



Ontario Hard Red Winter 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 CANADA EASTERN HARD RED WINTER WHEAT

Quality data for Canada Eastern hard red winter (CEHRW) wheat composites are shown in the table on page 2. This year's composite sample showed a milling yield of 72.7% up from 70.6% from the composite sample of 2023. This year's HRW falling number (369 seconds) and flour amylograph peak viscosity value (503 BU) are very good and point to a very sound wheat quality.

This year's wheat protein of 11.3% is comparable to last year and suitable for a variety of flat bread, noodles and pizza dough applications. Gluten strength is good for baking all types of bread products as indicated by its performance in the bake test. This class of wheat has a great blending potential.

CANADA EASTERN HARD RED WINTER WHEAT - EXPORT GRADE SPECIFICATIONS*

	NO. 2 CERS	NO. 3 CERS	CERS FEED
Minimum test weight, kg/hL	74	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/cehrw-wheat.html>

Canada Eastern Hard Red Winter Wheat

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

Wheat (13.5% M.B.)	Units	2024	Extensograph (45/90/135 min)		
Test Weight	kg/hL	81	Length (E)	cm	18.4/18.2/18.3
Weight Per 1000 Kernels	g	38.32	Height at 5 cm (R5)	BU	258/273/296
Protein	%	11.27	Max Height (Rmax)	BU	389/429/463
Protein Loss on Milling	%	1.5	Area (A)	cm ²	97/100/107
Falling Number	sec	369			
Milling Yield	%	72.7			
Milling Yield - 0.50% Ash Basis	%	74.2			
			Alveograph		
Flour (14% M.B)			P	mm	88
Protein	%	11.27	Length (L)	mm	76
Amylograph Peak Viscosity	BU	503	P/L		1.2
Wet Gluten	%	9.1	W	10-4J	261
Dry Gluten	%	27.3			
Gluten Index		94.4			
Ash Content	%	0.47	Baking (Remix-to-Peak Baking Test)		
Colour, CIELAB L*		90.6	Bake Mixing Time	min	3.74
Colour, CIELAB a*		-0.9	Bake Mixing Energy	W-h/kg dough	6.39
Colour, CIELAB b*		9.0	Loaf Height	mm	117.4
Starch Damage	UCD	26.3	Loaf Volume	cm ³	1073
Solvent Retention Capacity - Water	%	62.2	Bread Specific Volume	cm ³ /g	7.5
Solvent Retention Capacity - Lactic Acid 5%	%	137.1			
Solvent Retention Capacity - Sucrose 50 %	%	106.5			
Solvent Retention Capacity - Sodium Carbonate 5%	%	85.6			
			Farinograph		
Absorption	%	58.2			
Dough Development Time	min	2.6			
Mixing Tolerance Index	BU	42			
Stability	min	5.3			

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.