



# Ontario Hard Red Spring Wheat

## 2024 Technical Information

### ONTARIO WHEAT

Ontario's wheat producers are committed to growing high-quality wheat, with a long-standing reputation for innovation and experience in meeting the quality demands of domestic and international markets. For over fifty years, they have grown high-quality wheat, rigorously graded to international standards that ensure each shipment meets specifications for quality and safety

Situated between the Great Lakes and the St. Lawrence River Basin, Ontario's climate, ideal temperatures, and fertile soils provide all the key components to produce high-quality spring and winter wheat. Ontario's diverse landscape supports several varieties and classes of wheat, with soft wheat predominantly grown in the southwest and Niagara regions, and hard wheat grown in the eastern and northern regions. With reliable transportation networks like highways, rail lines and river access to ocean ports, Ontario's wheat industry is supported and well positioned to deliver consistent supplies of high-quality wheat to customers near and far.

### 2024 CANADIAN EASTERN HARD RED SPRING WHEAT

Quality data for Canada Eastern hard red spring (CEHRS) wheat composites are shown in the table on page 2. This year's (2024) composite samples show a much higher milling yield of 74.7% as compared to last year's 71.5%. This season's HRS falling number (390 seconds) and flour amylograph peak viscosity values (524 BU) are higher than last year's values of 342 seconds and 415 BU respectively. This indicates very sound quality of milling wheat with improved processing, end product quality, and good expected shelf life for end products.

The wheat protein average of 12.2%, although lower than last year, is suitable for high volume pan bread, noodles, flat bread, pasta, and in a host of blending applications. Gluten strength is good for baking all types of bread products as indicated by its performance in the baking test.

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

	NO. 2 CERS	NO. 3 CERS	CERS FEED
Minimum test weight, kg/hL	72	69	65
Total foreign material including other cereal grains	1.5	3.5	10
Fusarium damage, %	1	1.5	5
Heated, %	0.8	2	2.5
Total shrunken & broken, %	11	13	no limit within broken tolerances
Smudge, %	1	5	no limit
Total smudge & 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 the following website: <https://www.grainscanada.gc.ca/en/grain-quality/official-grain-grading-guide/04-wheat/primary-grade-determination/cers-wheat.html>

# Canada Eastern Hard Red Spring Wheat

## Quality data for 2024 harvest survey grade 2 or better composite samples

<b>Wheat (13.5% M.B.)</b>	<b>Units</b>	<b>2024</b>	<b>Extensograph (45/90/135 min)</b>		
Test Weight	kg/hL	78.7	Length (E)	cm	214/210/202
Weight Per 1000 Kernels	g	37.6	Height at 5 cm (R5)	BU	215/260/299
Protein	%	12.21	Max Height (Rmax)	BU	399/494/505
Protein Loss on Milling	%	1.2	Area (A)	cm <sup>2</sup>	112/122/133
Falling Number	sec	390	<b>Alveograph</b>		
Milling Yield	%	74.7	P	mm	89
Milling Yield - 0.50% Ash Basis	%	73.2	Length (L)	mm	109
<b>Flour (14% M.B)</b>			P/L		0.8
Protein	%	12.21	W	10-4J	337
Amylograph Peak Viscosity	BU	524	<b>Baking (Remix-to-Peak Baking Test)</b>		
Wet Gluten	%	10.04	Bake Mixing Time	min	3.31
Dry Gluten	%	28.1	Bake Mixing Energy	W-h/kg dough	6.89
Gluten Index		94.6	Loaf Height	mm	119.5
Ash Content	%	0.53	Loaf Volume	cm <sup>3</sup>	1073
Colour, CIELAB L*		89.6	Bread Specific Volume	cm <sup>3</sup> /g	7.3
Colour, CIELAB a*		-1.19			
Colour, CIELAB b*		12.1			
Starch Damage	UCD	24.5			
Solvent Retention Capacity - Water	%	68.7			
Solvent Retention Capacity - Lactic Acid 5%	%	149.7			
Solvent Retention Capacity - Sucrose 50 %	%	109.6			
Solvent Retention Capacity - Sodium Carbonate 5%	%	94.8			
<b>Farinograph</b>					
Absorption	%	63.1			
Dough Development Time	min	5.8			
Mixing Tolerance Index	BU	45			
Stability	min	9.2			

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).