



Ontario Soft White 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 50 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 WHITE WINTER WHEAT

Quality data for Canada Eastern White Wheat (CEWW) composites, representing Ontario's soft white winter (SWW) wheat, are shown in the table on page 2. Wheat protein (10.6%) is higher than in 2024, and overall gluten characteristics are slightly stronger.

This season's SWW Falling Number (357 seconds) is also higher, while the flour Amylograph peak viscosity (478 BU) shows a marked improvement from last year's 365 BU, indicating more sound and stable quality. The milling yield is 76.9%. The cookie spread factor is higher than in 2024, which is desirable for cookie applications.

CANADA EASTERN WHITE WINTER WHEAT - GRADE SPECIFICATIONS*

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

	No. 2 CEWW	No. 3 CEWW	No. 4 CEWW
Minimum test weight, kg/hL	74	69	65
Total foreign	2.0	3.0	10.0
Fusarium damage, %	1.0	1.0	5.0
Total heated, binburnt, severely mildewed, rotted, mouldy	0.3	0.8	2.5
Total shrunken and broken, %	5	8	no limit - maximum 50% broken
Total smudge, %	1.0	3.0	no limit
Total smudge and blackpoint, %	15	35	no limit
Sprouted, %	5.0	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 White Winter Wheat

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

Wheat (13.5% M.B.)	Units	2025	Farinograph		
Test Weight	kg/hL	78	Absorption	%	48.5
Weight Per 1000 Kernels	g	36.3	Dough Development Time	min	1.0
Protein (D.M.B) 12.3%	%	10.6	Mixing Tolerance Index	BU	107
Protein Loss on Milling	%	1.5	Stability	min	2.6
Falling Number	sec	357			
Milling Yield	%	76.9			
Milling Yield - 0.50% Ash Basis	%	79.4			
Flour (14% M.B.)			Alveograph (15.0% M.B.)		
Protein	%	9.2	P	mm	23
Amylograph Peak Viscosity	BU	478	Length (L)	mm	113
Ash	%	0.45	P/L		0.20
Colour, L*		91.8	W	$10^{-4}J$	49
Colour, a*		-1.50			
Colour, b*		10.1			
Starch Damage	UCD	14.9	Cookie Test (Sugar Snap)		
Solvent Retention Capacity - Water	%	51.6	Width	mm	83.5
Solvent Retention Capacity - Lactic Acid 5%	%	92.6	Thickness	mm	8.5
Solvent Retention Capacity - Sucrose 50 %	%	85	Ratio (width/thickness)		9.8
Solvent Retention Capacity - Sodium Carbonate 5%	%	64.3	Spread Factor		98

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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