



# OTHER WESTERN CANADIAN WHEAT CLASSES

## **CWSWS** (*Canada Western Soft White Spring*)

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**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 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
- Can be used on its own or in blends with other wheats for the production of various types of Asian products including noodles and steamed bread