



2009 USW Final Harvest Report

Hard Red Winter

The hard red winter harvest is complete as of October 2, 2009. Testing of 468 samples indicate the individual kernel characteristics of the 2009 HRW crop are very good with test weight averaging over 60.0 lbs/bu. (79.1 kg/hl), thousand kernel weight just over 31 g, and kernel diameter over 2.6 mm. The crop is very clean with dockage averaging just over 0.5%. Protein values, while averaging over 12%, are still somewhat variable with generally higher values in southern areas and a more erratic pattern moving northward to Nebraska. All samples are sound based upon falling number values.

Flour protein contents are averaging 10.5%, with 60% of the samples falling below that value. This is likely due to the slightly elevated loss of protein (1.4 percentage points) from wheat to flour. With an average Buhler lab mill extraction of 70%, flour color is good across the board. Gluten index values are very good, averaging of 95%, although Southern Plains samples tended to have the majority of samples that were lower. Gluten strength (considering alveograph, extensograph and farinograph data combined) is good, although a half dozen samples have unacceptable (short) farinograph development time. In contrast to the gluten index data, the bulk of these originated from the central part of the testing area.

Farinograph and baking absorptions are somewhat lower than seen in past years. Likewise, loaf volumes as a whole average just over 800 cc, similar to last year but down from the five-year average of about 850 cc. Only samples with protein over 12.5% produced loaf volumes of 850 cc. Average crumb grain is 3.4 (on a scale of 0-6).

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				
2010 Final	468	451	11.3	12.1		0.5	31.0	409	1 HRW	60.2	79.1	0.1	0.2	1.1	1.4
Last Week	468	451	11.3	12.1		0.5	31.0	409	1 HRW	60.2	79.1	0.1	0.2	1.1	1.4
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

Soft Red Winter

The soft red winter harvest is complete as of July 31. There were fewer samples this year with fewer acres planted and harvested. The analysis of the 295 SRW samples showed 10.2% protein, 57.8 lb/bu (76.0 kg/hl) test weight, 2.3% damage and falling number value of 321. Compare this to data from 2008 showing 9.8.% protein, 59.7 lb/bu test weight (78.6 kg/hl), 0.8% damage, and a 332 falling number value.

Commercial mills have indicated little or no problems as they transition to the new crop. End-use customers have not reported any problems although, depending on the sourcing area, formulation changes may be needed to correct to the higher falling number values this year compared to last 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				
2010 Final	295	350	12.7	10.2		0.9	31.1	321	3 SRW	57.8	76.0	0.0	2.3	0.7	2.9
Last Week	295	350	12.7	10.2		0.9	31.1	321	3 SRW	57.8	76.0	0.0	2.3	0.7	2.9
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

Hard Red Spring

This is the final hard red spring report as sample collection is complete and composite samples are being analyzed for flour and baking properties. A cool growing season with adequate moisture had a significant impact on HRS wheat quality. The production adjusted composite average test weight is 61.6 lb/bu (81.0 kg/hl) compared to 60.8 lb/bu (80.0 kg/hl) last year and 60.7 lb/bu (79.9 kg/hl) for the five-year average. Total defects average is 0.9%, compared to an average of 1.8%. The average vitreous kernel is 71%, and an average grade of 1 NS. The production adjusted protein content is 13.2% (12% mb) compared to 14.3% last year and a five-year average of 14.4%. The flour protein content is 12.3%, 1.0% less than last year and the five-year average. Flour color and falling number values are similar to last year and the average.

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 %	DHV* %
	Tested	Expected								lb/bu	kg/hl					
2010 Final	310	315	12.8	13.4		0.9	34.2	386	1 NS	62.0	81.5	0.0	0.2	0.7	0.9	
Last Week	310	315	12.8	13.4		0.9	34.2	386	1 NS	62.0	81.5	0.0	0.2	0.7	0.9	
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	

Soft White

The soft white harvest is complete as of September 18. A total of 354 soft white samples were received and tested. All data essentially stayed the same as last week including moisture at 9.3 percent, protein at 10.3 percent, and test weight at 59.8 lb/bu (78.7 kg/hl). The following changes were observed for the 2009 SW crop when compared to last year's averages: test weight increased to 59.8 lb/bu (78.7 kg/hl) from 58.9 lb/bu (77.5 kg/hl) last year; wheat moisture content decreased to 9.3% from 9.6% last year; wheat protein decreased to 10.3% from 11.2% last year; falling number value was similar at 324 seconds; and thousand kernel weight was similar at 33.1 grams. In addition, whole meal wet gluten content decreased to 24.2% from 26.3% 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 2009 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				
2010 Final	354	330	9.3	10.3		0.7	33.1	324	2 SW	59.8	78.7	0.1	0.1	0.8	0.9
Last Week	354	330	9.3	10.3		0.7	33.1	324	2 SW	59.8	78.7	0.1	0.1	0.8	0.9
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

Durum

The durum harvest is complete as of October 9. As of October 4, according to the North Dakota Agricultural Statistics Office, harvest was 93 percent complete, compared to 100 percent last year, and the five year average of 95 percent. Grain quality did not change from last week. As of October 9, the average test weight was 61.7 lb/bu (80.3 kg/hl). Approximately 68 percent of the samples received had a grade of 1 HAD. The average wheat protein content was 13.4 percent.

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					
2010 Final	116	121	11.9	13.4		1.1	42.3	411	1 HAD	61.7	80.3	0.0	0.1	0.8	0.9	
Last Week	116	121	11.9	13.4		1.1	42.3	411	1 HAD	61.7	80.3	0.0	0.1	0.8	0.9	
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	