

# Ontario Soft Red 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 and the north. 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.

### 2019 CANADA EASTERN SOFT RED WINTER WHEAT

Quality data for Ontario's soft red winter (SRW) wheat is shown in the table on page 2, segregated by region. Wheat protein (9.4-9.9%) is in an average range relative to the recent years.

This season's SRW falling number (373-382 seconds) and flour amylograph peak viscosity values (569-741 BU) are average which indicates low levels of sprouting and enzyme activity. Cookie spread factor is higher than it has been in the past several years but desirable for cookie manufacturing. Clean milling yields from the 2019 regional composites range from 73.8-76.8%.

### CANADA EASTERN SOFT RED WINTER WHEAT - EXPORT GRADE SPECIFICATIONS\*

	No. 2 CESRW	No. 3 CESRW	CE FEED
Minimum test weight, kg/hL	74	69	65
Total foreign material including other cereal grains	1.5	3.5	10
Fusarium damage, %	1.0	1.5	5
Heated, %	0.75	2.00	2.50
Shrunken, %	10	12	no limit
Broken, %	10	10	50
Total shrunken & broken, %	11	13	no limit within broken tolerances
Smudge, %	1	5	no limit
Total smudge and blackpoint, %	20	35	no limit
Sprouted, %	2.5	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 RED WINTER WHEAT

Quality data for 2019 harvest survey grade 2 or better composite samples

WHEAT (13.5% M.B.)	Southwest	Northwest	Niagara	East	Units
Test Weight	77.5	79.5	78.8	77.2	kg/hL
Weight Per 1000 Kernels	34.6	34.65	34.16	32	g
Protein	9.42	9.77	9.88	9.84	%
Protein loss on milling	1.13	0.99	1.27	1.19	%
Falling Number	380	380	382	373	sec
Milling Yield - clean basis	76.8	73.8	75.2	75.3	%
Milling Yield - 0.50% ash basis	80.2	76	77.5	78	%
<b>FLOUR (14% M.B.)</b>					
Protein	8.29	8.78	8.61	8.65	%
Amylograph Peak Viscosity	721	649	741	569	BU
Ash Content	0.43	0.46	0.45	0.45	%
Colour, CIELAB L*	91.2	91.25	91.14	91.36	
Colour, CIELAB a*	-1.35	-1.17	-1.24	-1.29	
Colour, CIELAB b*	9.04	9.1	8.99	8.86	
Starch Damage	15.2	17.8	16	14.4	UCD
Solvent retention capacity - water	52.95	55.41	54.66	53.73	%
Solvent retention capacity - lactic acid 5%	101.1	104.8	102.8	104.3	%
Solvent retention capacity - sucrose 50%	96.9	101.8	98.9	97.72	%
Solvent retention capacity - sodium carbonate 5%	74.91	78.36	75.1	75.26	%
<b>FARINOGRAPH</b>					
Absorption	50.8	52.1	50.6	48.7	%
Dough Development Time	1	1.2	1.1	1.1	min
Mixing Tolerance Index	109	78	101	94	BU
Stability	1.5	3.1	2.1	2.4	min
<b>ALVEOGRAPH</b>					
P	24	25	26	21	mmH <sub>2</sub> O
Length (L)	80	89	118	119	mm
P/L	0.3	0.28	0.22	0.18	
W	56	62	70	57	10 <sup>-4</sup> J
<b>COOKIE TEST</b>					
Cookie, sugar snap - width	83	81.3	81.7	83.6	mm
Cookie, sugar snap - thickness	8.9	9.9	9	9.2	mm
Cookie, sugar snap - ratio (width/thickness)	9.3	8.2	9.1	9.1	
Cookie, sugar snap - spread factor	93.4	82.5	90.6	91.2	mm

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](mailto:paolo.santangelo@sgs.com).

WHEN YOU NEED TO BE SURE

**SGS**