

2022-23

CESRW Canada Eastern Soft Red Winter

No. 2 or better Canada Eastern Soft Red Winter

Quality Parameter ^a	2022	2021
	Ontario	Ontario
Wheat^b		
Test Weight, kg/hL	80.6	78.3
Weight Per 1000 Kernels, g	34.9	32.6
Protein Content, %	9.4	9.5
Protein Content, % (dry matter basis)	10.9	11
Ash Content, %	1.41	1.35
Falling Number, s	347	267
Particle Size Index, %	n/a	n/a
Milling Flour Yield Bühler Laboratory Mill		
Total Products Basis, %	71.5	74.4
0.50% Ash Basis, %	76.5	77.9

Quality Parameter ^a	2022	2021
	Ontario	Ontario
Flour		
Extraction	Straight Grade 71.5%	Straight Grade 74.4%
Protein Content, %	8.1	8.3
Protein Loss, %	1.3	1.2
Ash Content, %	0.35	0.43
Starch Damage, %	18.5	16.7
Amylograph Peak Viscosity, BU	720	248
Farinogram		
Absorption, %	51.2	51.1
Dough Development Time (DDT), min	1.2	1.0
Stability, min	1.6	1.3
Mixing Tolerance Index (MTI), BU	108	116
Alveogram		
P (height x 11), mm	24	25
L (length), mm	141	113
P/L	0.17	0.22
W, 10-4 J	66	64
Solvent Retention Capacity		
Distilled Water, %	54.6	55.5
Sucrose, %	82.3	87.7
Lactic Acid, %	100.9	107.9
Sodium Carbonate, &	76	78.1
Bake (Sugar Snap Cookie Method)		
Cookie Width (w), mm	82.5	81.3
Cookie Thickness (t), mm	9.0	10.8
w/t Ratio	9.2	7.5
Cookie Spread Factor	91.5	75.3

^a Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour.

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