

Canada Western Red Spring (CWRS) wheat

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

CWRS is a hard wheat and provides excellent milling properties with high yield of flour with desirable bright colour and well-balanced dough properties.

CWRS 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.

Based on extensive product development investigation and communication with customers, there has been a desire to slightly increase the average dough strength level for the class. Newer CWRS varieties that are now at commercial production levels are providing improved dough strength, while maintaining other desired characteristics. Further development of dough strength levels will continue to be monitored.

Strong, yet mellow gluten properties and very high water-absorption properties characterize flour milled from the top grades of CWRS. The top grade exhibits good functional characteristics with low alpha-amylase activity and a correspondingly high falling number and flour amylograph peak viscosity.

CWRS CHARACTERISTICS

- Known for its excellent milling and baking qualities.
- Minimal protein loss during milling.
- Widely used for the production of high-volume pan breads.
- Due to good gluten strength, it is used extensively, either alone or in blends with weaker wheats, for the production of a diverse range of products, such as hearth breads, noodles, flat breads and steam breads.
- The top two grades, No. 1 and No. 2 CWRS, are segregated by protein level, with guaranteed minimum protein contents.

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