



# Ontario Soft 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 SOFT RED WINTER WHEAT

Quality data for Ontario's Canada Eastern soft red winter (CESRW) wheat are shown in the table on page 2, segregated by region. Wheat protein values (8.7- 9.6%) are within a close range, similar to the 2023 regional differences.

This season's SRW falling number (312-345 seconds) and flour amylograph peak viscosity values (361-525 BU) are average which indicates low levels of sprouting and enzyme activity. Cookie spread factor is slightly lower than last year, but desirable for cookie manufacturing. Milling yields from the 2024 regional composites range from 72.0-73.1%, which are higher than 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
Heater, %	0.8	2	2.5
Shrunken, %	10	12	no limit
Broken, %	10	10	50
Total shrunken and broken, %	11	13	no limit within broken tolerances
Smudge, %	1	5	no limit
Total smudge and 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/cesrw-wheat.html>

# Canada Eastern Soft Red Winter Wheat

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

<b>Wheat (13.5% M.B.)</b>	<b>Units</b>	<b>Southwest</b>	<b>Northwest</b>	<b>Niagara</b>	<b>East</b>
Test Weight	kg/hL	78.9	78.9	79.3	77.9
Weight Per 1000 Kernels	g	35.89	35.2	36.2	34.8
Protein	%	8.74	9.2	8.8	9.6
Protein Loss on Milling	%	1.3	1.6	1.4	1.5
Falling Number	sec	342	327	345	312
Milling Yield	%	73	72	73.1	73
Milling Yield - 0.50% Ash Basis	%	74	73.5	74.1	73.5
<b>Flour (14% M.B)</b>					
Protein	%	8.74	9.2	8.8	9.6
Amylograph Peak Viscosity	BU	525	475	473	361
Ash Content	%	1.28	1.26	1.23	1.32
Colour, CIELAB L*		90.8	90.8	91.0	90.9
Colour, CIELAB a*		-1.37	-1.21	-1.35	-1.19
Colour, CIELAB b*		8.9	8.2	8.8	8.2
Starch Damage	UCD	15.7	15.2	15.9	16.1
Solvent Retention Capacity - Water	%	53.51	54.2	52.5	55.0
Solvent Retention Capacity - Lactic Acid 5%	%	99.16	97.8	103.4	104.9
Solvent Retention Capacity - Sucrose 50 %	%	97.76	96.5	97.4	100.1
Solvent Retention Capacity - Sodium Carbonate 5%	%	76.3	76.5	75.0	77.6
<b>Farinograph</b>					
Absorption	%	52	52.8	52	52.8
Dough Development Time	min	1.1	1.1	1.2	1.2
Mixing Tolerance Index	BU	92	115	103	111
Stability	min	3.2	2.1	2.2	2.4
Solvent Retention Capacity - Sucrose 50 %	%	97.76	96.5	97.4	100.1
<b>Alveograph</b>					
P	mm	29	28	28	27
Length (L)	mm	87	103	94	105
P/L		0.33	0.27	0.3	0.26
W	10-4J	68	69	71	65
Solvent Retention Capacity - Sucrose 50 %	%	97.76	96.5	97.4	100.1
<b>Cookie Test</b>					
Cookie, Sugar snap - Width	mm	81.5	80.3	82.7	81.8
Cookie, Sugar snap - Thickness	mm	10.1	10.6	10.6	10.3
Cookie, Sugar snap - Ratio (width/thickness)		8.1	7.6	7.8	7.9
Cookie, Sugar snap - Spread Factor	mm	80.7	76.1	78.3	79.2

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).