

Ontario Soft White Winter Wheat

Technical Information



ONTARIO WHEAT

Ontario wheat producers have a history of innovation and the experience in wheat production to meet the quality demands of both domestic and international markets. Our producers have been growing high quality wheat for over fifty years.

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

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

Because of Ontario's size and varied geography, its producers grow several varieties of wheat: from soft wheat in the southwest to hard wheat in the east. Ontario's wheat production is supported by our proximity to strong transportation infrastructure (highways, rail lines, and river access to ocean ports) and an ample supply of energy sources.

2017 WHEAT, CANADA EASTERN WHITE - SOFT WHITE WINTER WHEAT

Quality data for Canada Eastern white wheat composites representing Ontario's soft white winter wheat are shown in the table on page 2. Wheat protein and flour ash content are good for traditional soft wheat applications in 2017 at 9.2% and 1.44%, respectively.

This season's soft white wheat falling number (336 seconds) and flour amylograph peak viscosity values (481 BU) are average. This indicates low levels of sprouting and enzyme activity, resulting in average cookie spread but longer expected shelf life for end products. Milling yield from the 2017 composite samples is 76.2%.

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 2017 harvest survey grade composite samples

WHEAT

Test Weight	79.7 kg/hL
Weight Per 1000 Kernels	32.9 g
Protein C.N.A. ¹	9.2 %
Protein (dry matter basis)	11.7 %
Protein Loss on Milling	1.6 %
Ash Content	1.44 %
Falling Number	336 sec
Particle Size Index	78.2 %
Milling Yield - clean basis	74.9 %
Milling Yield - 0.50% ash basis	76.2 %

FLOUR

Protein C.N.A. ²	7.6 %
Amylograph Peak Viscosity	481 BU
Wet Gluten ²	22.3 %
Dry Gluten ²	7.7 %
Gluten Index	70.7
Ash Content ²	0.47 %
Colour, CIELAB L*	92.0
Colour, CIELAB a*	-1.8
Colour, CIELAB b*	9.50
Starch Damage	18.7 UCD
Solvent retention capacity - water	52 %
Solvent retention capacity - lactic acid 5%	85 %
Solvent retention capacity - lactic acid after 30 days	- %
Solvent retention capacity - sucrose 50%	95 %
Solvent retention capacity - sodium carbonate 5%	76 %

FARINOGRAPH

Absorption	51.2 %
Dough Development Time	1.06 min
Mixing Tolerance Index	129 BU
Stability	1.73 min

ALVEOGRAPH

P	21 mmH ₂ O
Length (L)	85 mm
P/L	0.25
W	36 10 ⁻⁴ J

COOKIE TEST

Cookie, Sugar snap - Width	73.8 mm
Cookie, Sugar snap - Ratio (width/thickness)	8.0 w/t
Cookie, Sugar snap - Spread factor	80.1 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.