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.

2025 EXECUTIVE SUMMARY

ONTARIO PRODUCTION

2.8 million tonnes

% of TOTAL WHEAT GROWN IN CANADA

8%

% of WINTER WHEAT GROWN IN CANADA

79%

Advice from an Expert

Strong, consistent quality was observed across all growing regions this year, with a high proportion of the crop meeting milling grade standards. Test weight and protein content were both high, indicating overall good grain quality. Wheat is sound with high Falling Number (average 351 seconds) indicating no concerns with sprout damage.

Grading Factors

98% graded No. 2 or above.

Protein

Protein content averaged 9.5%, which is higher than last year. Overall protein levels are acceptable for this class, and flour protein is slightly higher than 2024 levels.

Milling Quality

Good milling performance was observed. Flour yields on a corrected ash basis (0.50%) were higher than last year on account of lower flour ash contents. Flour brightness is higher than last year. Starch damage is comparable to 2024.

Application Performance

Alveograph results showed a more extensible dough with comparable resistance to last year. As a result, cookie spread factors were slightly higher, which is typical of good soft wheat performance.

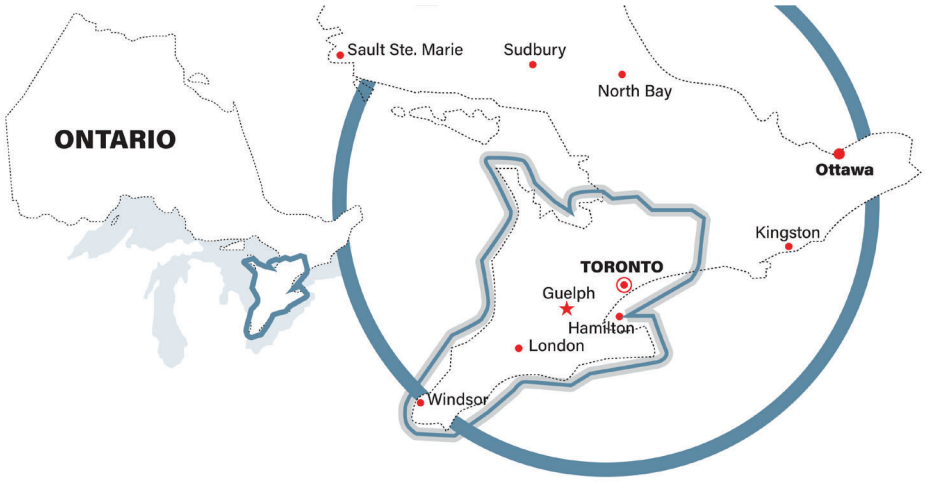
No. 2 or better
Canada Eastern Soft Red Winter

Quality Parameter [a]	CESRW Composite [b]	
Wheat	2025	2024
Test Weight, kg/hL	79	79
Weight Per 1000 Kernels, g	35.8	35.7
Protein Content, %	9.5	9.0
Protein Content, % (dry matter basis)	11.0	10.4
Ash Content, %	1.50	1.24
Falling Number, s	351	323
Particle Size Index, %	72	73
Milling Flour Yield Bühler Laboratory Mill		
Total Products Basis, %	74.1	72.7
0.50% Ash Basis, %	77.6	73.2

[a] Data are reported on a 13.5% moisture basis.

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

FIGURE 3
2025 Eastern Canada CESRW Composite Region



Harvest assessment composites represent grain available for export and were prepared from samples received up to September 5, 2025. Composites were graded according to Primary Grade Determination Tables in the Official Grain Grading Guide (https://www.grainscanada.gc.ca/en/grain-quality/official-grain-grading-guide/). Milling, analytical and end-product analysis was conducted by Cereals Canada following the Methods of Analysis on Cereals Canada's website (https://cerealscanada.ca/analytical-methods/).

No. 2 or better CESRW Composite[b]

Flour[a]	2025	2024[c]
Extraction	Straight Grade 74.1%	Straight Grade 72.7%
Protein Content, %	8.0	7.7
Protein Loss, %	1.5	1.3
Wet Gluten Content, %	20.7	21.1
Gluten Index, %	87	83
Ash Content, %	0.43	0.49
Colour, L* (dry)	92.0	91.0
Starch Damage, UCD	14.6	14.2
Amylograph Peak Viscosity, BU	653	498
Farinograph		
Absorption, %	48.6	52.8
Dough Development Time (DDT), min	1.0	1.2
Stability, min	1.4	2.1
Mixing Tolerance Index (MTI), BU	96	111
Alveograph		
P (height x 1.1), mm	27	29
L (length), mm	110	86
P/L	0.25	0.34
W, 10^{-4} J	67	68
Solvent Retention Capacity		
Distilled Water, %	54	54
Sucrose, %	89	99
Lactic Acid, %	99	101
Sodium Carbonate, %	69	77
Bake (Sugar Snap Cookie Method)		
Cookie Width (w), mm	83.9	80.3
Cookie Thickness (t), mm	8.4	10.4
w/t Ratio	10.1	7.7
Cookie Spread Factor	101	77

[a] Data are reported on a 13.5% moisture basis for wheat and a 14.0% moisture basis for flour except Alveograph which is reported on a 15.0% moisture basis and starch damge which is on as is basis.

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

[c] The 5-year average is not available for the CESRW composite.