



Ontario Soft Red Winter Wheat

2025 Technical Information

ONTARIO WHEAT

Ontario 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, Ontario wheat producers 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 - as well as 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 SOFT RED WINTER WHEAT

Quality data for Canada Eastern Soft Red Wheat (CESRW) composites, representing Ontario's soft red winter (SRW) wheat, are shown in the table on page 2 and are segregated by region. Wheat protein values (9.3-9.8%) are within a narrow range and slightly above the 2024 regional values.

This season's SRW Falling Number (338-362 seconds) and flour Amylograph peak viscosity (634-721 BU) are within the average range, indicating low levels of sprouted kernels and enzyme activity. Milling yields from the 2025 regional composites range from 72.2-73.0%, consistent with 2024 values. The cookie spread factor is slightly higher than last year, which is desirable for cookie manufacturing.

CANADA EASTERN SOFT RED WINTER WHEAT - GRADE SPECIFICATIONS*

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

	NO. 2 CESRW	NO. 3 CESRW	No. 4 CESRW
Minimum test weight, kg/hL	74	69	65
Total foreign material including other cereal grains	1.5	3.5	10.0
Heated, %	0.8	2.0	2.5
Shrunken, %	10	12	no limit
Broken, %	10	10	50
Total shrunken and broken, %	11	13	no limit within broken tolerances
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/

Canada Eastern Soft Red Winter Wheat

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

Wheat (13.5% M.B.)	Units	Southwest	Northwest	Niagara	East
Test Weight	kg/hL	78	80	79	79
Weight Per 1000 Kernels	g	35.8	36.9	36.8	32.8
Protein	%	9.3	9.8	9.7	9.8
Protein Loss on Milling	%	1.4	1.6	1.6	1.6
Falling Number	sec	338	359	347	362
Milling Yield	%	73.0	72.2	72.8	73.0
Milling Yield - 0.50% Ash Basis	%	77.5	78.7	78.9	78.1
Flour (14% M.B)					
Protein	%	7.8	8.3	8.0	8.3
Amylograph Peak Viscosity	BU	634	656	694	721
Ash Content	%	0.41	0.37	0.38	0.40
Colour, L*		92.2	92.2	92.1	92.2
Colour, a*		-1.43	-1.32	-1.40	-1.39
Colour, b*		9.2	8.5	8.8	9.2
Starch Damage (as is M.B.)	UCD	15.4	16.1	15.4	16.3
Solvent Retention Capacity - Water	%	54	54	53	53
Solvent Retention Capacity - Lactic Acid 5%	%	103.7	105.7	104.0	102.7
Solvent Retention Capacity - Sucrose 50 %	%	89.3	90.1	89.7	91.1
Solvent Retention Capacity - Sodium Carbonate 5%	%	68.3	68.7	68.0	68.9
Farinograph					
Absorption	%	48.4	50.0	48.9	49.4
Dough Development Time	min	0.8	0.9	1.0	1.0
Mixing Tolerance Index	BU	103	102	105	87
Stability	min	1.2	1.3	1.3	1.5
Alveograph (15.0% M.B.)					
P	mm	31	34	30	28
Length (L)	mm	117	114	122	113
P/L		0.26	0.30	0.25	0.25
W	10 ⁻⁴ J	94	92	88	75
Cookie Test (Sugar Snap)					
Width	mm	82.9	83.0	83.4	82.3
Thickness	mm	8.5	8.8	8.5	8.6
Ratio (width/thickness)		9.78	9.4	9.8	9.61
Spread Factor		98	94	98	96

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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