

Canada Western Amber Durum (CWAD) wheat

For the CWAD class, all new varieties must meet or exceed established quality, agronomic and disease-resistance characteristics before being considered for registration.

CWAD varieties are rated in comparison to established objectives and proven check varieties. This assures that all varieties registered in this class will conform to a narrow quality profile and will provide very consistent performance characteristics from shipment-to-shipment and from year-to-year.

Canadian durum wheat is well-known for its milling properties, which provide high yields of semolina with bright-yellow colour. There are now two levels of durum strength available, with the Extra Strong types being segregated for quality-assurance purposes. Conventional strength durum provides pasta with good cooking quality, while the stronger varieties provide extended cooking tolerance and good blending capability. Breeding programs are continuing to enhance protein levels, hard vitreous kernel levels, pasta colour and milling properties.

CWAD CHARACTERISTICS

- Top grades have high levels of hard vitreous kernels that will typically yield a high percentage of excellent quality semolina.
- Possesses the yellow pigment content necessary to produce products with bright-yellow colour.
- Varieties have strong, elastic gluten characteristics to ensure good cooking characteristics.
- Can be used to produce high-quality couscous, a dietary staple in parts of North Africa, as well as for durum bread in the Mediterranean region.

Semolina is an intermediate product of the milling process and is the preferred product for high-quality pasta production.



CANADA WESTERN AMBER DURUM (CWAD) WHEAT

Export grade specifications*

	No. 1 CWAD	No. 2 CWAD	No. 3 CWAD	No. 4 CWAD
Minimum test weight, kg/hL	80.0	79.5	78.0	75.0
Total foreign material including other cereal grains and other matter	(Max.) 0.5% including 0.2% other seeds	(Max.) 0.8% including 0.2% other seeds	(Max.) 1.0% including 0.2% other seeds	(Max.) 3.0% including 0.2% other seeds
Wheats of other classes or varieties	(Max.) 3% including 2.0% other classes	(Max.) 5% including 2.5% other classes	(Max.) 7% including 3.5% other classes	(Max.) 15% including 10% other classes
Minimum hard vitreous kernels, %	80	60	40	no minimum
Fusarium damage, %	0.5	0.5	2.0	2.0
Heated, %	0.05	0.1	0.4	1.5
Shrunken and broken				
Shrunken, %	3	3	3	3
Broken, %	6	8	10	11
Total, %	7	9	11	12
Smudge and blackpoint				
Smudge, %	30 K	1	3	consider overall appearance
Total, %	5	10	20	
Sprouted				
Severely sprouted, %	0.10	0.20	8	12
Total, %	0.5	2	8	12

* 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>
 K = Number of kernel-sized pieces in 500 g.