

# Canadian Grain

A Newsletter from the Canadian Wheat Board

Volume 4, 2004

## The 2004 growing season in review

**D**ry conditions through the fall and winter of 2003 resulted in marginal soil moisture levels for planting of the 2004 crop. Soil moisture levels in Alberta and Saskatchewan were very low and planting progress was delayed in many areas, until precipitation arrived in May.

Planting of cereal crops began in early May across the Prairies and advanced most rapidly in the western growing areas. Cool temperatures and frequent frosts in the eastern growing areas slowed planting progress in Saskatchewan and Manitoba. General rains and snow in the third week of May slowed planting, but provided much needed moisture for germination. The cool temperatures and frequent rains persisted in eastern areas well into June, resulting in late planting of some cereal and oilseed crops. Seeding was complete by mid-June, although some fields in parts of Manitoba and eastern Saskatchewan were not planted due to the wet conditions.

Cool, wet weather persisted through the month of June in the eastern Prairies, which continued to delay crop growth. The May through June period was one of the coolest on record in the eastern Prairies. Although western areas of the Prairies were warmer, below normal temperatures persisted in parts of Alberta and western Saskatchewan.



Crop development was two to three weeks behind normal in the eastern Prairies by the end of June, while crops in the west were only one week behind normal. Temperatures improved in the month of July, allowing crops to develop rapidly. Western growing areas received the warmest temperatures, while eastern areas reported warmer, but still below-normal temperatures for the month. Rainfall during July was close to normal in most regions, which encouraged good crop growth and above average yield potential. Temperatures in August returned to below normal levels, further delaying crop development. Freezing temperatures during the third week of August caused damage to immature crops in parts of Saskatchewan and Manitoba.

Persistent rains in late August and September delayed harvest progress, with only five per cent of the crop completed by the first week of September. The rains caused some quality damage to wheat and barley crops, as is normal in most late harvest years. The harvest is expected to be complete by mid-October. ■

The May through June period was one of the coolest on record in the eastern Prairies.



## A BRIGHT IDEA



### Wheat concrete

Everyone knows you can bake with wheat – but can you build with it?

Researchers are investigating the potential use of wheat starch as a lightweight material for making concrete panels for the construction industry.

First a mixture of wheat starch and water is heated, then poured into a mold and allowed to cool into a gel. That gel is air-dried until it is transparent and brittle. It's then ground into particles with a texture similar to sand, which are soaked for several hours in water, then rinsed and drained.

The result is a tough, rubbery aggregate that can be mixed with cement and stand up to the force of a cement mixer.

Some potential uses for this new product include roofing tile, insulation, flooring, soundproofing and water-resistant building panels for bathrooms.

While there are other lightweight aggregate materials on the market, the wheat starch product has several benefits. It doesn't require much labour or energy to produce and it makes a superior concrete with uniform density.

## Farmers grain prime ingredient for international competition

The Canadian International Grains Institute (CIGI) recently hosted a week-long baking program for winners of the Canada Culinary Cup 4th annual CWB baking competition (held in Japan) and winners of the Bogasari Grand Expo 2003 CWB baking competition (held in Indonesia).

The Japanese competition was spearheaded by David Iwaasa, general manager of the CWB's Tokyo office. The Indonesian competition was organized by Bogasari.

Winners are then invited to CIGI, where they have an opportunity to learn how suitable western Canadian wheat is for a variety of other baking products.



While in Canada, winners also visited the CWB, the Canadian Grain Commission, the CIGI test bakery and noodle plant, and a commercial bakery in Winnipeg, Manitoba. The second part of the course took winners to Calgary, Alberta where they toured a frozen dough plant and a commercial bakery. The trip ended with a tour of Vancouver, B.C., Canada's largest port city. ■

“I will never forget our precious trip to Canada. The three cities we visited are impressive in their different atmosphere. All the participants have the same feeling that the trip and arrangements are tremendous and unforgettable. We hope to visit Canada again someday.”

Petrus Gandamana,  
Bogasari Flour Mills, Indonesia.

## Scenes of Western Canada

The CWB's 2004-05 calendar is now available. It features life on the Canadian Prairies as seen through the lenses of amateur Canadian photographers. Featured photographs were chosen from more than 275 entries submitted by 85 photographers based on the theme “Prairie Celebrations”.



The grand-prize winning photograph depicting bull riding in Manitoba earned a place of honour on the calendar's cover.

The contest was judged by three professional photographers who were faced with difficult decisions when it came to selecting this year's winners. The calendar features 17 different photographs because it runs from the beginning of the crop year through to the end of the next calendar year.

A limited supply of calendars is available to our international customers. If you would like to receive a copy, please send an email to: Susan Copeland at [susan\\_copeland@cwbc.ca](mailto:susan_copeland@cwbc.ca) ■

# Meeting the need for organic grain through the Canadian Wheat Board

**T**he fastest growing segment of the food industry today is organic. Around the world, more and more end-use customers are expressing interest in food processed from organically grown crops. This trend is also being seen in the bread and pasta industries. More and more end-product buyers are asking for foods made from organic wheat and durum.

Western Canadian farmers are world leaders in the production of organic wheat, durum and barley and are able to meet processors needs with high quality organic grains.

In the last five years, organic production in Western Canada has grown exponentially. Each year more than 40 500 hectares are grown under organic management practices. All classes of grains that are available conventionally in Western Canada are also available as certified organic. Canada has a National Organic Standard that was first adopted by the Canadian federal government in 1999. The Canadian standard has been written to harmonize with organic

standards in Japan, the European Union, and the United States.

There are 45 organic certification bodies operating in Canada.

The various bodies are accredited by provincial governments, the Standards Council of Canada, or the United States Department of Agriculture. Depending on the farmer and grain company, some grain may also carry Japanese Agriculture Standard (JAS) certification. An overview of Canadian certifiers is available by contacting the CWB.

CWB organic marketing manager Donna Youngdahl is available as a resource to help customers with their organic purchasing needs. She can assist in finding the quantity and quality needed, help source Canadian companies that specialize in selling organic grain and answer questions about growing practices.

For more information or to buy organic grain grown in Canada contact: Donna Youngdahl  
donna\_youngdahl@cwbc.ca  
(204) 983-3635 ■



**Donna Youngdahl**



## What does “organic” mean anyway?

When the grain is certified organic in Canada, it means:

- it is non-GMO
- the land has been free from the use of chemical fertilizers and herbicides for at least two growing seasons
- the grain is segregated from conventional grain
- the grain can be traced back to the field where it was grown
- the farmer has used sustainable and ecological soil building farming techniques.



# Faces and places



Erwin U. Que, vice-president and general manager of the Flour Division, Philippine Foremost Milling Corporation (left) met with Don Bonner, marketing manager, Asia Pacific, CWB (centre) and Myl Subramaniam, milling technologist, CIGI, in Manila to discuss technical milling issues.



Haiguang Shi, general manager, CWB Beijing, presents an award at the second annual Golden Statue Nationwide Baking Contest in July, 2004. The CWB is a sponsor of the event.



The CWB and Canadian International Grains Institute (CIGI) staff met with Pilmico Food Corporation in May 2004 to discuss the market outlook and technical milling and baking issues. (L-R) Don Bonner, marketing manager, Asia Pacific, CWB; Mr. Jose Antonio Aboitiz, Pilmico Foods Corporation.



CWB staff hosted a seminar in Jakarta, Indonesia for Bogasari Flour Mills and 50 of their customers in August 2004.

Back row, from left: Seno Mujinugroho, section head, Bogasari Milling Technology; Graham Worden, senior manager of technical services, CWB; Gord Carson, director of cereal technology, CIGI; Hermawan, commercial officer, Canadian embassy, Jakarta.

Front row, from left: Dadang Suryawan, technology staff, Bogasari Milling; Ria Susanty, section head, Bogasari Laboratory and Research; Angela Mulyadi, manager, Bogasari Milling Training Centre; Yvonne Supeene, baking technologist, CIGI; Myl Subramaniam, milling technologist, CIGI; Gordon Richardson, regional counselor, ASEAN Agriculture, Food and Agbiotech, Canadian High Commission, Singapore.



CWB staff met with San Miguel and Purefoods personnel in Manila in May 2004.

(L-R) Jose (Quito) Marcelo B. Blanco, risk management, Corporate Purchasing Unit; Don Bonner, marketing

manager, Asia Pacific, CWB; Susan Y. Yu, corporate procurement manager, Corporate Purchasing Unit; Ramon P. Javier, plant manager, Flour Business; Lourdes (Bing) Corazon M. Cruz, logistics, Corporate Purchasing Unit; Emma B Laguio, head, AVP research and development, Flour Business; Antonina A. Sio, research and development officer, Flour Business; Myl Subramaniam, milling technologist, CIGI.



CWB senior staff met with COFCO representatives at the company's head office in Beijing. (L-R) Mr. Yu, vice-president, COFCO; Darrell Bushuk, senior marketing manager, CWB; Adrian Measner, president and CEO, CWB; Mr. Liu, president, COFCO.

Canadian Grain is a publication of the Canadian Wheat Board (CWB). Canadian Grain is designed to keep our Asia-Pacific grain industry partners informed about the Canadian system of grain marketing, CWB initiatives and factors that influence the marketing of western Canadian wheat and barley.

Readers are invited to submit questions and comments to:

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