



Ontario Soft White 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 WHITE WINTER WHEAT

Quality data for Canada Eastern soft white winter (CESWW) wheat composites are shown in the table on page 2. Wheat protein (8.9%) is slightly lower than last year. Overall, the gluten characteristics are slightly stronger than last year.

This season's SWW falling number (300 seconds) value is relatively better and higher than last year. Flour amylograph peak viscosity value (365 BU) is relatively much better than last year's (284 BU), further substantiating more sound and improved quality. Cookie spread factor is lower than last year. Milling yield is 74.9% which is much higher than 2023 composite sample of 71.6%.

CANADA EASTERN SOFT WHITE 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	2	3	10
Fusarium damage, %	1	1	5
Heated, %	0.3	0.8	2.5
Total shrunken & broken, %	5	8	no limit - maximum 50% broken
Smudge, %	1	3	no limit
Total smudge & 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-determination/ceww-wheat.html>

Canada Eastern Soft White Winter Wheat

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

Wheat (13.5% M.B.)

	Units	2024
Test Weight	kg/hL	75
Weight Per 1000 Kernels	g	37.97
Protein	%	8.9
Protein Loss on Milling	%	1.1
Falling Number	sec	300
Milling Yield	%	74.9
Milling Yield - 0.50% Ash Basis	%	74.4

Flour (14% M.B)

Protein	%	8.9
Amylograph Peak Viscosity	BU	365
Ash Content	%	1.19
Colour, CIELAB L*		90.9
Colour, CIELAB a*		-1.38
Colour, CIELAB b*		9.4
Starch Damage	UCD	18.3
Solvent Retention Capacity - Water	%	51.4
Solvent Retention Capacity - Lactic Acid 5%	%	84.1
Solvent Retention Capacity - Sucrose 50 %	%	88.03
Solvent Retention Capacity - Sodium Carbonate 5%	%	71.33

Farinograph

Absorption	%	51.8
Dough Development Time	min	1
Mixing Tolerance Index	BU	140
Stability	min	1.3

Alveograph

P	mm	22
Length (L)	mm	86
P/L		0.26
W	10-4J	47

Cookie Test

Cookie, Sugar snap - Width	mm	82.2
Cookie, Sugar snap - Thickness	mm	10.4
Cookie, Sugar snap - Ratio (width/thickness)		7.9
Cookie, Sugar snap - Spread Factor	mm	78.8