

# Ontario Soft White 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 SOFT WHITE WINTER WHEAT

Quality data for Canada Eastern white wheat composites representing Ontario's soft white winter (SWW) wheat are shown in the table on page 2. Wheat protein (9.7 per cent) right on with the 4-year average and overall the gluten strength is slightly lower than last year.

This season's SWW falling number (355 seconds) value is higher than 2021. Flour amylograph peak viscosity value (724 BU) is significantly higher than the 4-year average of 510 BU. Cookie spread factor higher than the 4-year average. Clean milling yield from the 2022 composite sample is 74.3 per cent.

### 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	10.0
Fusarium damage, %	1.0	1.0	5.0
Heated, %	0.30	0.80	2.50
Total shrunken and 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 the following website:

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

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Page 2



### CANADA EASTERN SOFT WHITE WINTER WHEAT

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

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

Test Weight	80.3 kg/hL
Weight Per 1000 Kernels	36.2 g
Protein	9.7 %
Protein Loss on Milling	1.42 %
Falling Number	355 sec
Milling Yield - clean basis	74.3 %
Milling Yield - 0.50% ash basis	77.0 %

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

Protein	8.51 %
Amylograph Peak Viscosity	724 BU
Ash Content	1.48 %
Colour, CIELAB L*	91.77
Colour, CIELAB a*	- 1.41
Colour, CIELAB b*	9.99
Starch Damage	17.8 UCD
Solvent retention capacity - water	52.3 %
Solvent retention capacity - lactic acid 5%	91.4 %
Solvent retention capacity - sucrose 50 %	80.3 %
Solvent retention capacity - sodium carbonate 5%	71.2 %

#### FARINOGRAPH

Absorption	50.0 %
Dough Development Time	0.9 min
Mixing Tolerance Index	119 BU
Stability	2.5 min

#### ALVEOGRAPH

P	18 mmH <sub>2</sub> O
Length (L)	166 mm
P/L	0.11
W	44 10 <sup>-4</sup> J

#### COOKIE TEST

Cookie, sugar snap - width	81.8 mm
Cookie, sugar snap - thickness	8.7 mm
Cookie, sugar snap - ratio (width/thickness)	9.5
Cookie, sugar snap - spread factor	94.8 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**