

Other Western Canadian Wheat Classes



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 available
- Increased flour yields and improved flour brightness compared to CWRS
- Strong gluten characteristics making it suitable for blending with wheats with weaker dough strength
- High water absorption values similar to CWRS
- High amylograph peak viscosities

BAKING APPLICATIONS

- Ideal for the production of high-volume pan breads
- Equally versatile for the production of hearth breads and flat breads
- Good mixing and fermentation tolerance on all baking processes
- Similar bread baking performance as CWRS
- Breads made from CWHWS have high loaf volume and bright crumb colour
- Especially 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 CWRS

ASIAN PRODUCT APPLICATIONS

- Well-suited for the production of various types of noodles including instant, alkaline, wonton and white salted
- Noodles made from CWHWS have good colour and good colour retention
- Smooth surface for all types of cooked noodles
- Cooked noodles have a firm, elastic texture with good texture retention
- Bright white steamed breads with elastic texture suitable for a range of formulations
- 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