

CANADIAN WHEAT

WNS International is a specialized trading company that provides top class grain and pulses. WNS International will connect North American producers with buyers all over the world. From local packaging companies to large food manufacturers located in Asia, Africa and Europe, WNS International access world markets. WNS International works with buyers and packers to meet the specific needs of each customer and they specialize in delivering premium quality grain and pulses.



Where Wheat is Grown

The majority of Canadian wheat is grown in the Prairie Provinces of Western Canada: Saskatchewan with 46% of total production, Alberta with 30% and Manitoba with 14%, based on the five year average of 2005-2009. In Eastern Canada, production is led by Ontario with 9%, Quebec with 1% and the Atlantic region produces less than 1% of total wheat production

Wheat Classes

Wheat is not a single homogeneous commodity, but is made up of many different types and classes, each with its own distinct characteristics and end uses. All current registered varieties of Canadian wheat have been developed through traditional (not genetically modified) breeding programs. Research into new wheat varieties and types are focused on better disease resistance, higher yields, and enhanced quality characteristics.

Spring Wheat

In the Prairie Provinces, the dominant wheat is hard spring wheat which is planted in the spring (May) and harvested between mid-August to mid-October. Hard wheat is desired for its gluten strength and high protein content. It is widely used for blending with other wheat and in the production of high volume pan breads. Spring wheat grows best in areas with lots of sunshine and adequate moisture, especially when the grains are filling. It takes approximately 90 days from wheat emergence to full maturity when the crop can be harvested.

Durum Wheat

Durum wheat is spring wheat, but it is distinct from the other wheat varieties in its milling and end use characteristics. Durum has a very hard kernel with an endosperm (inner part of the kernel that is milled into flour) of a pale yellow color as compared to the white endosperm of common wheat. These attributes make durum well suited for the production of pasta products as it maintains a firm texture after baking and an amber coloring. Although durum wheat is seeded in the spring in Canada, most of the world's production is actually seeded in the fall.

Winter Wheat

In Eastern Canada, the dominant wheat is a soft winter wheat which is planted in October and is harvested in late-June to early-July. Soft wheat is desired for its lower protein and gluten strength and is widely used for cakes and pastries.

CONTACT:

WNS INTERNATIONAL INC

306-2505 11th Avenue

Regina SK S4P 0K6

Tollfree: 1-877-318-1816

Fax: 1-877-378-2238

info@wnsinternational.com

www.wnsinternational.com

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is in our nature  *Canada*

Wheat Classes		Color	Size	Shape	Characteristics	End Uses
Canada Prairie Spring Red CPSR		opaque red to orange	midsize to large	ovate to elliptical, incurved base	Medium hard kernels Medium dough strength Two milling grades	Hearth breads, flat breads, steamed breads
Canada Prairie Spring White CPSW		white	midsize to large	ovate to elliptical, incurved base	Medium dough strength Two milling grades	Flat breads, noodles, chapatis
Canada Western Amber Durum CWAD		amber	large to midsize	elliptical	High yield of semolina Excellent pasta-making quality Four milling grades	Semolina for pasta Couscous
Canada Western Extra Strong CWES		dark to medium red	large	ovate, s-shaped base	Extra strong gluten Two milling grades	Ideal for blending Used in specialty products when high gluten strength is needed
Canada Western Hard White Spring CWHWS		white	small to midsize	oval to ovate	Superior milling quality producing flour with excellent colour Three milling grades	Bread and noodle production
Canada Western Red Spring CWRS		translucent red	small to midsize	oval to ovate	Superior milling and baking quality Four milling grades Various guaranteed protein levels	Used for production of high volume pan bread Used alone or in blends with other wheat for hearth bread, steamed bread, noodles, flat bread, common wheat pasta
Canada Western Red Winter CWRW		orange to opaque red	small to midsize	elliptical	Very good milling quality Two milling grades	French breads, flat breads, steamed breads, noodles
Canada Western Soft White Spring CWSWS		white	small to midsize	ovate to oval	Low protein content Three milling grades	Cookies, cakes, pastry, flat breads, noodles, steamed breads, chapatis