



2013 USW Final Harvest Report

Hard Red Winter

The 2013 hard red winter harvest survey was complete as of September 21.

Overall test weight averaged 59.9 lbs/bu (78.8 kg/hl) which is below the 5-year average of 60.8 lbs/bu (79.9 kg/hl) and below the 2012 average of 61.1 lbs/bu (80.4 kg/hl). As a result of the lower test weight, the overall average grade was U.S. No. 2 HRW. Forty-nine percent of all survey samples averaged U.S. Grade No. 1. Forty-five percent of the Gulf-tributary samples and 56% of the PNW-tributary samples averaged U.S. Grade No. 1.

The overall average thousand kernel weight of 26.0 g was significantly lower than the 2012 average of 29.0 g and the 5-year average of 29.8 g. Kernel characteristics were generally uniform across the production region.

Average wheat protein of 13.4% was almost one percentage point above the 2012 average of 12.6% and above the five-year average of 12.2%. Average falling number was 421 seconds, comparable to the five-year average of 414 seconds and indicative of sound wheat.

Flour protein averaged 12.3% which is 1.5% above the five-year average with an average of 1.1% protein loss during wheat to flour (14% mb) conversion.

The 2013 HRW crop can be characterized as one with very good wheat protein that translates into high flour protein which has functionality. Kernel characteristics were average to slightly below average, but still well within typical HRW contract specifications.

The final data shown this week has been weighted by the estimated production in the areas sampled, which is why the averages are slightly different from the previous week.

Hard Red Winter	WHEAT DATA								GRADE FACTORS						Final	
	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					
2013 Final	534	534	10.9	13.4	15.2	0.6	26.0	421	2 HRW	59.9	78.8	0.2	0.1	1.6	2.0	
2012 Final	538	538	10.7	12.6	14.3	0.5	29.0	409	1 HRW	61.1	80.4	0.1	0.1	1.2	1.4	

Results shown represent all samples collected through this and last week respectively.

Legend: Protein = 12% Moisture Basis; TKW = 1000 Kernel Weight; FN = Falling Number; FM = Foreign Material; S&B = Shrunken and Broken; n/a = not available.

Soft Red Winter

The 2013 SRW harvest has now concluded. This year's SRW crop development and harvest were slower than normal and significantly slower than the very rapid harvest in 2012 due to the cool, wet spring throughout the growing region. Once harvest began, further delays hampered progress and deteriorated the crop in several locations.

North Carolina, Virginia, Maryland, Illinois, Indiana and Ohio all had decreases in test weight and falling number value as the harvest progressed. Samples were received with test weights as low as 50.5 lb/bu (66.6 kg/hl) in North Carolina and falling number values in the 62 -185 seconds in the states listed above.

The overall average test weight of 58 lb/bu (76.4 kg/hl) is down from 60.2 lb/bu (79.2 kg/hl) in 2012, while the average protein (12%MB) is unchanged at 9.9%. Average thousand kernel weight declined to 33.6 grams from last year's average of 34.2 grams, and falling number value dropped to an average of 294 seconds from 329 seconds in 2012.

The laboratory milling yield and flour ash for all samples are similar to 2012, although, the milling yield for the East Coast samples is slightly lower this year. Farinograph data is very similar to previous years, and the overall average loaf volume of 695 ccs is just slightly higher than last year's 675 ccs. Cookie spread (W/T) is quite a bit higher this year at 9.2 compared to 7.9.

Industry comments to date have indicated few milling issues while the low falling number value and elevated DON levels in several areas have been the main concerns.

Soft Red Winter	WHEAT DATA								GRADE FACTORS							Final
	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					
2013 Final	546	500	13.3	9.8	11.2	0.5	33.5	294	2 SRW	58.0	76.4	0.1	2.4	0.5	3.0	
2012 Final	492	492	12.9	9.9	11.3	0.8	34.6	325	1 SRW	60.1	79.0	0.2	0.8	0.5	1.5	

Results shown represent all samples collected through this and last week respectively.

Legend: Protein = 12% Moisture Basis; TKW = 1000 Kernel Weight; FN = Falling Number; FM = Foreign Material; S&B = Shrunken and Broken; n/a = not available.

Hard Red Spring

Sample collection of the HRS samples was completed this week. Average protein content remained unchanged from last week at 13.6% which is lower than the final average from last year of 14.6%. Test weight average is 62.3 lb/bu (81.9 kg/hl) compared to last year's final average of 60.9 lb/bu (80.1 kg/hl). Falling number average is 421 seconds corresponding to a sound wheat crop. Average defect percentage of 1.0% is lower than last year's final average of 1.3%. Average thousand kernel weight is 32.7 grams which is higher than last year's final average of 29.2 grams. Average vitreous kernel content dropped slightly again this week to 73% so the average grade of the crop is No. 1 Northern Spring.

Hard Red Spring	WHEAT DATA								GRADE FACTORS							Final	
	Samples		Moisture %	Protein %	Dry Basis Protein %	Dockage %	TKW gm	FN sec	Grade	Test Weight		FM %	Damage %	S&B %	Defects %		DHV %
	Tested	Expected								lb/bu	kg/hl						
2013 Final	443	443	12.5	13.6	15.5	0.8	32.7	421	1 NS	62.3	81.9	0.0	0.2	0.8	1.0	73	
2012 Final	437	437	11.8	14.6	16.6	1.0	29.2	429	1 DNS	60.9	80.1	0.0	0.1	1.2	1.3	75	

Results shown represent all samples collected through this and last week respectively.

Legend: Protein = 12% Moisture Basis; TKW = 1000 Kernel Weight; FN = Falling Number; FM = Foreign Material; S&B = Shrunken and Broken; n/a = not available.

Soft White

This is the final weekly report for the 2013 Pacific Northwest SW harvest survey. The SW crop weighted averages had the following differences and similarities when compared to the 2012 crop: test weight remained similar at 60.6 lb/bu (79.7 kg/hl). Wheat moisture content decreased to 8.9% from 9.5% last year. Wheat protein (12% mb) increased to 10.1% from 9.8% last year. Falling number value (14% mb) increased to 329 seconds from 320 seconds last year. Thousand kernel weight (14% mb) and kernel size decreased from last year. Kernel hardness and wheat ash content were similar to last year. Higher wheat protein content resulted in higher whole meal wet gluten content from last year.

Soft White Wheat	WHEAT DATA								GRADE FACTORS						Final	
	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					
2013 Final	464	464	8.9	10.1	11.4	0.5	35.5	329	1 SW	60.6	79.7	0.1	0.1	0.6	0.8	
2012 Final	553	330	9.5	9.8	11.1	0.4	36.7	320	1 SW	61.0	80.3	0.1	0.1	0.5	0.7	

Results shown represent all samples collected through this and last week respectively.

Legend: Protein = 12% Moisture Basis; TKW = 1000 Kernel Weight; FN = Falling Number; FM = Foreign Material; S&B = Shrunken and Broken; n/a = not available.

Durum

This is the final crop quality report for durum wheat in 2013. Sample collection ended this week with about 87% of expected samples collected. Quality of the harvested crop changed little from last week with an average grade of No. 1 HAD for both Montana and North Dakota. There was a decline in Falling Number from 394 to 384 sec and in HVAC from 89 to 87%, both of which reflect deteriorating quality in late harvested crop. Compared to last year, the 2013 durum crop has a higher test weight, much greater thousand kernel weight and lower kernel protein content.

Durum	WHEAT DATA								GRADE FACTORS							Final	
	Samples		Moisture %	Protein %	Dry Basis Protein %	Dockage %	TKW gm	FN sec	Grade	Test Weight		FM %	Damage %	S&B %	Defects %		HVAC %
	Tested	Expected								lb/bu	kg/hl						
2013 Final	98	113	11.9	13.1	14.9	0.9	44.3	384	1 HAD	61.2	79.7	0.0	0.2	0.7	0.9	87.0	
2012 Final	118	118	10.9	14.7	16.7	0.8	36.1	444	1 HAD	60.4	78.7	0.0	0.3	1.3	1.6	87.0	

Results shown represent all samples collected through this and last week respectively.

Legend: Protein = 12% Moisture Basis; TKW = 1000 Kernel Weight; FN = Falling Number; FM = Foreign Material; S&B = Shrunken and Broken; n/a = not available.