

CESRW Canada Eastern Soft Red Winter

Grown largely in Ontario, with additional production in Quebec and the Atlantic provinces, CESRW is a soft, low protein wheat ideal for cakes, pastry, cereals, crackers, biscuits, and fillings. It is easy to mill and typically has a high flour yield resulting in flour that is bright and creamy in colour.

2024 EXECUTIVE SUMMARY

ONTARIO PRODUCTION

2.2 million tonnes

% of TOTAL WHEAT GROWN IN CANADA

7%

% of WINTER WHEAT GROWN IN CANADA

81%



Advice from an Expert

CESRW shows consistent quality in all growing regions with a very high percentage of wheat in the milling grades. It has a good Falling Number with an average of 323 seconds. Mildew was the primary downgrading factor between No. 1 and No. 2.



Grading Factors

88% graded No. 2 or above.



Protein

9.0%

Protein levels are acceptable for this class. Wheat protein is lower than last year but the flour protein content is similar to last year.



Milling Quality

Milling yield and ash content are higher than last year. Milling yield on a corrected ash basis (0.50%) is lower than last year but it remains within an acceptable range.



Application Performance

Somewhat elevated strength, as expressed by Alveograph P/L ratio, resulted in a lower cookie spread factor which was within an acceptable range.

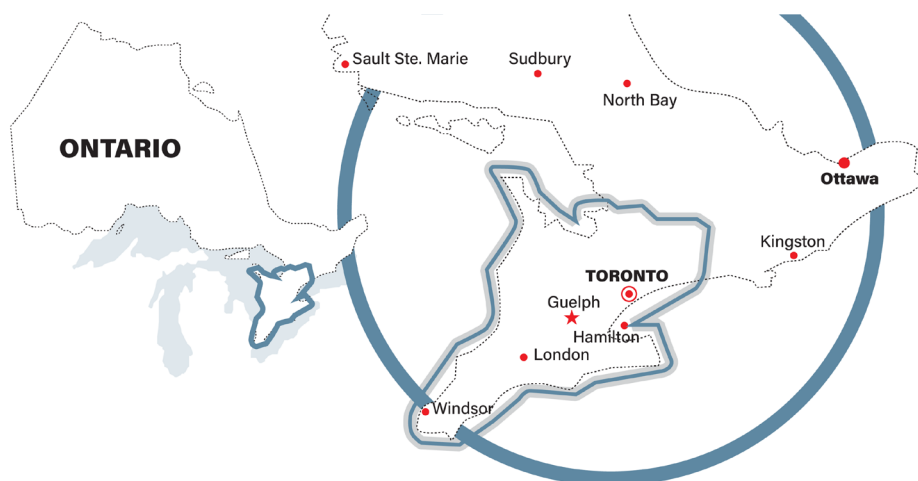
No. 2 or better Canada Eastern Soft Red Winter

Quality Parameter ^a	CESRW Composite ^b		
	2024	2023	5 yr avg.
Wheat			
Test Weight, kg/hL	79.3	78.8	79.0
Weight Per 1000 Kernels, g	35.7	34.2	33.6
Protein Content, %	9.0	9.5	9.4
Protein Content, % (dry matter basis)	10.4	11.0	10.9
Ash Content, %	1.24	1.39	1.36
Falling Number, s	323	318	327
Milling Flour Yield Bühler Laboratory Mill			
Total Products Basis, %	72.7	70.2	72.1
0.50% Ash Basis, %	73.2	76.2	76.2

^a Data are reported on a 13.5% moisture basis.

^b Refer to blue outlined area in crop region map (Figure 3).

FIGURE 3
2024 Eastern Canada
CESRW Composite Region



Analysis carried out by the SGS Grains Analytical Testing Laboratory. Methods used at SGS are available upon request.

No. 2 or better CESRW Composite^b

Flour ^a	2024	2023	5-Year Average
Extraction	Straight Grade 72.7%	Straight Grade 70.2%	Straight Grade 72.1%
Protein Content, %	7.7	7.9	8.1
Protein Loss, %	1.4	1.6	1.4
Ash Content, %	0.49	0.38	0.42
Colour L*	91.0	91.3	91.6
a*	-1.3	-1.4	-1.3
b*	8.8	8.1	8.8
Starch Damage, UCD	14.2	16.3	16.6
Amylograph Peak Viscosity, BU	498	447	553
Farinograph			
Absorption, %	52.8	51.3	51.5
Dough Development Time (DDT), min	1.2	1.1	1.1
Stability, min	2.1	1.5	1.7
Mixing Tolerance Index (MTI), BU	111	114	103
Alveograph			
P (height x 1.1), mm	29	25	26
L (length), mm	86	133	113
P/L	0.34	0.19	0.25
W, 10 ⁻⁴ J	68	79	71
Solvent Retention Capacity			
Distilled Water, %	54.4	54.4	54.3
Sucrose, %	99.3	87.0	91.1
Lactic Acid, %	100.9	108.9	106.0
Sodium Carbonate, %	77.3	75.9	76.2
Bake (Sugar Snap Cookie Method)			
Cookie Width (w), mm	80.3	82.6	82.4
Cookie Thickness (t), mm	10.4	9.5	9.9
w/t Ratio	7.7	8.7	8.3
Cookie Spread Factor	77	87	83

^a Data are reported on a 14.0% moisture basis for flour except Alveograph which is reported on a 15.0% moisture basis and starch damage which is on as is basis.

^b Refer to blue outlined area in crop region map (Figure 3).