

# Ontario Hard Red Winter Wheat

## 2022 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 high quality winter and spring 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.

### 2022 CANADA EASTERN HARD RED WINTER WHEAT

Quality data for Canada Eastern red wheat composites representing Ontario's hard red winter (HRW) wheat are shown in the table on page 2. Wheat protein is ideal for many flat bread, noodle and pizza dough applications at 11 per cent for 2022. Gluten strength is good for baking all types of bread products as indicated by its performance in the bake test.

This season's HRW falling number (360 seconds) and flour amylograph peak viscosity values (709 BU) are up from last year. Clean milling yield from the 2022 composite samples is 75.4 per cent.

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

	No. 2 CEHRW	No. 3 CEHRW	CE FEED
Minimum test weight, kg/hL	74	69	65
Total foreign material including other cereal grains	1.5	3.5	10.0
Fusarium damage, %	1.0	1.5	5.0
Heated, %	0.80	2.00	2.50
Shrunken, %	10	12	no limit
Broken, %	10	10	50
Total shrunken and broken, %	11	13	no limit within broken tolerances
Smudge, %	0.05	5.00	no limit
Total smudge and blackpoint, %	20	35	no limit
Sprouted, %	2.5	8.0	no limit

\* abridged from the Canadian Grain Commission's Official Grain Grading Guide

For complete official grain standards, see the following website:

<https://www.grainscanada.gc.ca/en/grain-quality/official-grain-grading-guide/04-wheat/primary-grade-determinants/cehrw-en.html>

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### CANADA EASTERN HARD RED WINTER WHEAT

Quality data for 2022 harvest survey grade 2 or better composite samples

#### WHEAT (13.5% M.B.)

Test Weight	81.9 kg/hL
Weight Per 1000 Kernels	37.3 g
Protein	11.0 %
Protein Loss on Milling	0.94 %
Falling Number	360 sec
Milling Yield - clean basis	75.4 %
Milling Yield - 0.50% ash basis	79.9 %

#### FLOUR (14% M.B.)

Protein	10.14 %
Amylograph Peak Viscosity	709 BU
Wet Gluten	8.0 %
Dry Gluten	24.3 %
Gluten Index	98.8 %
Ash Content	0.41 %
Colour, CIELAB L*	90.79
Colour, CIELAB a*	-1
Colour, CIELAB b*	9.57
Starch Damage	25.8 UCD
Solvent retention capacity - water	65.6 %
Solvent retention capacity - lactic acid 5%	138.7 %
Solvent retention capacity - sucrose 50 %	101.1 %
Solvent retention capacity - sodium carbonate 5%	91.1 %

#### FARINOGRAPH

Absorption	57.6 %
Dough Development Time	2.6 min
Mixing Tolerance Index	16 BU
Stability	10.2 min

#### EXTENSOGRAPH (45/90/135 min)

Length (E)	192/200/197 cm
Height at 5cm (R5)	242/256/246 BU
Max Height (Rmax)	358/381/371 BU
Area (A)	95/106/100 cm <sup>2</sup>

#### ALVEOGRAPH

P	89 mmH <sub>2</sub> O
Length (L)	88 mm
P/L	1.01
W	280 10 <sup>-4</sup> J

#### BAKING (REMIX-TO-PEAK BAKING TEST)

Bake mixing time	3.31 min
Bake mixing energy	9.59 W-h/kg dough
Loaf height	107.6 mm
Loaf volume	975 cm <sup>3</sup>
Bread specific volume	6.9 cm <sup>3</sup> /g

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**