Ontario Soft 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 SOFT RED WINTER WHEAT

Quality data for Canada Eastern red wheat composites representing Ontario's soft red winter (SRW) wheat are shown in the table on page 2, segregated by region. Wheat protein (9.2 - 9.5%) shows a closer range when compared to the 2021 regional differences, which showed a wider protein range.

This season's SRW falling number (322 - 355 seconds) and flour amylograph peak viscosity values (614 - 752 BU) are higher than last year, which indicates low levels of sprouting and enzyme activity. Cookie spread factor is higher than it has been in the past several years but still acceptable for cookie manufacturing. Clean milling yields from the 2022 regional composites range from 70.6 - 72.2 per cent. With low flour ash, the milling potential as indicated by milling yield corrected to 0.50% flour ash basis is comparable to last year.

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	10.0
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
Sprounted, %	2.5	8	no limit

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

For complete official grain standards, see the following website:
see https://www.grainscanada.gc.ca/en/grain-quality/official-grain-grading-guide/04-wheat/primary-grade-determinants/cesrw-en.html.

Grain Farmers of Ontario
679 Southgate Drive Guelph, ON N1G 4S2
Tel: 1-800-265-0550
www.gfo.ca

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

	Southwest	Northwest	Niagara	East	Units
WHEAT (13.5% M.B.)					
Test Weight	80.8	80.8	81.0	78.5	kg/hL
Weight Per 1000 Kernels	34.4	33.6	34.1	36.2	g
Protein	9.3	9.5	9.4	9.2	%
Protein loss on milling	1.47	1.30	1.23	1.54	%
Falling Number	355	346	343	322	sec
Milling Yield - clean basis	70.6	71.6	72.7	72.2	%
Milling Yield - 0.50% ash basis	75.5	76.8	78.1	78.6	%
FLOUR (14% M.B.)					
Protein	8.01	8.16	8.13	7.79	%
Amylograph Peak Viscosity	752	720	701	614	BU
Ash Content	0.4	0.4	0.39	0.37	%
Colour, CIELAB L*	91.77	92.07	91.60	91.70	
Colour, CIELAB a*	- 1.22	- 1.23	- 1.29	- 1.25	
Colour, CIELAB b*	8.91	8.98	9.33	8.63	
Starch Damage	18.7	19.7	17.6	16.5	UCD
Solvent retention capacity - water	55.0	54.6	54.1	54.8	%
Solvent retention capacity - lactic acid 5%	102.0	99.2	100.3	101.0	%
Solvent retention capacity - sucrose 50%	82.0	81.9	83.3	84.2	%
Solvent retention capacity - sodium carbonate 5%	75.0	77.4	76.9	75.0	%
FARINOGRAPH					
Absorption	51.0	51.7	51.0	51.2	%
Dough Development Time	1.0	1.1	1.1	0.9	min
Mixing Tolerance Index	95	127	107	127	BU
Stability	1.8	1.4	1.4	1.3	min
ALVEOGRAPH					
P	25	24	24	23	mmH_2O
Length (L)	131	154	148	141	mm
P/L	0.19	0.16	0.16	0.16	
W	67	62	70	61	$10^{-4}J$
COOKIE TEST					
Cookie, sugar snap - width	82.7	81.8	82.7	82.5	mm
Cookie, sugar snap - thickness	9.0	8.8	9.3	8.9	mm
Cookie, sugar snap - ratio (width/thickness)	9.2	9.3	8.9	9.3	
Cookie, sugar snap - spread factor	91.6	93.1	89.4	93.1	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.

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