



2010 USW Final Harvest Report

Hard Red Winter

The 2010 HRW wheat harvest and evaluation of samples is complete. The crop year began with generally favorable planting conditions in all regions throughout the fall of 2009. This was particularly true in the southern plains (Texas and Oklahoma). The result of these excellent conditions was good development of the crop in all production areas going into the winter months. Favorable conditions continued in the spring with fair to excellent crop condition ratings of over 90% in all areas which continued until harvest. However, cool temperatures and good moisture tended to retard crop maturity. Reports from northeast Colorado, the Nebraska Panhandle, and Montana indicated an average harvest date of two to three weeks behind normal. While cool and damp weather during grainfill resulted in significantly higher than normal test weights, kernel size, and mill yield for most areas, those same conditions were not conducive to accumulation of protein in grain.

Seventy-one percent of all individual samples graded U.S. #1 and ninety-two percent graded U.S. #2 or better. The average test weight of 61 lbs/ bu (80.2 kg/hl) is above the five-year average and is higher than the 2009 average. The average thousand kernel weight of 29.9 g is above the five-year average of 29.5 g, but slightly lower than the 2009 average of 30.1 g. While all kernel characteristics were very good, the average protein (wheat and flour) was lower than the five-year average and this was reflected in the dough and bake performance tests.

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	468	486	11.0	11.8		0.6	29.9	401	1 HRW	61.0	80.2	0.2	0.3	1.2	1.8
Last Week	463	486	11.1	11.7		0.6	29.9	401	1 HRW	61.0	80.2	0.2	0.3	1.2	1.8
2009 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

Soft Red Winter

The final SRW weekly report was issued August 6. Compared to the final data from 2009, the grade has increased to a #2 from last year's #3. Test weight has increased from 57.8 to 58.5 lb/bu (77.0 kg/hl) while foreign material increased from 0.0 last year to 0.3 in 2010. Damage is lower this year (1.4% compared to 2.3%), and shrunken and broken is virtually the same as last year. Total defects have decreased to 2.3% from 2.9%

(Harvest Report Editor's Note: There is very wide variability in test weight results from state to state in the 2010 SRW crop with test weights generally higher in the Eastern states of Virginia, Maryland and North Carolina and lower in the other six states surveyed. The averages reported in these weekly harvest reports are a simple average of the results of the samples collected and tested. Weighting the results for production by state, which is done in USW's annual Crop Quality Report, yields a lower average test weight value of 57.9 lb/bu and a lower average grade of #3.)

According to NASS survey data (not final production data), estimates of this year's Soft Red Winter crop are smaller than last year's in total production in each of the states included in our sampling program. The NASS survey on production shows the estimated Missouri and Illinois crop at approximately 38% of last year's total bushels harvested. The smallest decrease compared to 2009 is Maryland at an estimated 84% of last year's total bushels harvested. Ohio, Kentucky and Virginia are estimated at 71%, 77%, and 74%, respectively, of last year's production. Of the nine states surveyed, three had an increase in bu/acre while the remaining six decreased. Ohio had the highest at 66 bu/acre and North Carolina the lowest at 37 bu/acre.

The laboratory mill flour ash is equal to 2009 for the entire sampling region. Farinograph absorption is unchanged for the average of the entire sampling region with Kentucky and Arkansas having the largest increase (about 2%) and Maryland the largest decrease (about 2%). Bread volume is unchanged from last year with 738 cc in 2010 compared to 731 cc in 2009. Cookie W/T is higher in general this year with Illinois showing the largest increase (2.53) and Kentucky the largest decrease (1.61).

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	347	350	13.0	10.3		1.1	32.1	334	2 SRW	58.4	77.0	0.3	1.4	0.6	2.3
Last Week	347	350	13.0	10.3		1.1	32.1	334	2 SRW	58.4	77.0	0.3	1.4	0.6	2.3
2009 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

Hard Red Spring

Sample collection is complete and composite samples are being analyzed for flour and baking properties. The production adjusted composite average test weight is 61.6 lb/bu (81.0 kg/hl), which is the same as last year, and higher than the five year average of 60.8 lb/bu (80.0 kg/hl). Total defects average is 1.2%, compared to 0.9% last year and 1.7% for the five year average. The average vitreous kernel is 66%, and an average grade of 1 NS. The production adjusted protein content is 13.7% (12%omb) compared to 13.2% last year and a five year average of 14.3%. The flour protein content is 12.6% (14%omb), compared to 12.3% last year and 13.3% for the five year 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					
2011 Final	306	306	12.5	13.9		1.0	31.9	396	1 NS	61.5	80.9	0.0	0.1	1.0	1.1	
Last Week	306	306	12.5	13.9		1.0	31.9	396	1 NS	61.5	80.9	0.0	0.1	1.0	1.1	
2009 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	

Soft White

The final soft white harvest report was issued on September 17. A total of 354 soft white samples were received and tested. The following changes were observed for the 2010 SW crop when compared to last year's averages: test weight decreased to 59.6 lb/bu (78.5 kg/hl) from 59.8 lb/bu (78.7 kg/hl) last year; wheat moisture content increased to 9.4% from 9.3% last year; wheat protein decreased to 9.7% from 10.3% last year; falling number value increased to 338 seconds from 324 seconds last year; and thousand kernel weight increased to 34.4 grams from 33.1 grams last year. In addition, whole meal wet gluten content decreased to 20.3% from 24.2% 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 2010 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					
2011 Final	354	330	9.4	9.7		0.7	34.5	338	2 SW	59.6	78.5	0.1	0.0	0.7	0.9	
Last Week	354	330	9.4	9.7		0.7	34.5	338	2 SW	59.6	78.5	0.1	0.0	0.7	0.9	
2009 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	

Durum

The final weekly harvest update for durum wheat was issued on October 8. As of October 3, according to the North Dakota Agriculture Statistics Service Office, harvest was 89% complete, compared to 92% last year, and the five year average of 98%. As of October 8, the average test weight was 60.2 lb/bu (78.4 kg/hl). The average wheat protein content was 13.3%, unchanged from last week. Falling number declined for the third week in a row to 381 seconds, reflecting the cool damp conditions that have slowed harvest. The average grade remains 1 HAD.

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					
2011 Final	111	121	11.9	13.3		0.9	40.2	381	1 HAD	60.2	78.4	0.1	0.5	1.0	1.6	
Last Week	111	121	11.9	13.3		0.9	40.2	381	1 HAD	60.2	78.4	0.1	0.5	1.0	1.6	
2009 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	