

Canada Western Hard White Spring (CWHWS) wheat

Western Canada has developed a new class of wheat that will provide an exciting opportunity for flour millers worldwide. The current varieties in this new class are Snowbird and Kanata.

For the CWHWS 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 desired quality profile and will provide very consistent performance characteristics from shipment-to-shipment and from year-to-year.

Based on the CWRS quality profile, CWHWS expresses many of the same quality benefits that many customers are familiar with in CWRS. An added benefit comes from improved flour colour and lack of speckiness, both associated with wheat with a white bran coat. CWHWS has excellent milling and dough properties, as well as enhanced flour colour. CWHWS will be available at a range of protein levels to satisfy most applications.

CWHWS CHARACTERISTICS

- Excellent milling yield, equivalent to, or slightly higher than CWRS.
- Excellent flour colour.
- Dough strength suitable for both bread products, some noodles and pasta.

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CANADA WESTERN HARD WHITE SPRING (CWHWS) WHEAT

Export grade specifications*

	No. 1 CWHWS	No. 2 CWHWS	No. 3 CWHWS	No. 4 CWHWS
Minimum test weight, kg/hL	79.0	77.5	76.5	75.0
Total foreign material including other cereal grains	(Max.) 0.4% including 0.2% other seeds	(Max.) 0.75% including 0.2% other seeds	(Max.) 1.25% including 0.2% other seeds	(Max.) 2.4% including 0.2% other seeds
Wheats of other classes or varieties	(Max.) 1.5% including 0.5% contrasting classes	(Max.) 3% including 1.5% contrasting classes	(Max.) 5% including 2.5% contrasting classes	(Max.) 5% including 2.5% contrasting classes
Fusarium damage, %	0.25	1.0	2.0	2.0
Heated, %	0.05	0.4	1.0	1.0
Shrunken and broken				
Shrunken, %	4	4	4	4
Broken, %	5	6	7	7
Total, %	7	8	9	9
Smudge and blackpoint				
Smudge, %	30 K	1	5	5
Total, %	10	20	35	35
Sprouted				
Severely sprouted, %	0.10	0.20	0.30	0.50
Total, %	0.5	1.0	3.0	5

* 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.