

Other Western Canadian Wheat Classes



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

- Two milling grades with a guaranteed 11.0% protein content (13.5% moisture basis) are available
- Very high flour yields
- 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
- Good mixing and fermentation tolerance
- Baked products produced from CWRW have desirable crumb colour

ASIAN PRODUCT APPLICATIONS

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

*2018 CWRW quality data available upon request