (Figure 2)

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

Harvest assessment composites represent grain available for export. Milling, analytical, and end-product analysis conducted by Cereals Canada following the Methods of Analysis on Cereals Canada's website (<https://cerealscanada.ca/analytical-methods/>).

Quality Parameter ^a	Prairie Composite ^b		Prairie Composite ^b	
	2023		2022	
Flour				
Extraction	Straight Grade 74.8%	74%	Straight Grade 75.8%	74%
Protein Content, %	12.1	12.0	11.9	11.6
Protein Loss, %	0.8	0.9	0.8	1.1
Wet Gluten Content, %	28.7	31.1	30.0	30.4
Gluten Index, %	98	98	98	97
Ash Content, %	0.47	0.44	0.45	0.41
Colour, L*	84.7	85.0	84.5	85.2
Starch Damage, UCD	23.6	23.2	24.9	24.6
Amylograph Peak Viscosity, BU	411	427	713	744
Farinograph				
Absorption, %	60.5	60.4	63.1	62.8
Dough Development Time (DDT), min	4.7	5.4	7.1	7.2
Stability, min	14.6	14.8	12.8	16.2
Mixing Tolerance Index (MTI), BU	17	19	27	18
Extensograph (135 min)				
Maximum Resistance (Rmax), BU	668	755	585	643
Extensibility (length), cm	20.0	18.7	19.6	18.7
Area, cm ²	168	175	143	153
Alveograph				
P (height x 11), mm	116	113	121	122
L (length), mm	136	160	120	138
P/L	0.85	0.71	1.01	0.88
W, 10 ⁻⁴ J	498	537	487	542
le, %	62.3	61.9	65.3	65.6
Baking (No Time Dough)				
Absorption, %	64	n/a	67	n/a
Mixing Time, min	6.3	n/a	6.3	n/a
Specific Volume, cm ³ /g	7.3	n/a	7.3	n/a
Total Bread Score (out of 10)	8.9	n/a	9.3	n/a
Baking (Sponge & Dough)				
Absorption, %	63	n/a	66	n/a
Mixing Time, min	6.6	n/a	7.7	n/a
Specific Volume, cm ³ /g	7.1	n/a	7.0	n/a
Total Bread Score (out of 10)	9.4	n/a	9.6	n/a
Noodles (Fresh White Salted)				
Colour (3h / 24h) L*	n/a	74.3 / 69.3	n/a	76.0 / 71.6
a*	n/a	1.32 / 1.87	n/a	1.24 / 1.65
b*	n/a	23.4 / 22.0	n/a	25.6 / 24.2
Cooked Noodle Max. Cutting Stress g/mm ²				
Cook Time - 3.5 min	n/a	28.2	n/a	24.2