

Canada Prairie Spring Red (CPSR) wheat

The CWB product development direction for CPSR wheat is to shift the quality profile to a protein strength more like that of U.S. Hard Red Winter wheat. The intent is to increase the marketability of the CPSR wheat class, while at the same time, continue to improve agronomic yields for western Canadian farmers.

For the CPSR class, all new varieties must meet or exceed established quality, agronomic and disease-resistance characteristics before being considered for registration. They are rated in comparison to established objectives and proven check varieties. This assures that all varieties registered in this class will conform to a tight quality profile and will provide very consistent performance characteristics from shipment-to-shipment and from year-to-year.

The newest CPSR varieties, AC Crystal, 5700PR and 5701PR, have improved protein strength, milling characteristics and bread-making properties. Production of these varieties continues to increase in Western Canada and these varieties have assumed the major percentage of the class.

CPSR is a hard wheat with very good milling properties, which provides a bright, clean flour colour. Dough properties are not quite as strong as CWRS, but provide an excellent balance for the protein level. CPSR can be used alone or in blends with other wheats to produce flours for a wide range of baked products and noodles.

CPSR CHARACTERISTICS

- Medium-to-strong dough strength properties.
- Medium protein content and hard kernels.
- Provides high agronomic yield potential to farmers.
- Marketed to millers looking for a clean, consistent wheat quality for the production of flour for breads, flat breads and other products such as crackers.

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CANADA PRAIRIE SPRING RED (CPSR) WHEAT

Export grade specifications*

	No. 1 CPSR	No. 2 CPSR
Minimum test weight, kg/hL	77.0	75.0
Total foreign material including other cereal grains	(Max.) 0.75% including 0.2% other seeds	(Max.) 1.5% including 0.2% other seeds
Wheats of other classes or varieties	(Max.) 5% including 3% contrasting classes	(Max.) 10% including 5% contrasting classes
Fusarium damage, %	2.0	2.0
Heated, %	0.4	1.0
Shrunken and broken		
Shrunken, %	5	5
Broken, %	6	6
Total, %	9	9
Smudge and blackpoint		
Smudge, %	1	5
Total, %	20	35
Sprouted		
Severely sprouted, %	0.10	0.30
Total, %	0.5	2

* abridged from the Canadian Grain Commission's Official Grain Grading Guide
 For complete official grain standards, see <http://www.grainscanada.gc.ca/Pubs/GGG/ggg-e.htm>