

# Other Western Canadian Wheat Classes



## CANADA PRAIRIE SPRING RED

**CPSR** is a wheat with medium protein content and medium kernel hardness. New CPSR varieties continue to be added to the class with improved protein strength, milling properties and end-product characteristics.

### PROPERTIES AND APPLICATIONS:

#### MILLING AND FLOUR PROPERTIES

- Two milling grades are available
- Excellent flour yields, resulting in flour with low ash content and bright flour colour
- Cumulative ash curves show excellent milling performance
- Low protein loss from wheat to flour

#### BAKING APPLICATIONS

- Ideal for the production of pan breads, hearth breads, flat breads and crackers
- Good mixing and fermentation tolerance
- Dough has good handling properties during mixing and processing
- Dough has good elasticity and extensibility
- Strong gluten properties which provides strong dough strength which contributes to good loaf volume and crumb structure in pan bread

#### NOODLE AND ASIAN PRODUCT APPLICATIONS

- Ideal for the production of high-quality white salted noodles with exceptional mouth feel and bite
- Ideal for the production of high-quality instant noodles with exceptional elastic texture
- Good hydration rates during noodle processing
- Smooth and elastic dough for noodle processing and finishing
- Strong elastic dough properties
- Can be used to produce pasta with acceptable firmness and colour if pasta is made from common wheat (non-durum wheat)



## CANADA WESTERN RED WINTER

**CWRW** is a medium-hard wheat offering good milling yield, dough strength and flour colour. CWRW flour quality is suitable for a variety of baking applications where medium protein content is desirable and in the production of noodles and steamed bread.

### PROPERTIES AND APPLICATIONS:

#### MILLING AND FLOUR PROPERTIES

- Milling and Flour Properties
- Two milling grades with a guaranteed 11.0% protein content (13.5% moisture basis) are available
- Very high flour yields
- Medium protein content
- Medium to strong gluten properties
- Low ash content, resulting in good flour colour with high brightness

#### BAKING APPLICATIONS

- Well-suited for the production of hearth breads and various types of flat breads
- Well-suited for cracker production
- Produces bread with desirable white bright crumb colour
- Good mixing and fermentation tolerance

#### NOODLE AND ASIAN PRODUCT APPLICATIONS

- Ideal for the production of white salted noodles
- Unbleached CWRW flour produces excellent quality steamed breads with smooth, bright white surfaces and symmetrical shapes



## CANADA NORTHERN HARD RED

**CNHR** is a red spring wheat with hard kernels. Introduced on August 1, 2016, the quality targets for this class are to have sound kernels (good falling number), very good milling quality, with medium gluten strength (lower than both the CWRS and CPSR classes). The protein content of CNHR will be variable and span the protein content range of the CWRS and CPSR classes. There are three milling grades available.

Depending on protein content, CNHR will be suitable for the production of pan breads, hearth breads, flat breads and noodles.

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## CANADA WESTERN HARD WHITE SPRING

**CWHWS** features many of the same quality attributes associated with Canada Western Red Spring (CWRS) wheat while its white bran coat offers the added benefits of brighter flour colour and reduced bran specks. This combination makes CWHWS ideally suited for a wide range of applications. Small production of the class limits availability to customers.

### PROPERTIES AND APPLICATIONS:

#### MILLING AND FLOUR PROPERTIES

- Three milling grades are available
- Increased flour yields and improved flour brightness compared to flour milled from CWRS
- Strong gluten characteristics making it suitable for blending with wheats with gluten strength
- High water absorption (similar to CWRS)
- High amylograph peak viscosities

#### BAKING APPLICATIONS

- Well-suited for the production of whole wheat bread, producing a loaf with a lighter appearance and milder flavour compared to whole wheat bread made from flour milled from CWRS
- Ideal for the production of high-volume pan breads
- Equally versatile for the production of hearth breads and flat breads
- Produces bread with high loaf volume, bright crumb colour and fine and uniform crumb structure
- Good mixing and fermentation tolerance on all baking processes
- Similar bread baking performance as CWRS

#### NOODLE AND ASIAN PRODUCT APPLICATIONS

- Well-suited for the production of various types of noodles including instant, alkaline, wonton and white salted
- Produces noodles with good colour and good colour retention
- When cooked, noodles have a smooth surface and a firm, elastic texture with good texture retention
- Well-suited for the production of quality dumplings with a partially translucent surface and elastic texture
- Dumpling dough shows good extensibility and adequate strength which reduces shrinkage and breakage of dumpling wraps



## CANADA WESTERN SOFT WHITE SPRING

**CWSWS** is a soft wheat with low protein content and weak gluten properties. It is grown under irrigation in southern Alberta and Saskatchewan. Small quantities of CWSWS are produced and exports of this wheat class may not always be available. CWSWS is suitable for a variety of bakery and other food applications that require low protein content. CWSWS is also highly sought after by the industrial ethanol industry on account of its low protein content (i.e. high starch content).

### PROPERTIES AND APPLICATIONS:

#### MILLING AND FLOUR PROPERTIES

- Milling and Flour Properties
- Three milling grades are available
- Wheat protein content is typically below 10.5% (13.5% moisture basis)
- Due to the soft endosperm texture, tempering time and tempering moisture content needs to be reduced in order to ensure adequate milling performance
- Gluten properties of CWSWS are best described as weak with the gluten exhibiting reasonable extensibility with low resistance
- CWSWS quality for various end products is typically characterized by determining the solvent retention capacity (SRC) profile of the flour

#### END-USE APPLICATIONS

- Ideal for the production of many confectionery goods (cookies, cakes, biscuits) and crackers
- CWSWS can be heat-treated for the production of thickening agents used for soups or sauces



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