

Other Western Canadian Wheat Classes



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

- Three milling grades available
- Wheat protein content is typically below 10.5% (13.5% moisture basis)
- Due to 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