

2020-21

# CESRW Canada Eastern Soft Red Winter

## No. 2 or better Canada Eastern Soft Red Winter

Quality Parameter <sup>a</sup>	2019	2020
	Ontario	Ontario
<b>Wheat<sup>b</sup></b>		
Test Weight, kg/hL	78.0	78.0
Weight Per 1000 Kernels, g	32.3	34.4
Protein Content, %	9.5	9.7
Protein Content, % (dry matter basis)	11.0	11.2
Ash Content, %	1.40	1.44
Falling Number, s	362	380
Particle Size Index, %	80.6	n/a
<b>Milling Flour Yield Bühler Laboratory Mill</b>		
Total Products Basis, %	72.5	75.3
0.50% Ash Basis, %	78.1	77.8

Quality Parameter <sup>a</sup>	2019	2020
	Ontario	Ontario
<b>Flour</b>		
Extraction, %	Straight Grade 72.5%	Straight Grade 75.3%
Protein Content, %	8.3	8.6
Protein Loss, %	1.2	1.1
Ash Content, %	0.40	0.45
Starch Damage, %	16.1	16.3
Amylograph Peak Viscosity, BU	807	692
<b>Farinogram</b>		
Absorption, %	50.6	51.3
Dough Development Time (DDT), min	1.1	1.1
Stability, min	2.1	2.2
Mixing Tolerance Index, (MTI)BU	83	95
<b>Alveogram</b>		
P (height x 1.1), mm	28	25
L (length), mm	96	93
P/L	0.30	0.27
W, 10-4 J	77	61
<b>Solvent Retention Capacity</b>		
Distilled Water, %	52	53
Sucrose, %	99.2	99.1
Lactic Acid, %	111	103
Sodium Carbonate, &	73.2	76.2
<b>Bake (Sugar Snap Cookie Method)</b>		
Cookie Width (w), mm	85.4	82.1
Cookie Thickness (t), mm	10.0	9.3
w/t Ratio	8.5	8.8
Cookie Spread Factor	85.4	88.3

<sup>a</sup> Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.

<sup>b</sup> Analysis carried out by the SGS Grains Analytical Testing Laboratory, methods used at SGS are available upon request.