CEREALS CANADA

Canada's New Wheat Crop Report, Growing Quality

2025 Crop Summary

CWRS
Canada Western Red Spring

The most widely grown wheat class in Western Canada, CWRS is regarded for its superior milling and baking quality. This hard wheat has high protein content and high protein quality which means it can improve the quality of a blend if milled with lower-quality wheat.

Top Five CWRS Varieties Grown in 2025

1. AAC Brandon
2. AAC Wheatland
3. AAC Starbuck
4. AAC Viewfield
5. AAC Hockley

2025 EXECUTIVE SUMMARY

PRODUCTION
(5-year average, 2020-2024)

20.1 million tonnes

% of TOTAL WHEAT GROWN IN CANADA

62%

Advice from an Expert

CWRS from the 2025 crop year has high protein content with a good balance of gluten strength and extensibility. It remains an excellent choice as an improver wheat in blending situations.

Grading Factors

A very high proportion of the 2025 CWRS crop graded No. 1 or No. 2.

Protein

High protein content that is similar to last year.

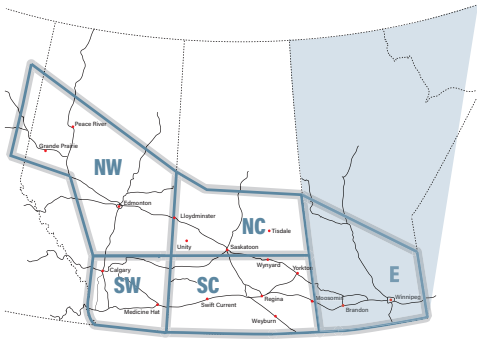
Milling Quality

CWRS from the 2025 crop year has high test weight and thousand kernel weight, and lower flour ash content compared to last year leading to good milling performance.

Application Performance

CWRS from the 2025 crop produced pan bread with very good loaf volume. Noodles had good colour and texture.

FIGURE 1
2025 Western Canada CWRS Composite Regions



WESTERN COMPOSITE

No. 1 CWRS
Canada Western Red Spring

Quality Parameter [a]	Western Composite [b]		
Wheat	2025	2024	5 yr avg.
Test Weight, kg/hL	85	83	83
Weight Per 1000 Kernels, g	37.2	33.2	34.3
Protein Content, %	13.8	14.0	14.3
Protein Content, % (dry matter basis)	16.0	16.2	16.5
Wet Gluten Content, %	32.4	33.4	34.1
Gluten Index, %	82	88	84
Ash Content, %	1.45	1.50	1.44
Falling Number, s	403	409	398
Particle Size Index[c], %	54	54	-
Milling Flour Yield Bühler Laboratory Mill			
Total Products Basis, %	74.7	75.5	75.1
0.50% Ash Basis, %	78.7	77.5	78.4

EASTERN COMPOSITE

No. 1 CWRS
Canada Western Red Spring

Quality Parameter [a]	Eastern Composite [b]		
Wheat	2025	2024	5 yr avg.
Test Weight, kg/hL	84	84	83
Weight Per 1000 Kernels, g	37.9	33.8	34.9
Protein Content, %	14.0	14.1	14.4
Protein Content, % (dry matter basis)	16.2	16.3	16.6
Wet Gluten Content, %	33.2	34.2	34.4
Gluten Index, %	84	83	84
Ash Content, %	1.46	1.59	1.50
Falling Number, s	387	392	379
Particle Size Index[c], %	56	54	-
Milling Flour Yield Bühler Laboratory Mill			
Total Products Basis, %	76.2	75.7	75.9
0.50% Ash Basis, %	79.7	77.2	78.2

PRAIRIE COMPOSITE

No. 2 CWRS
Canada Western Red Spring

Quality Parameter [a]	Prairie Composite [b]		
Wheat	2025	2024	5 yr avg.
Test Weight, kg/hL	82	81	81
Weight Per 1000 Kernels, g	36.9	33.0	34.9
Protein Content, %	13.8	14.0	14.0
Protein Content, % (dry matter basis)	16.0	16.2	16.2
Wet Gluten Content, %	31.5	32.8	32.3
Gluten Index, %	90	90	89
Ash Content, %	1.43	1.58	1.47
Falling Number, s	374	384	358
Particle Size Index[c], %	56	56	-
Milling Flour Yield Bühler Laboratory Mill			
Total Products Basis, %	75.4	75.2	75.5
0.50% Ash Basis, %	78.4	77.7	78.5

[a] Data are reported on a 13.5% moisture basis.

[b] Refer to crop region map (Figure 1). Western composite = NW, SW, NC, SC regions (non-shaded area); Eastern composite = E region (shaded area); Prairie composite = all regions.

[c] Unable to calculate 5-year average for particle size index due to change in method.

Harvest assessment composites represent grain available for export and were prepared from samples received up to October 16, 2025. Composites were graded according to Export Grade Determination Tables in the Official Grain Grading Guide (https://www.grainscanada.gc.ca/en/grain-quality/official-grain-grading-guide/). Milling, analytical and end-product analysis was conducted by Cereals Canada following the Methods of Analysis on Cereals Canada's website (https://cerealscanada.ca/analytical-methods/).

No. 1 CWRS Western Composite[b]

Flour[a]	2025			2024			5-Year Average		
Extraction	Straight Grade 74.7%	74%	60%	Straight Grade 75.5%	74%	60%	Straight Grade 75.1%	74%	60%
Protein Content, %	13.1	13.1	12.6	13.3	13.2	12.6	13.6	13.5	13.0
Protein Loss, %	0.7	0.7	1.2	0.7	0.8	1.4	0.7	0.8	1.3
Wet Gluten Content, %	35.7	34.5	34.5	35.0	35.0	33.9	36.4	36.2	35.0
Gluten Index, %	97	97	96	98	97	99	96	95	97
Ash Content, %	0.42	0.42	0.37	0.46	0.44	0.39	0.43	0.42	0.38
Colour, L* (wet)	85.2	85.3	85.8	84.7	85.1	85.5	84.8	85.1	85.6
Starch Damage, UCD	24.0	24.2	24.2	24.0	24.5	24.5	24.2	24.3	24.1
Amylograph Peak Viscosity, BU	616	630	690	690	689	728	613	634	682
Farinograph									
Absorption, %	63.0	63.0	63.0	61.8	62.0	61.8	63.6	63.6	63.2
Dough Development Time, min	7.2	7.8	11.7	8.5	7.7	9.6	8.1	8.2	10.5
Stability, min	19.9	20.0	43.7	24.0	24.7	47.7	24.5	26.6	44.7
Mixing Tolerance Index, BU	13	15	11	12	14	6	15	13	7
Extensograph (135 min)									
Max. Resistance (Rmax), BU	680	685	830	725	780	818	683	726	816
Extensibility (length), cm	21.0	20.6	18.9	21.4	21.2	18.7	21.0	20.9	18.6
Area, cm^2	174	175	190	195	210	183	177	188	184
Alveograph									
P (height x 1.1), mm	106	109	122	100	102	122	109	113	124
L (length), mm	132	118	109	209	214	169	158	155	141
P/L	0.80	0.92	1.12	0.48	0.48	0.72	0.73	0.77	0.90
W, 10^{-4} J	458	433	453	616	643	648	552	572	584
Ie, %	62.5	62.5	61.6	64.7	65.7	65.6	66.8	66.7	66.8
Baking (No Time Dough)									
Absorption, %	66	-	-	65	-	-	66	-	-
Mixing Time, min	6.1	-	-	7.6	-	-	7.1	-	-
Specific Volume, cm^3/g	7.1	-	-	7.3	-	-	7.5	-	-
Total Bread Score (out of 10)	9.1	-	-	9.5	-	-	9.2	-	-
Crumb Colour, L*	80.7	-	-	80.5	-	-	80.4	-	-
Baking (Sponge & Dough)									
Absorption, %	65	-	66	64	-	65	66	-	66
Mixing Time, min	7.9	-	7.9	7.9	-	8.5	8.2	-	8.6
Specific Volume, cm^3/g	7.2	-	7.1	7.1	-	6.9	7.2	-	7.1
Total Bread Score (out of 10)	9.5	-	9.2	9.4	-	9.5	9.4	-	9.6
Crumb Colour, L*	82.2	-	82.7	82.4	-	82.7	81.7	-	82.7
Noodles (Fresh Yellow Alkaline)									
Colour (3h / 24h) L*	-	75.3 / 69.8	76.9 / 72.5	-	75.2 / 70.4	75.7 / 71.6	-	74.1 / 69.2	75.3 / 71.1
a*	-	-0.10 / 0.41	-0.27 / 0.12	-	0.06 / 0.61	-0.09 /0.32	-	0.11 / 0.64	-0.08 /0.37
b*	-	26.2 / 25.0	26.7 / 25.8	-	25.3 / 25.2	26.2 / 25.3	-	25.8 / 24.7	26.1 / 25.0
MCS (3.5 min.)[c], g/mm^2	-	36.6	34.4	-	39.8	35.6	-	37.9	36.1
Noodles (Fresh White Salted)									
Colour (3h / 24h) L*	-	76.9 / 74.0	78.0 / 74.7	-	75.7 / 72.8	76.9 / 74.4	-	75.5 / 72.3	76.5 / 73.6
a*	-	1.57 / 1.97	1.29 / 1.52	-	1.59 / 2.00	1.28 / 1.53	-	1.71 / 2.14	1.41 / 1.66
b*	-	25.9 / 25.6	26.4 / 26.3	-	25.5 / 24.8	25.1 / 24.8	-	25.1 / 24.6	25.3 / 24.9
MCS (3.5 min.)[c], g/mm^2	-	28.1	26.9	-	29.0	26.3	-	28.2	26.5

[a] Data are reported on a 14.0% moisture basis for flour except Alveograph which is reported on a 15.0% moisture basis and starch damage which is on as is basis.
[b] Refer to crop region map (Figure 1, non-shaded area).
[c] Maximum cutting stress of noodles cooked to 3.5 min.

No. 1 CWRS Eastern Composite[b]

Flour[a]	2025		2024		5-Year Average	
Extraction	Straight Grade 76.2%	74%	Straight Grade 75.7%	74%	Straight Grade 75.9%	74%
Protein Content, %	13.2	13.0	13.1	13.0	13.5	13.4
Protein Loss, %	0.8	1.0	1.0	1.1	0.9	1.0
Wet Gluten Content, %	34.8	34.7	34.9	34.6	35.6	35.5
Gluten Index, %	98	97	95	99	96	97
Ash Content, %	0.43	0.40	0.47	0.44	0.45	0.42
Colour, L* (wet)	85.1	85.5	84.6	85.0	84.7	85.1
Starch Damage, UCD	23.0	23.1	23.3	23.6	23.5	23.4
Amylograph Peak Viscosity, BU	663	632	644	691	598	603
Farinograph						
Absorption, %	62.2	61.8	61.8	62.1	62.9	62.7
Dough Development Time, min	8.2	8.6	6.9	8.1	8.0	8.0
Stability, min	18.2	23.1	18.0	18.2	21.8	24.4
Mixing Tolerance Index, BU	16	13	9	16	18	16
Extensograph (135 min)						
Max. Resistance (Rmax), BU	709	775	608	715	639	717
Extensibility (length), cm	21.9	21.0	21.5	20.5	22.2	21.4
Area, cm^2	197	201	164	182	178	188
Alveograph						
P (height x 1.1), mm	102	103	91	95	99	103
L (length), mm	120	122	218	197	167	158
P/L	0.85	0.84	0.42	0.48	0.63	0.68
W, 10^{-4} J	431	443	577	575	530	539
Ie, %	65.6	65.2	64.7	65.6	66.8	67.5
Baking (No Time Dough)						
Absorption, %	66	-	65	-	66	-
Mixing Time, min	6.6	-	6.9	-	6.9	-
Specific Volume, cm^3/g	8.1	-	7.8	-	7.8	-
Total Bread Score (out of 10)	9.7	-	9.8	-	9.5	-
Crumb Colour, L*	80.1	-	80.4	-	79.8	-
Baking (Sponge & Dough)						
Absorption, %	65	-	64	-	65	-
Mixing Time, min	8.0	-	7.8	-	8.0	-
Specific Volume, cm^3/g	7.1	-	7.1	-	7.3	-
Total Bread Score (out of 10)	9.1	-	9.4	-	9.4	-
Crumb Colour, L*	82.0	-	80.8	-	81.2	-
Noodles (Fresh Yellow Alkaline)						
Colour (3h / 24h) L*	-	75.4 / 71.3	-	74.2 / 70.4	-	73.7 / 69.5
a*	-	0.15 / 0.43	-	0.35 / 0.68	-	0.29 /0.64
b*	-	26.0 / 25.4	-	25.3 / 24.8	-	25.6 / 24.7
MCS (3.5 min.)[c], g/mm^2	-	34.7	-	34.6	-	35.2
Noodles (Fresh White Salted)						
Colour (3h / 24h) L*	-	76.6 / 72.8	-	76.7 / 73.3	-	75.5 / 72.3
a*	-	1.57 / 1.89	-	1.66 / 2.15	-	1.82 / 2.20
b*	-	25.3 / 24.9	-	25.0 / 24.4	-	24.7 / 24.2
MCS (3.5 min.)[c], g/mm^2	-	26.8	-	25.9	-	26.1

[a] Data are reported on a 14.0% moisture basis for flour except Alveograph which is reported on a 15.0% moisture basis and starch damage which is on as is basis.
[b] Refer to crop region map (Figure 1, shaded area).
[c] Maximum cutting stress of noodles cooked to 3.5 min.

No. 2 CWRS Prairie Composite[b]

Flour [a]	2025		2024		5-Year Average	
Extraction	Straight Grade 75.4%	74%	Straight Grade 75.2%	74%	Straight Grade 75.5%	74%[d]
Protein Content, %	12.9	12.9	13.0	13.1	13.1	13.1
Protein Loss, %	0.9	0.9	1.0	0.9	0.9	0.9
Wet Gluten Content, %	33.9	34.1	34.1	34.2	34.5	34.9
Gluten Index, %	98	97	100	100	98	98
Ash Content, %	0.44	0.40	0.45	0.43	0.44	0.41
Colour, L* (wet)	84.9	85.4	84.9	84.6	84.7	84.9
Starch Damage, UCD	22.6	22.5	23.4	23.4	23.5	22.9
Amylograph Peak Viscosity, BU	438	480	675	676	469	497
Farinograph						
Absorption, %	61.7	61.5	61.3	61.5	62.3	61.9
Dough Development Time, min	7.8	7.5	9.4	8.7	7.4	8.0
Stability, min	16.5	17.3	35.8	41.7	19.3	23.9
Mixing Tolerance Index, BU	18	18	14	6	17	15
Extensograph (135 min)						
Max. Resistance (Rmax), BU	705	714	782	826	662	777
Extensibility (length), cm	21.0	21.0	19.3	19.2	21.8	20.4
Area, cm^2	185	190	185	201	180	197
Alveograph						
P (height x 1.1), mm	100	99	95	97	100	103
L (length), mm	139	130	184	188	154	154
P/L	0.72	0.76	0.52	0.52	0.69	0.68
W, 10^{-4} J	460	441	554	575	506	528
Ie, %	64.7	64.9	66.1	65.9	67.1	67.1
Baking (No Time Dough)						
Absorption, %	66	-	65	-	66	-
Mixing Time, min	6.1	-	7.6	-	6.9	-
Specific Volume, cm^3/g	7.6	-	7.4	-	7.7	-
Total Bread Score (out of 10)	9.1	-	9.1	-	9.2	-
Crumb Colour, L*	80.1	-	80.6	-	80.2	-
Baking (Sponge & Dough)						
Absorption, %	65	-	64	-	65	-
Mixing Time, min	7.9	-	7.8	-	7.8	-
Specific Volume, cm^3/g	7.0	-	7.0	-	7.3	-
Total Bread Score (out of 10)	9.4	-	9.5	-	9.5	-
Crumb Colour, L*	82.1	-	81.7	-	81.6	-
Noodles (Fresh Yellow Alkaline)						
Colour (3h / 24h) L*	-	73.5 / 69.0	-	74.1 / 70.1	-	73.5 / 69.3
a*	-	0.19 / 0.54	-	0.17 / 0.59	-	0.16 / 0.61
b*	-	25.3 / 24.5	-	25.4 / 24.5	-	25.0/ 24.2
MCS (3.5 min.)[c], g/mm^2	-	36.0	-	37.9	-	36.5
Noodles (Fresh White Salted)						
Colour (3h / 24h) L*	-	75.6 / 72.4	-	76.7 / 73.8	-	75.2 / 72.4
a*	-	1.71 / 2.19	-	1.58 / 2.00	-	1.66 / 2.02
b*	-	24.5 / 24.2	-	24.8 / 24.4	-	24.2 / 23.7
MCS (3.5 min.)[c], g/mm^2	-	26.4	-	28.7	-	26.7

[a] Data are reported on a 14.0% moisture basis for flour except Alveograph which is reported on a 15.0% moisture basis and starch damage which is on as is basis.
[b] Refer to crop region map (Figure 1, all regions).
[c] Maximum cutting stress of noodles cooked to 3.5 min.
[d] Values represent 4-year average for No. 2 CWRS 74% extraction.

CWAD
Canada Western Amber Durum

Canada is the world's leading exporter of durum wheat. CWAD is recognized for its high protein content and semolina yield. Development of new CWAD varieties has resulted in improvements in yellow colour and gluten strength.

Top Five CWAD Varieties Grown in 2025

1. CDC Defy
2. Transcend
3. AAC Stronghold
4. CDC Precision
5. AAC Grainland

2025 EXECUTIVE SUMMARY

PRODUCTION
(5-year average, 2020-2024)

5.2 million tonnes

% of TOTAL WHEAT GROWN IN CANADA

16%

Advice from an Expert

Semolina from the 2025 CWAD crop has a good balance of gluten strength and extensibility and lower ash content compared to last year.

Grading Factors

Majority of the 2025 CWAD crop graded No. 1, No. 2 or No. 3.

Protein

CWAD from the 2025 crop has good protein content, typical for the class.

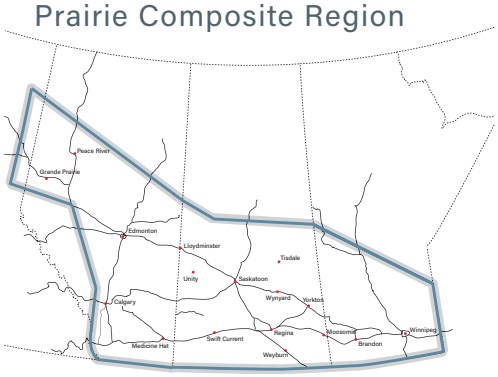
Milling Quality

CWAD from the 2025 crop has good test weight and thousand kernel weight with higher semolina yields compared to last year.

Application Performance

Spaghetti has excellent cooking quality with excellent texture and lower cooking loss than last year.

FIGURE 2
2025 Western Canada Prairie Composite Region



PRAIRIE COMPOSITE

No. 1 CWAD
Canada Western Amber Durum

Quality Parameter [a]	Prairie Composite [b]		
Wheat	2025	2024	5 yr avg.
Test Weight, kg/hL	83	81	82
Weight Per 1000 Kernels, g	45.6	34.4	39.0
Hard Vitreous Kernels, %	94	92	93
Protein Content, %	14.2	14.7	15.0
Protein Content, % (dry matter basis)	16.4	17.0	17.3
Wet Gluten Content, %	34.1	32.3	33.8
Gluten Index, %	52	78	68
Ash Content, %	1.60	1.58	1.59
Falling Number, s	416	479	452
Particle Size Index[c], %	43	41	-
Milling Semolina Yield Bühler Laboratory Mill			
Total Milling Yield, %	69.9	67.5	68.7
Semolina Yield, %	65.5	63.3	64.3

PRAIRIE COMPOSITE

No. 2 CWAD
Canada Western Amber Durum

Quality Parameter [a]	Prairie Composite [b]		
Wheat	2025	2024	5 yr avg.
Test Weight, kg/hL	81	79	79
Weight Per 1000 Kernels, g	45.7	32.8	37.2
Hard Vitreous Kernels, %	88	93	87
Protein Content, %	14.8	15.7	15.5
Protein Content, % (dry matter basis)	17.1	18.2	17.9
Wet Gluten Content, %	36.3	34.3	35.2
Gluten Index, %	49	84	70
Ash Content, %	1.58	1.69	1.62
Falling Number, s	288	441	394
Particle Size Index[c], %	46	42	-
Milling Semolina Yield Bühler Laboratory Mill			
Total Milling Yield, %	68.2	65.1	67.2
Semolina Yield, %	63.7	60.4	62.6

PRAIRIE COMPOSITE

No. 3 CWAD
Canada Western Amber Durum

Quality Parameter [a]	Prairie Composite [b]	
Wheat	2025	2024
Test Weight, kg/hL	80	78
Weight Per 1000 Kernels, g	44.7	31.4
Hard Vitreous Kernels, %	87	95
Protein Content, %	15.2	16.5
Protein Content, % (dry matter basis)	17.6	19.1
Wet Gluten Content, %	36.6	36.2
Gluten Index, %	44	79
Ash Content, %	1.66	1.77
Falling Number, s	212	481
Particle Size Index[c], %	42	43
Milling Semolina Yield Bühler Laboratory Mill		
Total Milling Yield, %	68.0	65.6
Semolina Yield, %	63.3	61.1

[a] Data are reported on a 13.5% moisture basis.

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

[c] Unable to calculate 5-year average for particle size index due to change in method.

Harvest assessment composites represent grain available for export and were prepared from samples received up to October 16, 2025. Composites were graded according to Export Grade Determination Tables in the Official Grain Grading Guide (https://www.grainscanada.gc.ca/en/grain-quality/official-grain-grading-guide/). Milling, analytical and end-product analysis was conducted by Cereals Canada following the Methods of Analysis on Cereals Canada's website (https://cerealscanada.ca/analytical-methods/).

No. 1 CWAD Prairie Composite[b]

Semolina [a]	2025	2024	5-Year Average
Protein Content, %	13.3	13.9	14.1
Protein Loss, %	0.9	0.8	0.9
Wet Gluten Content, %	35.5	35.0	36.1
Gluten Index, %	59	85	75
Ash Content, %	0.69	0.78	0.73
Yellow Pigment Content, ppm	9.9	11.6	11.1
Colour, b* (dry)	30.3	33.0	32.4
Granulation			
> 425 µm, %	0.7	1.7	1.1
> 250 µm, %	52.3	52.7	52.0
> 180 µm, %	31.0	30.2	30.9
> 150 µm, %	7.5	7.8	7.9
< 150 µm, %	8.6	7.6	8.0
Semolina Speck Count per 50 cm^2			
Total Specks	16	5	8
Dark Specks	3	0	1
Large Specks (≥0.06 mm^2)	8	3	4
Alveograph			
P (height x 1.1), mm	85	101	100
L (length), mm	84	128	96
P/L	1.01	0.79	1.09
W, 10^{-4} J	211	367	298
Ie, %	46.0	55.8	54.1
Spaghetti			
Firmness, g	835	764	849
Cooking Loss, %	4.68	4.87	4.80
Colour L*	72.9	72.2	72.1
a*	5.18	4.91	4.92
b*	64.9	65.5	65.0

[a] Data are reported on a 14.0% moisture basis for semolina except Alveograph which is reported on a 15.0% moisture basis.
[b] Refer to crop region map (Figure 2).

2025
No. 2 CWAD Prairie Composite[b]

Semolina[a]	2025	2024	5-Year Average
Protein Content, %	13.7	14.7	14.5
Protein Loss, %	1.1	1.0	1.0
Wet Gluten Content, %	37.6	35.9	37.1
Gluten Index, %	61	87	77
Ash Content, %	0.69	0.79	0.74
Yellow Pigment Content, ppm	9.7	11.5	11.2
Colour, b* (dry)	29.4	32.8	32.1
Granulation			
> 425 µm, %	0.5	1.2	0.8
> 250 µm, %	51.7	52.2	51.4
> 180 µm, %	31.9	31.2	31.3
> 150 µm, %	7.8	7.8	8.1
< 150 µm, %	8.1	7.6	8.4
Semolina Speck Count per 50 cm²			
Total Specks	32	6	12
Dark Specks	6	1	2
Large Specks (≥0.06 mm²)	20	3	7
Alveograph			
P (height x 1.1), mm	87	99	98
L (length), mm	80	138	100
P/L	1.09	0.72	1.02
W, 10^{-4} J	206	390	307
Ie, %	44.6	58.0	54.9
Spaghetti			
Firmness, g	905	798	886
Cooking Loss, %	4.57	4.82	4.73
Colour L*	70.9	72.2	71.9
a*	6.38	5.50	5.45
b*	62.3	65.7	64.9

2025
No. 3 CWAD Prairie Composite[b]

Semolina[a]	2025	2024[c]
Protein Content, %	14.0	15.7
Protein Loss, %	1.2	0.8
Wet Gluten Content, %	37.2	37.1
Gluten Index, %	59	87
Ash Content, %	0.70	0.82
Yellow Pigment Content, ppm	9.5	11.8
Colour, b* (dry)	28.7	32.8
Granulation		
> 425 um, %	0.5	1.3
> 250 um, %	51.2	51.2
> 180 um, %	31.7	31.2
> 150 um, %	7.7	8.0
< 150 um, %	8.9	8.3
Semolina Speck Count per 50 cm²		
Total Specks	39	6
Dark Specks	7	1
Large Specks (≥0.06 mm²)	23	3
Alveograph		
P (height x 1.1), mm	86	103
L (length), mm	76	130
P/L	1.13	0.79
W, 10^{-4} J	194	398
Ie, %	43.1	58.5
Spaghetti		
Firmness, g	717	873
Cooking Loss, %	4.48	4.80
Colour L*	69.8	71.5
a*	6.85	5.55
b*	61.0	66.2

[a] Data are reported on a 14.0% moisture basis for semolina except Alveograph which is reported on a 15.0% moisture basis.
[b] Refer to crop region map (Figure 2).
[c] The 5-year average is not available for the No. 3 CWAD composite.

Wheat, by Specification

This wheat composite represents the quality that could be expected in a shipment by specification of a medium protein wheat from Western Canada. The term "Wheat, by Specification" is not an official wheat class and can sometimes be referred to as CP+, Western Canadian Wheat (WCW) or Other. Discussions regarding quality expectations are held between the exporter/seller and buyer to determine specifications instead of utilizing grade standards. This may result in quality differences between customers.

2025 EXECUTIVE SUMMARY

Advice from an Expert

This wheat composite offers good water absorption and gluten strength.

Grading Factors

Limits (min. or max.) for specific grading factors may be based on grade standards for an official wheat class and could be part of the specification between the exporter/seller and buyer.

Protein

This wheat composite represents a medium protein wheat with a wheat protein content of 12.9% (13.5% moisture basis).

Milling Quality

This wheat composite has good milling performance with high test weight and thousand kernel weight.

Application Performance

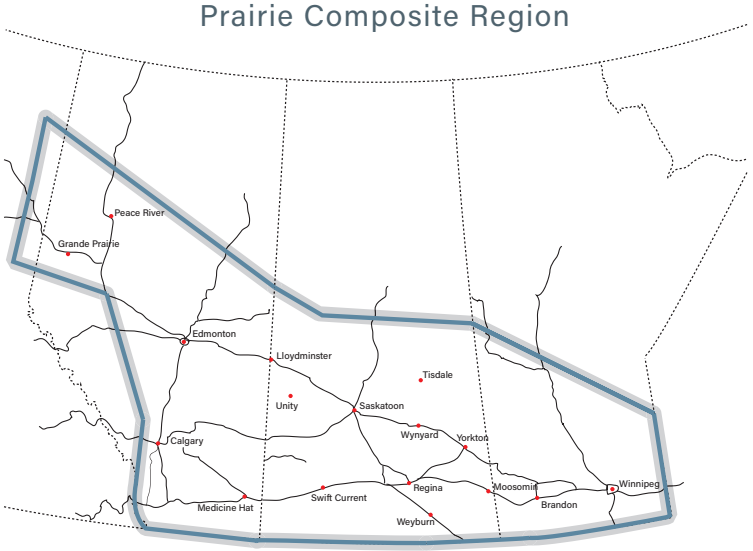
Flour milled from this wheat composite has good processing quality resulting in pan bread with very good loaf volume and acceptable noodle quality.

PRAIRIE COMPOSITE

Wheat, by Specification

Quality Parameter [a]	Prairie Composite [b]		
Wheat	2025	2024[d]	5 yr avg.[d]
Test Weight, kg/hL	84	83	83
Weight Per 1000 Kernels, g	38.0	34.4	38.3
Protein Content, %	12.9	12.7	13.1
Protein Content, % (dry matter basis)	14.9	14.7	15.1
Wet Gluten Content, %	30.3	29.3	30.2
Gluten Index, %	85	94	90
Ash Content, %	1.42	1.46	1.43
Falling Number, s	378	383	394
Particle Size Index[c], %	57	55	-
Milling Flour Yield Bühler Laboratory Mill			
Total Products Basis, %	74.9	74.8	75.0
0.50% Ash Basis, %	78.4	78.8	77.5

FIGURE 2
2025 Western Canada Prairie Composite Region



[a] Data are reported on a 13.5% moisture basis.

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

[c] Unable to calculate 5-year average for particle size index due to change in method.

[d] Values represent the 2024 CPSR composite data and the 5-year average is calculated using the 2021-24 CPSR composite data plus 2025 Wheat, by Specification composite data.

Harvest assessment composites represent grain available for export and were prepared from samples received up to October 16, 2025. Composites were graded according to Export Grade Determination Tables in the Official Grain Grading Guide (https://www.grainscanada.gc.ca/en/grain-quality/official-grain-grading-guide/). Milling, analytical and end-product analysis was conducted by Cereals Canada following the Methods of Analysis on Cereals Canada's website (https://cerealscanada.ca/analytical-methods/).

Wheat, by Specification[b]

Flour[a]	2025		2024[d]		5-Year Average[d]	
Extraction	Straight Grade 74.9%	74%	Straight Grade 74.8%	74%	Straight Grade 75.0%	74%
Protein Content, %	12.1	12.0	11.9	11.8	12.3	12.1
Protein Loss, %	0.8	0.9	0.8	0.9	0.8	0.9
Wet Gluten Content, %	31.7	31.7	30.2	29.6	31.1	31.5
Gluten Index, %	97	97	99	99	98	98
Ash Content, %	0.43	0.41	0.42	0.40	0.45	0.42
Colour, L* (wet)	84.7	85.2	85.3	85.4	84.7	85.1
Starch Damage, UCD	24.5	24.3	23.8	24.3	24.1	24.1
Amylograph Peak Viscosity, BU	667	655	706	729	612	632
Farinograph						
Absorption, %	61.5	61.6	60.0	60.2	61.9	61.8
Dough Development Time, min	7.0	5.8	7.9	9.0	7.1	7.3
Stability, min	19.0	21.6	49.3	52.9	22.9	26.4
Mixing Tolerance Index, BU	17	15	9	8	18	14
Extensograph (135 min)						
Max. Resistance (Rmax), BU	730	662	840	906	705	737
Extensibility (length), cm	18.3	19.2	18.7	18.7	19.5	19.2
Area, cm^2	162	161	196	205	171	176
Alveograph						
P (height x 1.1), mm	111	116	108	116	114	116
L (length), mm	124	111	171	153	132	136
P/L	0.90	1.05	0.63	0.76	0.89	0.87
W, 10^{-4} J	446	423	573	568	497	515
Ie, %	60.6	60.0	63.8	64.0	64.3	64.3
Baking (No Time Dough)						
Absorption, %	66	-	65	-	66	-
Mixing Time, min	6.8	-	8.3	-	6.9	-
Specific Volume, cm^3/g	7.4	-	7.2	-	7.3	-
Total Bread Score (out of 10)	8.9	-	8.9	-	9.1	-
Crumb Colour, L*	80.2	-	80.5	-	80.0	-
Baking (Sponge & Dough)						
Absorption, %	65	-	64	-	65	-
Mixing Time, min	8.0	-	8.4	-	7.7	-
Specific Volume, cm^3/g	7.0	-	6.6	-	7.0	-
Total Bread Score (out of 10)	9.2	-	9.6	-	9.5	-
Crumb Colour, L*	82.1	-	82.3	-	81.9	-
Noodles (Fresh White Salted)						
Colour (3h / 24h) L*	-	76.3 / 71.9	-	77.3 / 72.4	-	75.6 / 70.9
a*	-	1.31 / 1.68	-	1.21 / 1.61	-	1.33 / 1.75
b*	-	24.3 / 23.1	-	23.8 / 22.9	-	24.2 / 22.9
MCS (3.5 min.)[c], g/mm^2	-	29.7	-	27.9	-	27.7

[a] Data are reported on a 14.0% moisture basis for flour except Alveograph which is reported on a 15.0% moisture basis and starch damage which is on as is basis.

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

[c] Maximum cutting stress of noodles cooked to 3.5 min.

[d] Values represent the 2024 CPSR composite data and the 5-year average is calculated using the 2021-2024 CPSR composite data plus 2025 Wheat, by Specification composite data.

CESRW
Canada Eastern Soft Red Winter

Grown largely in Ontario, with additional production in Quebec and the Atlantic provinces, CESRW is a soft, low protein wheat ideal for cakes, pastry, cereals, crackers, biscuits, and fillings. It is easy to mill and typically has a high flour yield resulting in flour that is bright and creamy in colour.

2025 EXECUTIVE SUMMARY

ONTARIO PRODUCTION

2.8 million tonnes

% of TOTAL WHEAT GROWN IN CANADA

8%

% of WINTER WHEAT GROWN IN CANADA

79%

Advice from an Expert

Strong, consistent quality was observed across all growing regions this year, with a high proportion of the crop meeting milling grade standards. Test weight and protein content were both high, indicating overall good grain quality. Wheat is sound with high Falling Number (average 351 seconds) indicating no concerns with sprout damage.

Grading Factors

98% graded No. 2 or above.

Protein

Protein content averaged 9.5%, which is higher than last year. Overall protein levels are acceptable for this class, and flour protein is slightly higher than 2024 levels.

Milling Quality

Good milling performance was observed. Flour yields on a corrected ash basis (0.50%) were higher than last year on account of lower flour ash contents. Flour brightness is higher than last year. Starch damage is comparable to 2024.

Application Performance

Alveograph results showed a more extensible dough with comparable resistance to last year. As a result, cookie spread factors were slightly higher, which is typical of good soft wheat performance.

No. 2 or better
Canada Eastern Soft Red Winter

Quality Parameter [a]	CESRW Composite [b]	
Wheat	2025	2024
Test Weight, kg/hL	79	79
Weight Per 1000 Kernels, g	35.8	35.7
Protein Content, %	9.5	9.0
Protein Content, % (dry matter basis)	11.0	10.4
Ash Content, %	1.50	1.24
Falling Number, s	351	323
Particle Size Index, %	72	73
Milling Flour Yield Bühler Laboratory Mill		
Total Products Basis, %	74.1	72.7
0.50% Ash Basis, %	77.6	73.2

[a] Data are reported on a 13.5% moisture basis.

[b] Refer to blue outlined area in crop region map (Figure 3).

FIGURE 3
2025 Eastern Canada CESRW Composite Region

Harvest assessment composites represent grain available for export and were prepared from samples received up to September 5, 2025. Composites were graded according to Primary Grade Determination Tables in the Official Grain Grading Guide (https://www.grainscanada.gc.ca/en/grain-quality/official-grain-grading-guide/). Milling, analytical and end-product analysis was conducted by Cereals Canada following the Methods of Analysis on Cereals Canada's website (https://cerealscanada.ca/analytical-methods/).

No. 2 or better CESRW Composite[b]

Flour[a]	2025	2024[c]
Extraction	Straight Grade 74.1%	Straight Grade 72.7%
Protein Content, %	8.0	7.7
Protein Loss, %	1.5	1.3
Wet Gluten Content, %	20.7	21.1
Gluten Index, %	87	83
Ash Content, %	0.43	0.49
Colour, L* (dry)	92.0	91.0
Starch Damage, UCD	14.6	14.2
Amylograph Peak Viscosity, BU	653	498
Farinograph		
Absorption, %	48.6	52.8
Dough Development Time (DDT), min	1.0	1.2
Stability, min	1.4	2.1
Mixing Tolerance Index (MTI), BU	96	111
Alveograph		
P (height x 1.1), mm	27	29
L (length), mm	110	86
P/L	0.25	0.34
W, 10^{-4} J	67	68
Solvent Retention Capacity		
Distilled Water, %	54	54
Sucrose, %	89	99
Lactic Acid, %	99	101
Sodium Carbonate, %	69	77
Bake (Sugar Snap Cookie Method)		
Cookie Width (w), mm	83.9	80.3
Cookie Thickness (t), mm	8.4	10.4
w/t Ratio	10.1	7.7
Cookie Spread Factor	101	77

[a] Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour except Alveograph which is reported on a 15.0% moisture basis and starch damge which is on as is basis.

[b] Refer to blue outlined area in crop region map (Figure 3).

[c] The 5-year average is not available for the CESRW composite.

Sustainable Canadian Agricultural Partnership
Competitive. Innovative. Resilient.

CEREALS CANADA