



KNOW YOUR COLOURS

Understand **Distinctly Green** and
Heated Grading Factors

COLOUR GUIDES HELP ASSESS DISTINCTLY GREEN & HEATED SEEDS

The Canadian Grain Commission's Canola/Rapeseed Colour and Heated Colour Guides are reference tools that provide guidance to the grain grading system to consistently determine distinctly green and heated canola seeds. Use these Guides at harvest, during storage, and prior to delivery to assess the quality of your canola.

DISTINCTLY GREEN AND HEATED SEEDS ARE TWO COMMON DOWNGRADING FACTORS FOR CANOLA.

Understanding the tools and processes used to assess distinctly green and heated seeds can help with harvest timing and storage. With the grading process largely visual, the Guides are appropriate tools to consistently assess these grading factors.

Meeting grade tolerances is key to ensuring canola oil's high quality. High levels of green seed impact the colour and taste and cause the oil to go rancid faster. Distinctly green is the proxy for chlorophyll content. Heated seed has a similar effect reducing the seed's usability.

USING THE GUIDES

To get started, clean a representative sample. Crush a minimum of 500 seeds (maximum 1000) for distinctly green and a minimum of 1000 seeds (maximum 2000) for heated seeds from your sample using a roller and a seed stick. Use the Canola/Rapeseed Colour and Heated Colour Guides to help assess the crushed seeds for distinctly green and heated seed.



GET A COPY OF THE GUIDE

The Canola/Rapeseed Colour and Heated Colour Guides discussed in this document are free to farmers. If you are interested in receiving a Guide, visit a Canadian Grain Commission booth at a trade show near you or contact its Quality Assurance, Standards and Re-inspection unit at 1-800-853-6705 or by email at qastandards-normesaq@grainscanada.gc.ca to have one mailed.



Image courtesy: Canadian Grain Commission





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Canadian Grain
Commission

WHAT TO LOOK FOR

Here are some important considerations:

1. Distinctly Green (DGR) and Colour (CLR)

According to the *Official Grain Grading Guide*, the seed must be distinctly green **throughout** the entire seed to be considered distinctly green (use the Colour Guide to compare the colour). Crushed seeds which are pale green or slightly immature and seeds with a degree of discolouration are assessed in the evaluation of colour. No. 1 Canola can contain up to 2% distinctly green seed (equal to 10 seeds in 500).

2. Heated (HTD)

Just one heated seed significantly reduces the value of your canola – a maximum of 0.1% is permitted for No. 1 Canola. Heated seeds refer to crushed seeds that are black (badly bin burnt), dark brown (distinctly heated), and light tan seeds emitting a heated odour, or a combination of these. On the Colour Guide, light tan seeds (without a heated odour) are graded as damaged.

3. Damage (DMG)

No. 1 Canola can contain up to 5% damaged canola. Damage is the total of damaged crushed seeds and any visually damaged uncrushed seeds.

The *Official Grain Grading Guide* considers damage as canola seeds that are:

- distinctly shrunken or shriveled
- badly discoloured from mould
- completely covered with rime
- excessively weathered, sprouted, tan-coloured, distinctly green, heated, insect damaged or otherwise damaged.

Related Grading Factors and Tolerances

	NO. 1 CANOLA	NO. 2 CANOLA	NO. 3 CANOLA
Distinctly Green	2%	6%	20%
Heated	0.1%	0.5%	2.0%
Damage	5%	12%	25%
Colour	Degree of Soundness (see <i>Official Grain Grading Guide</i>)		

4. Harvest Sample Program

Curious about the quality of your canola? The Canadian Grain Commission's Harvest Sample Program offers a free grade and dockage assessment. Your assessment report will include an analysis of the distinctly green and chlorophyll content in the sample. Remember, the results are only representative of the submitted sample and are not necessarily reflective of the entire grain lot. To sign up for the Harvest Sample Program, visit the Canadian Grain Commission website at grainscanada.gc.ca.

5. Guide Integrity

Maintaining the Colour Guide's integrity is critical to ensuring the colour remains accurate. Always store your Guides in an envelope or cabinet, away from sun or direct light and at room temperature. Guides were re-published in November 2022.

LEARN MORE

Familiarize yourself with the complete definitions and tolerances, as well as the entire process for assessing dockage and grading canola. The *Official Grain Grading Guide* is available from the Canadian Grain Commission's website at

● grainscanada.gc.ca

Sign-up for Canola Watch. It offers a wide range of harvest and storage best management practices to mitigate or prevent green and heated canola seeds from occurring.

● canolawatch.org



Check out more grain marketing materials from CCGA at KnowYourGrade.ca.

600-1661 Portage Avenue Winnipeg, MB R3J 3T7
1-866-745-2256 ext 8806 | info@knowyourgrade.ca

 Canadian Canola Growers Association

 @ccga_ca |  ccga.ca