

# Ontario Soft White Winter Wheat

## 2023 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.

### 2023 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 (9.3 per cent) is slightly lower than last year overall the gluten characteristics are weaker than last year.

This season's SWW falling number (263 seconds) value is relatively low, due to untimely precipitation during the harvest season. Flour amylograph peak viscosity value (284 BU) is relatively low compared to the 5-year average of 553 BU. Cookie spread factor lower than the 5-year average. Clean Milling yield from the 2023 composite sample is 71.6 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	3	10
Fusarium damage, %	1	1	5
Heated, %	0.3	0.8	2.5
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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### CANADA EASTERN SOFT WHITE WINTER WHEAT

Quality data for 2023 harvest survey grade 2 or better composite samples

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

Test Weight	78.5 kg/hL
Weight Per 1000 Kernels	36.1 g
Protein	9.3 %
Protein Loss on Milling	1.8 %
Falling Number	263 sec
Milling Yield - clean basis	71.6 %
Milling Yield - 0.50% ash basis	77.1 %

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

Protein	7.5 %
Amylograph Peak Viscosity	284 BU
Ash Content	0.39 %
Colour, CIELAB L*	83.7
Colour, CIELAB a*	- 1.15
Colour, CIELAB b*	9.1
Starch Damage	12.1 UCD
Solvent retention capacity - water	50.9 %
Solvent retention capacity - lactic acid 5%	88.0 %
Solvent retention capacity - sucrose 50 %	79.9 %
Solvent retention capacity - sodium carbonate 5%	69.8 %

#### FARINOGRAPH

Absorption	50.5 %
Dough Development Time	0.9 min
Mixing Tolerance Index	180 BU
Stability	0.8 min

#### ALVEOGRAPH

P	15 mmH <sub>2</sub> O
Length (L)	132 mm
P/L	0.11
W	36 10 <sup>-4</sup> J

#### COOKIE TEST

Cookie, sugar snap - width	83.5 mm
Cookie, sugar snap - thickness	9 mm
Cookie, sugar snap - ratio (width/thickness)	9.3
Cookie, sugar snap - spread factor	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 Fraser Gilbert, Senior Business Development Manager at [Fraser.Gilbert@sgs.com](mailto:Fraser.Gilbert@sgs.com).

WHEN YOU NEED TO BE SURE

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