



## Ontario Hard Red Spring Wheat

### 2025 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, safety and quantity.

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 - and abundant energy resources, Ontario's wheat industry is supported and well-positioned to deliver consistent supplies of high-quality wheat to customers near and far.

#### 2025 CANADA EASTERN RED SPRING (CERS) WHEAT

Quality data for Canada Eastern Red Spring (CERS) composites, representing Ontario's hard red spring (HRS) wheat, are presented in the second table below. The 2025 composite samples show a milling yield of 75%. This season's HRS Falling Number (366 seconds) and flour amylograph peak viscosity (403 BU) are slightly lower than last year's values (390 seconds and 524 BU, respectively). These results continue to indicate sound milling quality with strong processing performance and end-product quality.

The average wheat protein is 12.9% (13.5% moisture basis). Flour protein is 12.1% is consistent with last year's result and is suitable for high-volume pan breads, noodles, flatbreads, pasta, and a range of blending applications. Gluten strength remains good, supporting excellent baking performance across bread types as demonstrated in baking tests.

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

The below tables demonstrate the grading tolerances for CERS grades, abridged from the Canadian Grain Commission's Official Grain Grading Guide. In Ontario, wheat graded at No 2. CERS and above is typically considered milling grade.

	NO. 2 CERS	NO. 3 CERS	No. 4 CERS
Minimum test weight, kg/hL	72	69	65
Total foreign	1.5	3.5	10.0
Fusarium damage, %	1.0	1.5	5.0
Heated, %	0.8	2	2.5
Total shrunken & broken, %	11	13	no limit within broken tolerances
Total smudge, %	1.0	5.0	no limit
Total smudge and blackpoint %	20	35	no limit
Sprouted, %	2.5	8.0	no limit

\*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>. For more details on Grain Farmers of Ontario's annual wheat harvest survey, visit [www.gfo.ca/ontario-wheat-quality/](http://www.gfo.ca/ontario-wheat-quality/)

# Canada Eastern Hard Red Spring Wheat

## Quality data for 2025 harvest survey grade 2 or better composite samples

Wheat (13.5% M.B.)	Units	2025	Extensograph (45/90/135 min)			
Test Weight	kg/hL	82	Length (E)	cm	20.0/20.2/21.1	
Weight Per 1000 Kernels	g	34.6	Height at 5 cm (R5)	BU	252/264/280	
Protein (D.M.B.) 14.9	%	12.9	Max Height (Rmax)	BU	416/452/488	
Protein Loss on Milling	%	0.8	Area (A)	cm²	110/118/134	
Falling Number	sec	366	Alveograph (15.0% M.B.)			
Milling Yield	%	75.0				
Milling Yield - 0.50% Ash Basis	%	75.0				
Flour (14% M.B)			P	mm	91	
			Length (L)	mm	121	
	Protein	%	12.1	P/L	0.75	
	Amylograph Peak Viscosity	BU	403	W	10 <sup>-4</sup> J	
	Wet Gluten	%	32.3	Test Baking (Long-Term Fermentation)		
	Dry Gluten	%	11.3			
	Gluten Index	%	97			
	Ash	%	0.50			
	Colour, L*		89.7	Mixing Time	min	5.4
	Colour, a*		-0.98	Power	watt	134.5
Colour, b*		14.8	Loaf Height	mm	108.6	
			Loaf Volume	cc	908	
Starch Damage as is	UCD	25.0	Specific Volume	cc/g	6.5	
Solvent Retention Capacity - Water	%	68				
Solvent Retention Capacity - Lactic Acid 5%	%	150				
Solvent Retention Capacity - Sucrose 50 %	%	107				
Solvent Retension Capacity - Sodium Carbonate 5%	%	91				
Farinograph						
Absorption	%	61.5				
Dough Development Time	min	4.0				
Mixing Tolerance Index	BU	46				
Stability	min	7.1				

Testing was conducted at Cereals Canada in Winnipeg, Manitoba, a joint venture between Grain Farmers of Ontario and Cereals Canada, following the Methods of Analysis on Cereals Canada's website (<https://cerealscanada.ca/analytical-methods/>).

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