

It is true. If you do not believe me, confirm it with your wife, your local baker, or your grandmother. Quality is more important than quantity. Not all wheat protein is the same, and having a higher quality protein for bread making allows a bread to rise uniformly and produce a consistent product. Gluten strength is a function of gliadin and glutenin proteins. If these proteins are poor in quality, gluten strength is lower, and both crumb structure and gas retention in a loaf of bread suffer.

The parameters that wheat is tested for are numerous and are as follows: Harvested wheat protein and test weight; falling number; flour protein and yield; amylograph viscosity; Flour ash and color; gluten strength by farinograph and extensograph methods; breadmaking and noodle making qualities by various methods.

Wheat varieties are tested and screened for these properties during the 12 to 15 years of development. This is to determine what classification they fall under, so that buyers can select the class of wheat they need for the product they are creating.

Over the past several years it became evident that certain wheat varieties that were popular with producers for their agronomic characteristics were not popular with the end user for their flour characteristics. Thus, certain varieties needed to be reclassified. In order to do that, the classifications needed to be examined again and changes to the minimum test parameters were needed.

What Changed

The Canadian Grain Commission has the objective to “protect CWRS quality and consistency and ensure new varieties meet requirements for milling performance, dough strength, protein quantity and end product quality.”

It was proposed and adopted to change the boundary check varieties for central and western trials to Glenn and Carberry for the CWRS class. These varieties have

test numbers that represent the upper and lower limits of CWRS. Varieties, whose gluten strength, test numbers fall outside of these two boundary checks, will be placed in other wheat classes. As a result, current registered CWRS varieties have been reviewed to ensure they still meet the end-use functionality. This resulted in a greater predictability, uniformity and consistency in the CWRS class of wheat. Thus, 25 varieties being declassified as CWRS including Harvest, Unity and Liliann, starting in August 2018. They will be moved to a new classification of wheat called Canada Northern Hard Spring Wheat (CNHS).



A similar process occurred for the CPSR class. In this class, the variety Glenn was used as the upper check and 5700PR was used as the lower check.

Varieties that fall outside of the parameters established by these varieties will no longer be considered a CPSR class of

wheat. This resulted in 4 varieties being declassified including AC Foremost and Conquer, also starting in August 2018.

What does this mean for producers?

While all varieties can be grown in 2017, selection of seed for 2018 needs to start this upcoming year. If you want to target a certain wheat class, you may wish to seed a quarter this year as your seed stock for 2018. For CPSR wheat, AC Penhold is likely a good bet. For CWRS wheat, there are a number of options that will likely be good. Go to www.seed.ab.ca for regional variety trial information to help with the selection.

To see all the varieties that will be deregistered in 2018, download the .pdf file on the PGDC Wheat Class Modernization at:

[http://www1.agric.gov.ab.ca/\\$Department/deptdocs.nsf/all/crop15631/\\$FILE/dave-hatcher.pdf](http://www1.agric.gov.ab.ca/$Department/deptdocs.nsf/all/crop15631/$FILE/dave-hatcher.pdf)