

2021-22

CESRW Canada Eastern Soft Red Winter

No. 2 or better Canada Eastern Soft Red Winter

Quality Parameter ^a	2021	2020
	Ontario	Ontario
Wheat^b		
Test Weight, kg/hL	78.3	78.0
Weight Per 1000 Kernels, g	32.6	34.4
Protein Content, %	9.5	9.7
Protein Content, % (dry matter basis)	11.0	11.2
Ash Content, %	1.35	1.44
Falling Number, s	267	380
Particle Size Index, %	n/a	n/a
Milling Flour Yield Bühler Laboratory Mill		
Total Products Basis, %	74.4	75.3
0.50% Ash Basis, %	77.9	77.8

Quality Parameter ^a	2021	2020
	Ontario	Ontario
Flour		
Extraction, %	Straight Grade 74.4%	Straight Grade 75.3%
Protein Content, %	8.3	8.6
Protein Loss, %	1.2	1.1
Ash Content, %	0.43	0.45
Starch Damage, %	16.7	16.3
Amylograph Peak Viscosity, BU	248	692
Farinogram		
Absorption, %	51.1	51.3
Dough Development Time (DDT), min	1.0	1.1
Stability, min	1.3	2.2
Mixing Tolerance Index, (MTI) BU	116	95
Alveogram		
P (height x 11), mm	25	25
L (length), mm	113	93
P/L	0.22	0.27
W, 10-4 J	64	61
Solvent Retention Capacity		
Distilled Water, %	55.5	53
Sucrose, %	87.7	99.1
Lactic Acid, %	107.9	103
Sodium Carbonate, &	78.1	76.2
Bake (Sugar Snap Cookie Method)		
Cookie Width (w), mm	81.3	82.1
Cookie Thickness (t), mm	10.8	9.3
w/t Ratio	7.5	8.8
Cookie Spread Factor	75.3	88.3

^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.