

Ontario Soft Red Winter Wheat

Technical Information



ONTARIO WHEAT

Ontario wheat producers have a history of innovation and the experience in wheat production to meet the quality demands of both domestic and international markets. Our producers have been growing high quality wheat for over fifty years.

Ontario wheat is graded by international grade standards that ensure our shipments of grain consistently meet contract specifications for quality, safety, and quantity.

Ontario is situated between the Great Lakes and the St. Lawrence River Basin, and our temperature climate and fertile soils are key components to producing top quality hard red winter wheat.

Because of Ontario's size and varied geography, its producers grow several varieties of wheat: from soft wheat in the southwest to hard wheat in the east and the north. Ontario's wheat production is supported by our proximity to strong transportation infrastructure (highways, rail lines, and river access to ocean ports) and an ample supply of energy sources.

2018 CANADA EASTERN SOFT RED WINTER WHEAT

Quality data for Canada Eastern red wheat composites representing Ontario's soft red winter (SRW) wheat are shown in the table on page 2, segregated by region. Wheat protein (10-10.5%) is the highest range over the last 10 years as a result of hot and dry weather in Ontario this summer.

This season's SRW falling number (360-373 seconds) and flour amylograph peak viscosity values (502-683 BU) are average which indicates low levels of sprouting and enzyme activity. Cookie spread factor is below average likely due to the higher than average protein content. Clean milling yields from the 2018 composites range from 71.7-73.5%.

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
Fusarium damage, %	1.0	1.5	5
Heated, %	0.75	2.00	2.50
Shrunken, %	10	12	no limit
Broken, %	10	10	50
Total shrunken & 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 <http://www.grainscanada.gc.ca/oggg-gocg/04/oggg-gocg-4f-eng.htm#m>.

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Quality data for 2018 harvest survey grade 2 or better composite samples

WHEAT (13.5% M.B.)	Southwest	Northwest	Niagara	East	Units
Test Weight	80.4	78.6	79.2	77.4	kg/hL
Weight Per 1000 Kernels	35.3	33.5	32.7	35.5	g
Protein	10.3	10.5	10.0	10.5	%
Protein loss on milling	1.5	1.5	1.4	1.8	%
Falling Number	364	360	373	368	sec
Milling Yield - clean basis	73.5	71.7	73.5	72.5	%
Milling Yield - 0.50% ash basis	74.5	75.3	76.5	76.2	%
FLOUR (14% M.B.)					
Protein	8.8	9.0	8.6	8.7	%
Amylograph Peak Viscosity	683	530	545	502	BU
Ash Content	0.5	0.4	0.4	0.4	%
Colour, CIELAB L*	91.6	91.7	91.6	91.5	
Colour, CIELAB a*	-1.8	-1.6	-1.8	-1.8	
Colour, CIELAB b*	9.8	8.9	9.4	9.5	
Starch Damage	20.0	20.8	19.7	19.8	UCD
Solvent retention capacity - water	54	56	55	55	%
Solvent retention capacity - lactic acid 5%	99	109	105	104	%
Solvent retention capacity - sucrose 50%	100	112	100	102	%
Solvent retention capacity - sodium carbonate 5%	79	83	82	84	%
FARINOGRAPH					
Absorption	52.9	53.1	52.8	53.8	%
Dough Development Time	1.1	1.5	1.1	1.4	min
Mixing Tolerance Index	93	61	88	84	BU
Stability	2.6	4.6	3.0	3.5	min
ALVEOGRAPH					
P	30	31	27	31	mmH ₂ O
Length (L)	88	111	79	87	mm
P/L	0.3	0.3	0.3	0.4	
W	64	86	55	70	10 ⁻⁴ J
COOKIE TEST					
Cookie, sugar snap - width	74.2	72.9	73.7	72.8	mm
Cookie, sugar snap - thickness	10.1	10.7	9.4	9.8	mm
Cookie, sugar snap - ratio (width/thickness)	7.4	6.9	7.9	7.5	w/t
Cookie, sugar snap - spread factor	73.7	68.7	78.5	74.5	mm

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 Paolo Santangelo, Commercial Manager at paolo.santangelo@sgs.com.

WHEN YOU NEED TO BE SURE

SGS