



2008 USW Final Harvest Report

Hard Red Winter

Analysis of hard red winter was complete as of August 22. A total of 386 samples were collected and evaluated. The preliminary data suggests that the quality of this year's crop is above average. Both protein and test weight are higher compared to last year, with average increases of 0.7% and 0.5 lb/bu, respectively. Dockage is down 0.2%, the falling number value is holding steady at 432, and the grade has increased to a US # 1.

Hard Red Winter	WHEAT DATA								GRADE FACTORS						
	Samples		Moisture %	Protein %	Dry Basis Protein*	Dockage %	TKW (gm)	FN (sec)	Grade	Test Weight		FM%	Damage %	S&B %	Defects %
	Tested	Expected								lb/bu	kg/hl				
2008 Final	386	360	11.2	12.3		0.6	30.6	432	1 HRW	60.2	79.3	0.1	0.3	1.0	1.6
Last Week	386	360	11.2	12.3		0.6	30.6	432	1 HRW	60.2	79.3	0.1	0.3	1.0	1.6
2007 Final	367	400	11.5	11.6		0.7	29.4	413	2 HRW	59.7	78.6	0.1	0.5	1.6	2.2

Soft Red Winter

The soft red winter harvest is complete. The analysis of the 359 SRW samples was completed as of July 25, and showed 9.8% protein, 59.7 lb/bu (78.6 kg/hl) test weight, 0.8% damage and falling number 332 compared to data from 2007 which showed 10.3% protein, 59.8 lb/bu test weight (78.7 kg/hl), 0.3% damage and a 344 falling number value.

Soft Red Winter	WHEAT DATA								GRADE FACTORS						
	Samples		Moisture %	Protein %	Dry Basis Protein*	Dockage %	TKW (gm)	FN (sec)	Grade	Test Weight		FM%	Damage %	S&B %	Defects %
	Tested	Expected								lb/bu	kg/hl				
2008 Final	359	350	13.1	9.8		0.9	35.4	332	2 SRW	59.7	78.6	0.0	0.8	0.4	1.3
Last Week	359	350	13.1	9.8		0.9	35.4	332	2 SRW	59.7	78.6	0.0	0.8	0.4	1.3
2007 Final	341	350	13.1	10.3		1.0	33.0	344	2 SRW	59.8	78.7	0.1	0.3	0.6	1.0

Hard Red Spring

Hard red spring sample collection is complete and composite samples are being analyzed for milling, flour and baking properties. The average protein content for the four-state region is 14.5%, similar to the five-year average of 14.4%. The average protein for the east half of the region is 14.0% compared to 15.1% for the west. The average test weight is 60.8 lb/bu (80.0 kg/hl), similar to 60.7 lb/bu (79.8 kg/hl) for the five-year average. Approximately 69% of the samples analyzed had a test weight of 60.0 lb/bu (78.9 kg/hl) or higher. The average test weight for the east half of the region is 61.8 lb/bu (81.3 kg/hl) compared to 59.6 lb/bu (78.4 kg/hl) for the west. The average percent vitreous is 70%, lower than the five-year average of 76%. The east half of the region has an average of 61% vitreous compared to 81% vitreous for the west.

Hard Red Spring	WHEAT DATA								GRADE FACTORS							
	Samples		Moisture %	Protein %	DryBasis Protein*	Dockage %	TKW (gm)	FN (sec)	Grade	Test Weight		FM%	Damage %	S&B %	Defects %	DHW*
	Tested	Expected								lb/bu	kg/hl					
2008 Final	340	340	12.0	14.5		1.0	31.2	411	1 NS	60.8	80.0	0.0	0.1	1.2	1.3	
Last Week	332	340	12.0	14.5		1.1	31.1	413	1 NS	60.9	80.1	0.0	0.1	1.2	1.3	
2007 Final	343	342	12.0	14.8		1.1	30.0	438	1 DNS	60.8	80.0	0.0	0.1	1.2	1.3	

Soft White

The soft white harvest is now complete and this is the final weekly report. A total of 367 soft white samples were received and tested, which is 25 percent more than last year's 293 samples. Moisture increased 0.2 percentage points to 9.6 percent from last week, and protein remained the same at 11.2 percent. Other data essentially stayed the same as last week. The following changes were observed for the 2008 SW crop when compared to last year's averages: test weight decreased to 58.9 lb/bu (77.5 kg/hl) from 60.0 lb/bu (78.9 kg/hl) last year; wheat moisture content increased to 9.6% from 9.3% last year; wheat protein increased to 11.2% from 10.2% last year; falling number value decreased to 321 seconds from 331 seconds last year; and thousand kernel weight decreased to 33.0 grams from 35.5 grams last year. In addition, whole meal wet gluten content increased to 26.3% from 22.7% last year as a result of higher protein content. SW low (less than 9.0%), medium (9.0-10.5%), high (greater than 10.5%) protein, WC, and production zone composites will be made to test for the 2008 Crop Quality Booklet and the Pacific Northwest Soft White Wheat Quality Report.

Soft White	WHEAT DATA								GRADE FACTORS						
	Samples		Moisture %	Protein %	DryBasis Protein*	Dockage %	TKW (gm)	FN (sec)	Grade	Test Weight		FM%	Damage %	S&B %	Defects %
	Tested	Expected								lb/bu	kg/hl				
2008 Final	367	330	9.6	11.2		0.7	33.0	321	2 SW	58.9	77.6	0.1	0.1	0.9	1.1
Last Week	367	330	9.6	11.2		0.7	33.0	321	2 SW	58.9	77.6	0.1	0.1	0.9	1.1
2007 Final	293	410	9.3	10.2		0.6	35.5	331	1 SW	60.0	78.9	0.1	0.1	0.9	1.1

Durum

This is the final report on the 2008 durum harvest. As of September 28, according to the North Dakota Agricultural Statistics Service office, durum harvest was 97% complete, compared to 99% for last year and 93% for the five-year average. Average grade dropped to 2 HAD compared to 1 HAD last week. The decline in grade reflects the small decline in test weight from 60.0 lb/bu (78.1 kg/hl) last week to 59.9 lb/bu (78.0 kg/hl) this week. Other data remained similar to last week. When compared to 2007, grade decreased to 2 HAD from 1 HAD, test weight decreased to 59.9 lb/bu (78.0 kg/hl) from 60.1 lb/bu (78.3 kg/hl), 1000-kernel weight increased to 38.2 grams from 35.7 grams, falling number decreased to 388 sec from 399 sec, damage decreased to 0.2% from 0.4%, and total defects decreased to 1.6% from 1.9%.

Durum	WHEAT DATA								GRADE FACTORS							
	Samples		Moisture %	Protein %	DryBasis Protein*	Dockage %	TKW (gm)	FN (sec)	Grade	Test Weight		FM%	Damage %	S&B %	Defects %	HVAC* %
	Tested	Expected								lb/bu	kg/hl					
2008 Final	122	126	11.9	15.2		1.3	38.2	385	2 HAD	59.9	78.0	0.0	0.2	1.4	1.6	
Last Week	116	126	11.9	15.2		1.3	38.4	388	1 HAD	60.0	78.1	0.0	0.2	1.4	1.6	
2007 Final	119	122	12.2	15.0		1.6	35.7	399	1 HAD	60.1	78.3	0.0	0.4	1.5	1.9	