



2011 USW Final Harvest Report

Hard Red Winter

The 2011 HRW harvest is complete. The crop was one of contrast, with the Southern Great Plains having very good protein and very good test weight, significantly exceeding the five-year averages on both. However, Texas produced less than half a normal crop, Oklahoma produced just over half a crop and Kansas produced significantly less than their normal average. The reduction in production was due to the ongoing drought, one result of which was smaller than normal kernel size, but functionality exceeded most parameters when compared to the five-year averages. In contrast, most other HRW wheat producing areas saw not only adequate moisture, but in many cases too much moisture. Kernel characteristics and functional factors were at or near the five-year average and no significant issues were encountered. Overall, protein increased significantly compared to the last two years, as did virtually all other functionality factors.

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				
2011 Final	477	472	10.6	12.4	14.1	0.5	30.1	402	1 HRW	60.7	79.9	0.2	0.2	1.2	1.6
Last Week	477	472	10.6	12.4	14.1	0.5	30.1	402	1 HRW	60.7	79.9	0.2	0.2	1.2	1.6
2010 Final	468	486	11.0	11.8	13.4	0.6	29.9	401	1 HRW	61.0	80.2	0.2	0.3	1.2	1.8

Soft Red Winter

The final SRW report was issued on August 5, 2011. Compared to 2010, data for all areas sampled shows equivalent wheat protein, flour ash, bake volume and cookie spread value. The samples had a slight increase in laboratory milling yield and a very slight increase in farinograph absorption. The samples from the East Coast (Virginia, North Carolina and Maryland) had a decrease of 0.5% wheat protein and very similar results for flour ash and bread volume. The cookie spread value increased slightly, and there was a 2% increase in milling yield. The Gulf exportable states had equivalent wheat protein content, flour ash, and bread volume to last year. Milling yield and farinograph absorption increased just slightly, and cookie spread value declined slightly this year.

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				
2011 Final	377	350	12.9	10.2	11.6	0.7	32.2	330	2 SRW	58.9	77.5	0.1	0.8	0.5	1.4
Last Week	377	350	12.9	10.2	11.6	0.7	32.2	330	2 SRW	58.9	77.5	0.1	0.8	0.5	1.4
2010 Final	347	350	13.0	10.3	11.7	1.1	32.1	334	2 SRW	58.4	77.0	0.3	1.4	0.6	2.3

Hard Red Spring

Composite sample analysis will be completed in the next week. The production adjusted protein content is 14.6% (12% mb) compared to 13.7% last year and a five-year average of 14.2%. The average laboratory milling extraction is 1.5% lower than last year but similar to the five-year average. The average flour wet gluten is 36.7% compared to 33.8% last year and 35.5% for the five-year average. Preliminary farinograph data indicates similar dough mixing characteristics as last year.

Hard Red Spring	WHEAT DATA								GRADE FACTORS							
	Samples								Test Weight							
	Tested	Expected	Moisture %	Protein %	DryBasis Protein*	Dockage %	TKW (gm)	FN (sec)	Grade	lb/bu	kg/hl	FM%	Damage %	S&B %	Defects %	DHV*
2011 Final	463	463	11.9	14.8	16.8	1.1	27.0	385	1 DNS	60.1	79.1	0.0	0.5	1.6	2.1	77
Last Week	463	463	11.9	14.8	16.8	1.1	27.0	385	1 DNS	60.1	79.1	0.0	0.5	1.6	2.1	77
2010 Final	306	306	12.5	13.9	15.8	1.0	31.9	396	1 NS	61.5	80.9	0.0	0.1	1.0	1.1	

Soft White

The final SW weekly report was issued on September 23, 2011. A total of 395 soft white samples were received and tested. The following changes were observed for the 2011 SW crop when compared to last year's averages: test weight increased to 60.9 lb/bu (80.1 kg/hl) from 59.6 lb/bu (78.5 kg/hl) last year; wheat moisture increased to 9.7% from 9.4%; wheat protein decreased to 9.2% from 9.7%; falling number value decreased to 306 seconds from 338 seconds; and thousand kernel weight increased to 36.0 grams from 34.4 grams. In addition, whole meal wet gluten content decreased to 19.1% from 20.3% last year as a result of lower 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 2011 Crop Quality Booklet and the Pacific Northwest Soft White Wheat Quality Report.

Soft White	WHEAT DATA								GRADE FACTORS							
	Samples								Test Weight							
	Tested	Expected	Moisture %	Protein %	DryBasis Protein*	Dockage %	TKW (gm)	FN (sec)	Grade	lb/bu	kg/hl	FM%	Damage %	S&B %	Defects %	
2011 Final	395	330	9.7	9.2	10.5	0.7	36.0	306	1 SW	60.9	80.1	0.0	0.0	0.6	0.7	
Last Week	395	330	9.7	9.2	10.5	0.7	36.0	306	1 SW	60.9	80.1	0.0	0.0	0.6	0.7	
2010 Final	354	330	9.4	9.7	11.0	0.7	34.5	338	2 SW	59.6	78.5	0.1	0.0	0.7	0.9	

Durum

The final durum harvest report was issued on October 7, 2011. The average grade for the durum crop was 2 HAD, with test weight of 59.3 lb/bu (77.3 kg/hl) and protein content of 13.9% (12% mb). Falling number averaged 387 seconds indicating a sound crop.

Durum	WHEAT DATA								GRADE FACTORS							
	Samples								Test Weight							
	Tested	Expected	Moisture %	Protein %	DryBasis Protein*	Dockage %	TKW (gm)	FN (sec)	Grade	lb/bu	kg/hl	FM%	Damage %	S&B %	Defects %	HVAC*
2011 Final	105	111	11.7	13.9	15.7	1.1	35.5	387	2 HAD	59.3	77.3	0.0	0.8	1.9	2.7	89.1
Last Week	105	111	11.7	13.9	15.7	1.1	35.5	387	2 HAD	59.3	77.3	0.0	0.8	1.9	2.7	89.1
2010 Final	111	121	11.9	13.3	15.1	0.9	40.2	381	1 HAD	60.2	78.4	0.1	0.5	1.0	1.6	