



Canadian Grains

The Goodness of Grain



Wheat is Canada's largest crop and the single biggest export earner of all our agricultural products — in fact, we're one of the top three wheat exporters on the planet, and the world's largest producer of high-protein milling wheat. We're also a leading exporter of malting barley, favoured by brewers at home and abroad for its high levels of fermentable extract and its guarantee of varietal purity.

In 2009, Canada produced more than 26 million tonnes of **wheat** (including durum), almost 10 million tonnes of **barley** and three million tonnes of **oats**. But we do much more than produce enormous quantities of staple carbohydrates. Canadian agricultural research has a long tradition of bringing new and improved plant varieties to market and has developed cereal grains with excellent and diverse processing characteristics. Among our many successes has been the breeding of gluten-rich varieties of durum wheat, which are prized by pasta manufacturers in Canada and abroad. Canada Western Red Spring wheat is also recognized as a premium wheat for bread production.



Quality, Quality, Quality

To ensure we provide our customers with the world's best grains, we rely on the work of the Government of Canada's world-renowned Canadian Grain Commission (CGC), which has been in operation for nearly a century. The CGC defines grading standards for our grain crops and ensures that these standards are rigorously applied to every year's harvest. The Canadian International Grains Institute (CIGI)—which supports a broad range of technical activities in areas such as biofuels, feeds and milling—also plays a key role in ensuring Canada remains a leader in grain production. Public and private sector researchers, producer associations, industry organizations and government regulatory agencies all contribute to the quality offered by the Canadian cereal industry.



The result is a product of excellent quality and consistency, which means our customers always know exactly how the grains they purchase from Canada will perform. It is this dedication to excellence that has allowed us to build confidence and trust among buyers around the world.



Taste the Canadian difference

For over 100 years Canadian scientists have been working at developing crops adapted to the harsh Canadian environment. In fact, an early maturing variety of wheat—Marquis—was developed by an AAFC scientist in the early 1900s. Marquis wheat is credited with helping open up the Canadian Prairies to pioneering farmers, earning Canada the reputation of being the breadbasket of the world.

The quality, nutritional value and versatility of Canadian grains make them essential ingredients for the finest foods and beverages the world can offer. And to make certain that all Canadian grain-based foods are safe, they're closely monitored by the Canadian Food Inspection Agency. For further information on our industry, please visit:

Government websites

- Agri-Food Trade Service—Agriculture and Agri-Food Canada
www.ats.agr.gc.ca
- Canadian Grain Commission
www.grainscanada.gc.ca
- Cereal Industry Directory—Agriculture and Agri-Food Canada
www.ats.agr.gc.ca/supply/4219_e.htm
- Canadian Food Inspection Agency
<http://www.inspection.gc.ca/>

Industry websites

- Alberta Barley Commission
www.albertabarley.com
- Canada Grains Council
www.canadagrainscouncil.ca
- Canadian International Grains Institute
www.cigi.ca

