

Ontario Soft White Winter Wheat

Technical Information



ONTARIO WHEAT

Ontario wheat producers have the experience and a history of innovation in wheat production to meet the quality demands of the international marketplace. Our producers have been growing export quality wheat for over fifty years. Ontario hard red winter wheat's flour yield, lower ash content and medium strength protein numbers ensure a high performing wheat for flat breads, noodles, pizza dough and other specialty products.

Ontario wheat is graded by International grade standards. These standards ensure our shipments of grain will consistently meet contract specifications for quality, safety and quantity.

Situated between the Great Lakes and the St. Lawrence River Basin, Ontario's temperature climate and fertile soils are key components to producing top quality hard red winter wheat.

Ontario's varied geography and size results in diversified wheat production – from soft wheat in the southwest to hard wheat in the east. Other key advantages to Ontario wheat include our proximity to a strong transportation infrastructure of highways, rail lines and river access to ocean ports and our ample supply of energy sources.

2016 WHEAT, CANADA EASTERN WHITE - SOFT WHITE WINTER WHEAT

Quality data for Canada Eastern white wheat composites representing Ontario's soft white winter wheat varieties are shown in the table on page 2. Wheat protein and ash content are good for traditional soft wheat applications at 9.6% and 1.35% in 2016.

This season's wheat falling number (390 seconds) and flour amylograph peak viscosity value (759 BU) is very high. This indicates low levels of sprouting and enzyme activity, resulting in low cookie spread but expected longer shelf life for end products. Milling yield from the 2016 composite samples is 79.1%.

CANADA EASTERN SOFT WHITE WINTER WHEAT - EXPORT GRADE SPECIFICATIONS*

	No. 2 CESWW	No. 3 CESWW	CE FEED
Minimum test weight, kg/hL	74	69	65
Total foreign material including other cereal grains	2.0	3.0	10
Fusarium damage, %	1.0	1.0	5
Heated, %	0.25	0.75	2.50
Total shrunken & broken, %	5	8	no limit max 50% broken
Smudge, %	1	3	no limit
Total smudge and blackpoint, %	15	35	no limit
Sprouted, %	5	8	no limit

* abridged from the Canadian Grain Commission's Official Grain Grading Guide
For complete official grain standards, see <http://www.grainscanada.gc.ca/oggg-gocg/04/oggg-gocg-4f-eng.htm#m>.

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CANADA EASTERN SOFT WHITE WINTER WHEAT

Quality data for 2016 harvest survey grade composite samples

WHEAT

Test Weight	79.5 kg/hL
Weight Per 1000 Kernels	33.6 g
Protein C.N.A. ¹	9.6 %
Protein (dry matter basis)	11.0 %
Protein Loss on Milling	1.7 %
Ash Content	1.35 %
Falling Number	390 sec
Particle Size Index	78.5 %
Milling Yield - clean basis	73.6 %
Milling Yield - 0.50% ash basis	79.1 %

FLOUR

Protein C.N.A. ²	7.9 %
Amylograph Peak Viscosity	759 BU
Wet Gluten ²	20.3 %
Dry Gluten ²	6.5 %
Ash Content ²	0.39 %
Starch Damage	18.8 UCD
Solvent retention capacity - water	53 %
Solvent retention capacity - lactic acid 5%	95 %
Solvent retention capacity - lactic acid after 30 days	92 %
Solvent retention capacity - sucrose 50%	93 %
Solvent retention capacity - sodium carbonate 5%	75 %

FARINOGRAPH

Absorption	51.6 %
Dough Development Time	1.06 min
Mixing Tolerance Index	112 BU
Stability	2.21 min

ALVEOGRAPH

P	27 mmH ₂ O
Length (L)	72 mm
P/L	0.37
W	54 10 ⁻⁴ J

COOKIE TEST

Cookie, Sugar snap - Width	73.4 mm
Cookie, Sugar snap - Ratio (width/thickness)	7.6 w/t
Cookie, Sugar snap - Spread factor	76 mm

1 Data is reported on a 13.5% moisture basis for wheat

2 Data is reported on a 14.0% moisture basis for flour

Testing was conducted at the Grains Analytical Testing Laboratory in Guelph, Ontario, a joint venture between Grain Farmers of Ontario and SGS Canada. For a complete description of methodology used, please contact Paolo Santangelo, Commercial Manager at paolo.santangelo@sgs.com.