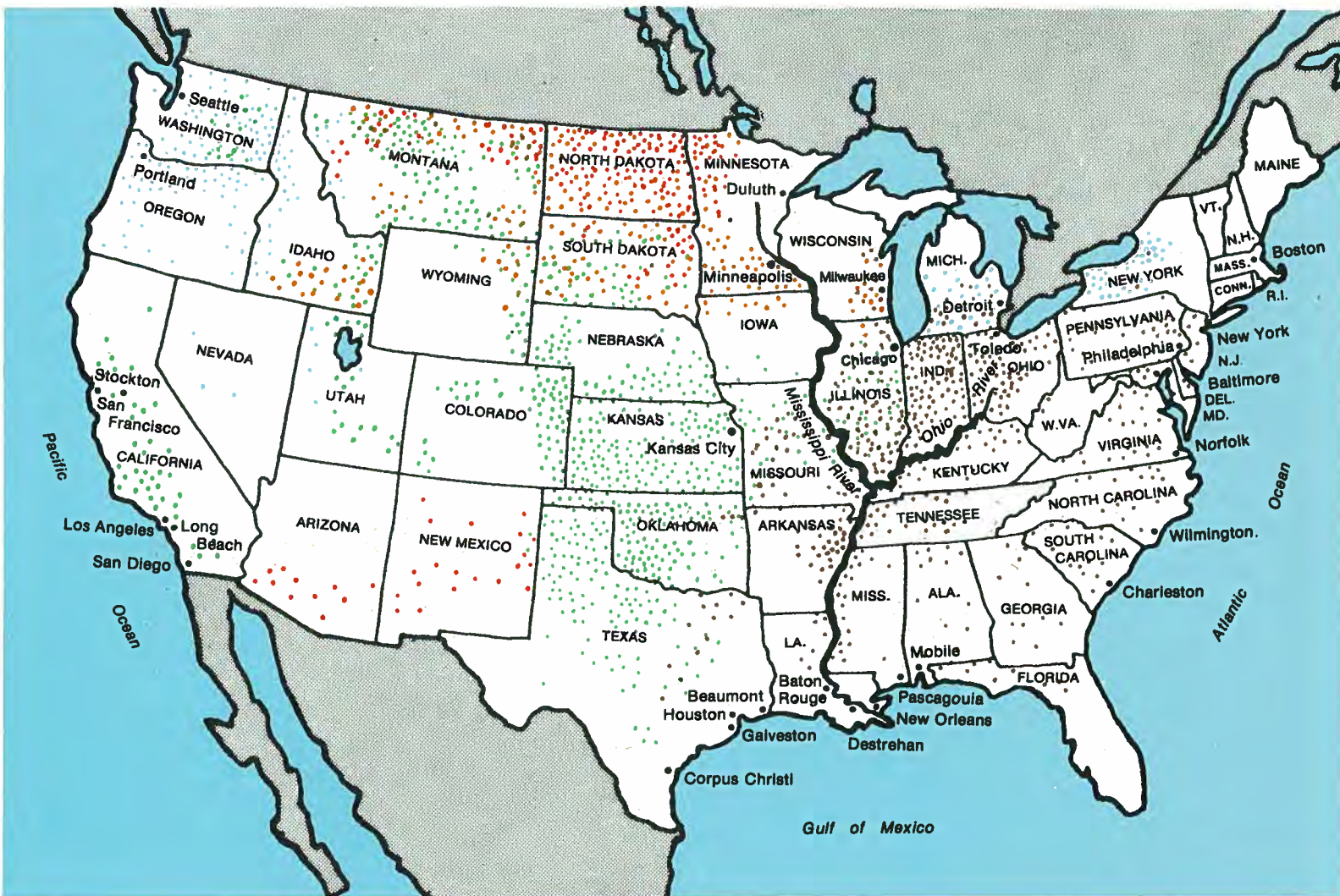




# US WHEAT

## 1980 CROP QUALITY REPORT



**HARD RED WINTER**

High in protein, strong in gluten. Used for quality yeast breads and hard rolls.

**HARD RED SPRING**

Highest in protein for use in quality yeast breads and hard rolls.

**DURUM**

Used for macaroni and spaghetti.

**WHITE**

Used for quick breads, pastries, crackers and noodles.

**SOFT RED WINTER**

Used for quick breads, cakes and crackers.

SPONSORED BY U.S. WHEAT ASSOCIATES  
 IN COOPERATION WITH FOREIGN AGRICULTURAL SERVICE, USDA  
 OFFICE OF THE GENERAL SALES MANAGER, USDA.

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**U.S. PRODUCTION CLASS**

**Crop Year**  
(million metric ton)

	<u>1980</u>	<u>1979</u>	<u>1978</u>	<u>1977</u>	<u>1976</u>
Hard Red Winter	32.06	29.76	22.7	27.01	26.56
White (Total White)	8.95	6.97	6.79	5.88	7.73
Hard Red Spring	8.57	9.92	10.33	10.82	11.19
Durum	2.90	2.90	3.63	2.18	3.67
Soft Red Winter	<u>11.79</u>	<u>8.74</u>	<u>5.50</u>	<u>9.53</u>	<u>9.16</u>
TOTAL	64.27	58.29	48.95	55.42	58.31

**U.S. SUPPLY AND DISAPPEARANCE**

projected for 1980 (year beginning June 1)  
(million metric tons)

	<u>HRW</u>	<u>SRW</u>	<u>HRS</u>	<u>DURUM</u>	<u>WHITE</u>	<u>TOTAL</u>
Beginning stocks	11.9	1.1	8.0	1.6	2.1	24.5
Production	<u>32.1</u>	<u>11.8</u>	<u>8.6</u>	<u>2.9</u>	<u>9.0</u>	<u>64.4</u>
Total supply	44.0	12.9	16.6	4.5	11.1	88.9
Domestic use	10.4	4.6	4.6	1.3	1.9	22.6
Exports	<u>20.7</u>	<u>7.6</u>	<u>5.0</u>	<u>2.1</u>	<u>6.1</u>	<u>41.6</u>
Total use	31.1	12.2	9.5	3.4	8.0	64.2
Ending stocks	12.9	0.7	7.1	1.1	3.1	24.7

1) includes flour and wheat used for non-food uses.

2) total supply includes imports.

3) numbers may not total due to rounding.

4) USW estimates

**1980 HARD RED WINTER WHEAT**

The 1980 Hard Red Winter (HRW) wheat crop is a new production record that also reflects a good quality flour. The protein content of the wheat averages about 12.7 percent, 0.5 percent higher than last year's HRW crop. Flour yield is also improved over last year about 0.4 percent to an average of 72.2 percent. The year's HRW production has an unusually low moisture content average of 10.8 percent reflecting the dry harvest conditions during harvest. Some double tempering of the wheat may be required to facilitate maximum flour extraction. There was no adverse enzymic activity in this year's crop in contrast to spotty sprout damage encountered in a minor part of last year's HRW wheat harvest. Farinograph peak and tolerance average 7 and 15.1 minutes, respectively, in this year's flour dough, a little higher than last year with crumb and grain of bread the same as last year's production. The overall evaluation of the bread production from this year's HRW wheat is judged to be very good, similar to last year's good quality crop.

## HARD RED WINTER WHEAT FOR MAJOR PRODUCING STATES

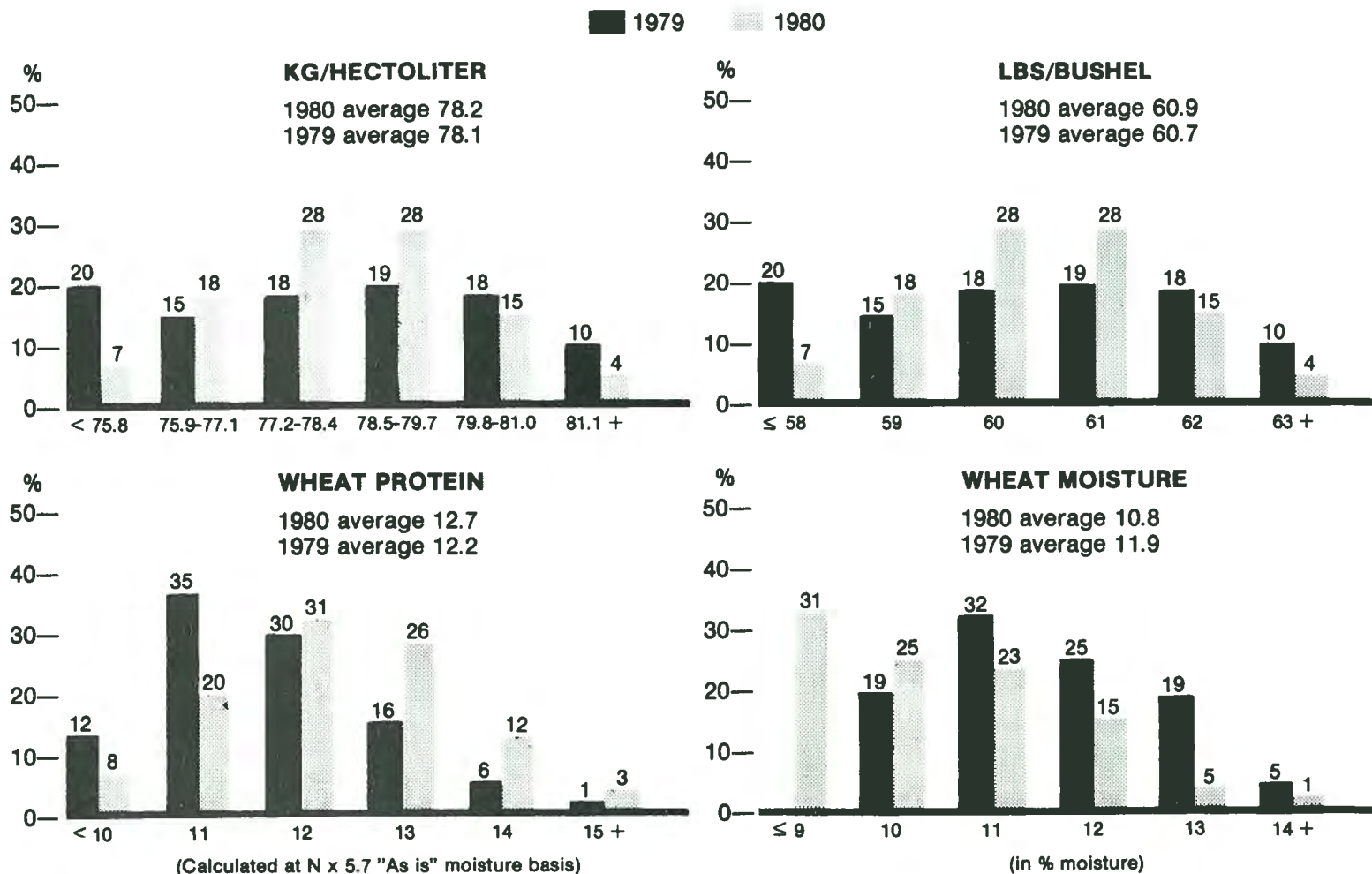
Crop Year  
(million metric tons)

	<u>1980</u>	<u>1979</u>	<u>1978</u>	<u>1977</u>
Kansas	11.29	11.17	8.33	9.39
Oklahoma	5.31	5.89	3.97	4.78
Texas	3.54	3.76	1.47	3.20
Nebraska	3.12	2.36	2.22	2.81
Colorado	2.83	1.84	1.50	1.53
Montana	1.56	1.56	2.28	2.34
South Dakota	0.57	0.28	0.50	0.46
Wyoming	0.18	0.16	0.19	0.16
8 states total	28.40	27.02	20.46	24.67
Total HRW	32.06	29.76	22.76	27.01

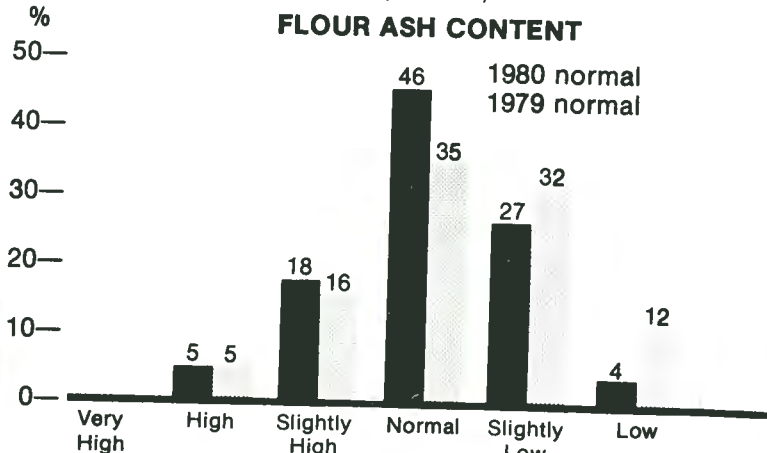
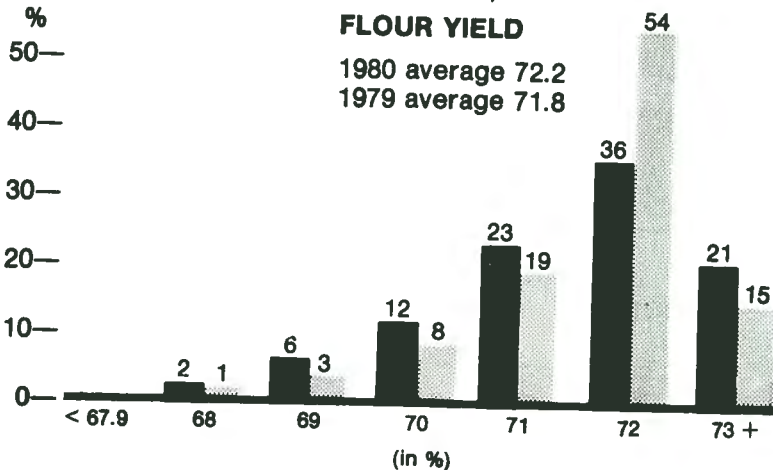
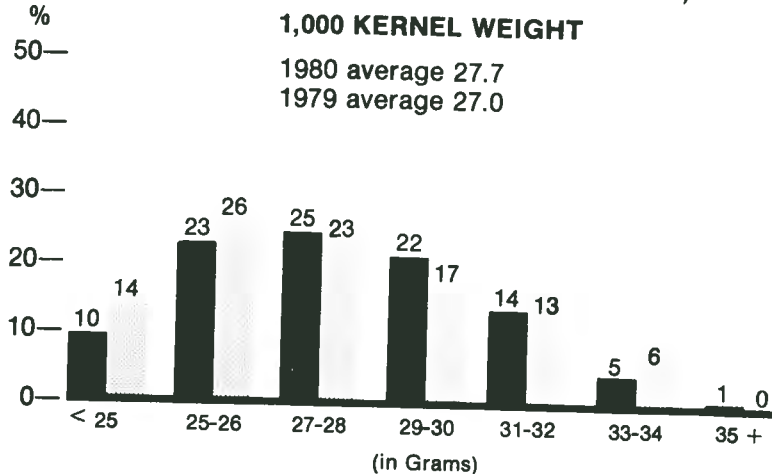
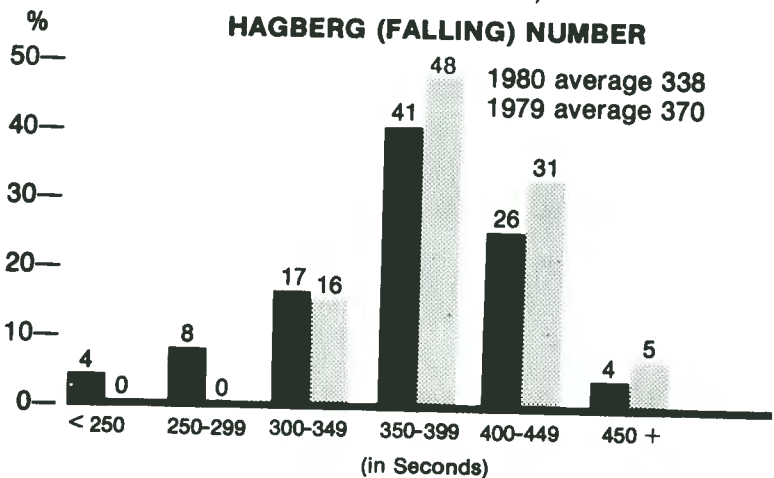
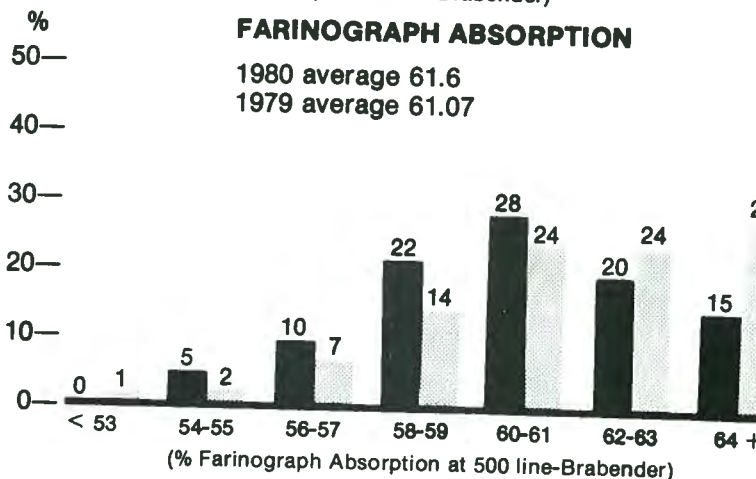
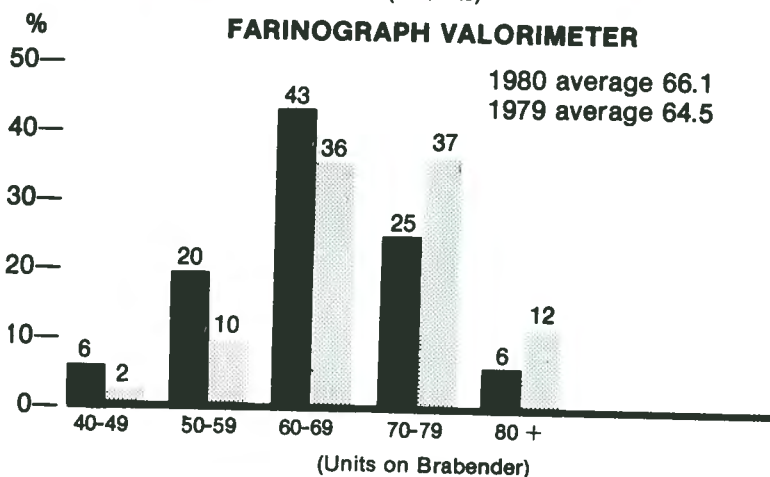
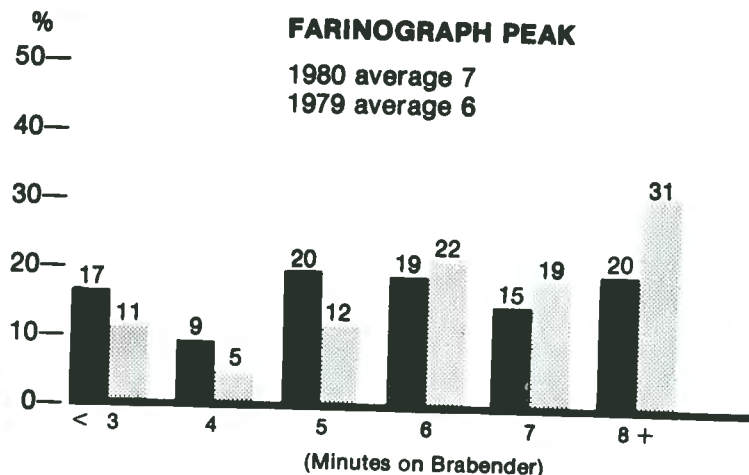
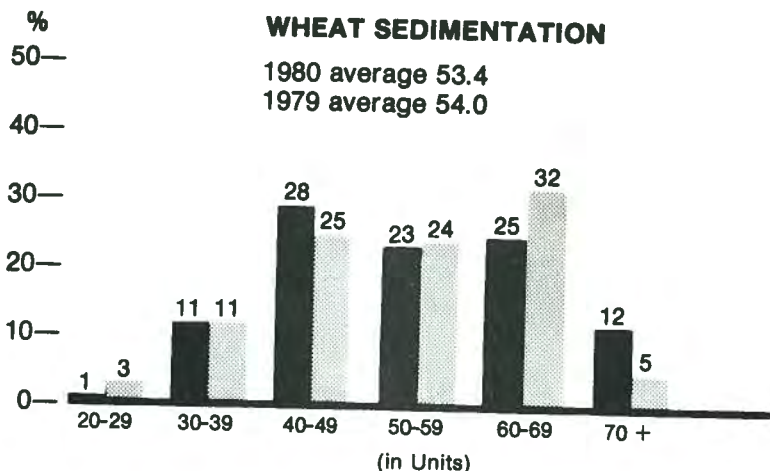
\* USDA Crop Production Estimate 10/11/80

## GRADING AND QUALITY FACTORS

The laboratory analyses below were compiled by Doty Laboratories, Kansas City, Missouri, and compare the grading and quality factors of the 1980 crop to those of the 1979 crop produced in the eight (8) major Hard Red Winter States.



1979 1980



## **1980 HARD RED SPRING WHEAT**

The 1980 Hard Red Spring (HRS) wheat production was reduced by about 13 percent from last year's crop due to unfavorable climatic conditions. Earlier drought followed by excessive rainfall at harvest combined to decrease the crop's outturn. Although sprout damage was apparent in some harvested wheat, the enzymatic activity, fortunately, has not adversely affected the overall milling and baking performance of the crop.

This year's HRS wheat reflects a slightly higher test weight of 75.9 kilograms per hectoliter (59.0 lbs. per bushel) and about the same protein content — 14.3 percent — as observed in last year's grain production. In addition, flour yield is substantially unchanged. Flour color is creamy and the flour ash is normal. The average Falling Number value in this HRS crop slipped to 257 units. However, this has had no untoward effects on the overall performance of the flour.

Farinograph peak value is up to about 8.7 minutes in this crop, about 1 minute longer than last year. The farinograph tolerance is unchanged from last year's at about 14.3 minutes. Farinograph absorption is at approximately the same level as last year.

This year's loaf volume is characterized as very good with a good crumb grain and a very suitable crumb texture. The mixing strength of this year's wheat flour is normal to slightly long. In general, the overall performance of this year's HRS wheat can be described as very good with milling, baking and dough handling properties nearly the same as those preceding year's production.

## HARD RED SPRING WHEAT FOR MAJOR PRODUCING STATES

**Crop Year**  
(million metric tons)

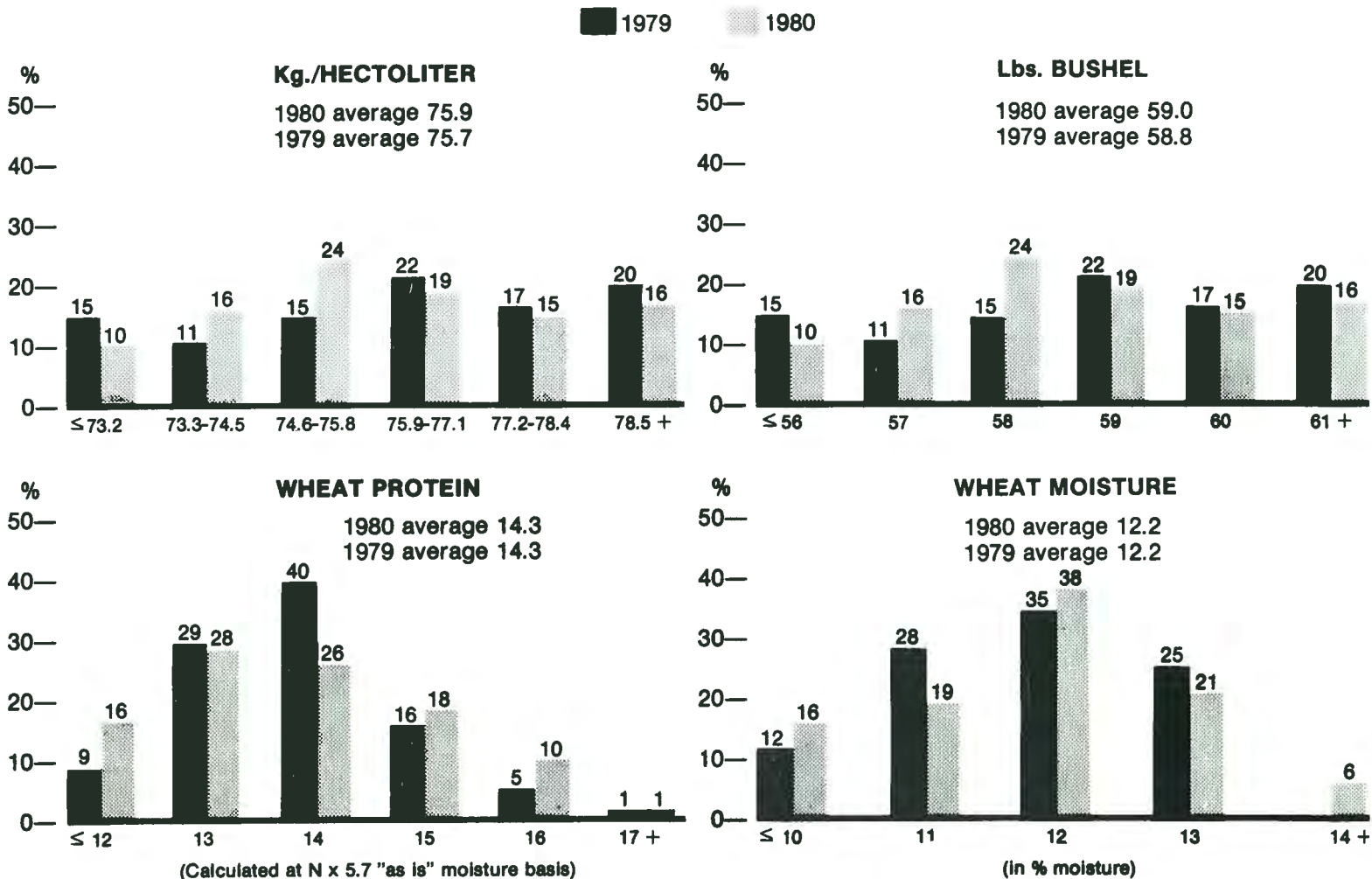
	<u>1980</u>	<u>1979</u>	<u>1978</u>	<u>1977</u>
North Dakota	3.00	4.49	4.90	4.54
Minnesota	2.76	2.33	2.39	3.42
Montana	1.46	1.42	1.46	1.22
South Dakota	0.96	1.25	1.20	1.41
4 State total	<u>8.18</u>	<u>9.49</u>	<u>9.95</u>	<u>10.59</u>
Total HRS production	8.57	9.92	10.32	10.82

\* USDA Crop Production 10/11/80

## GRADING AND QUALITY FACTORS

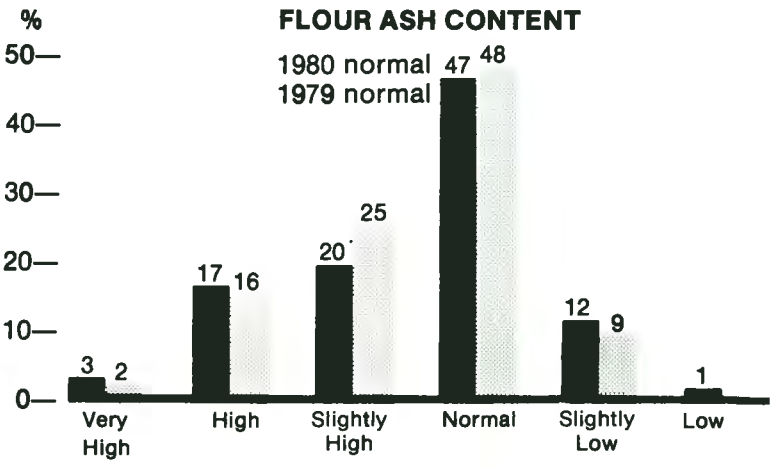
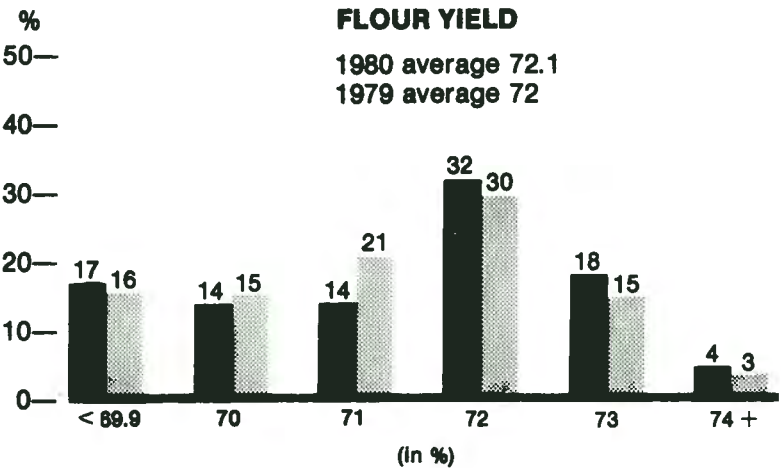
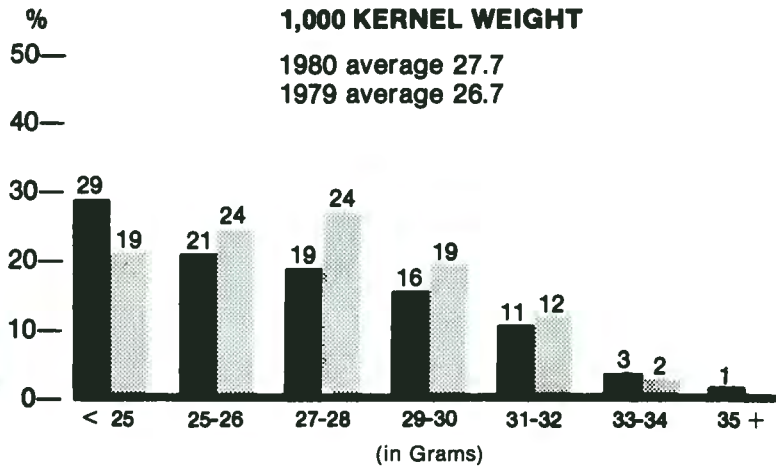
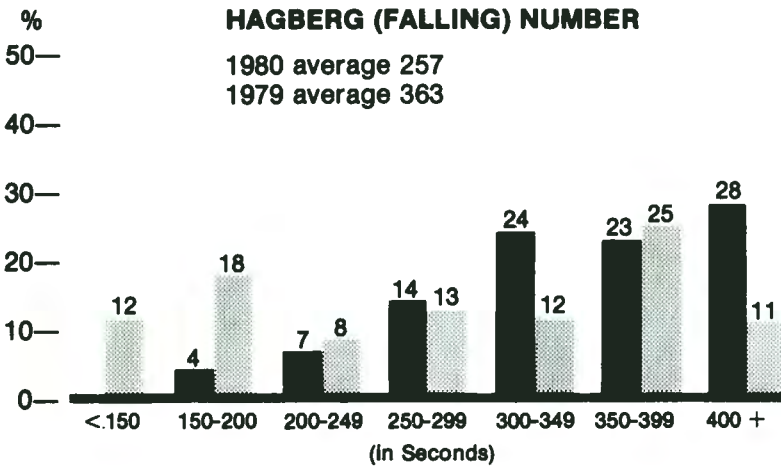
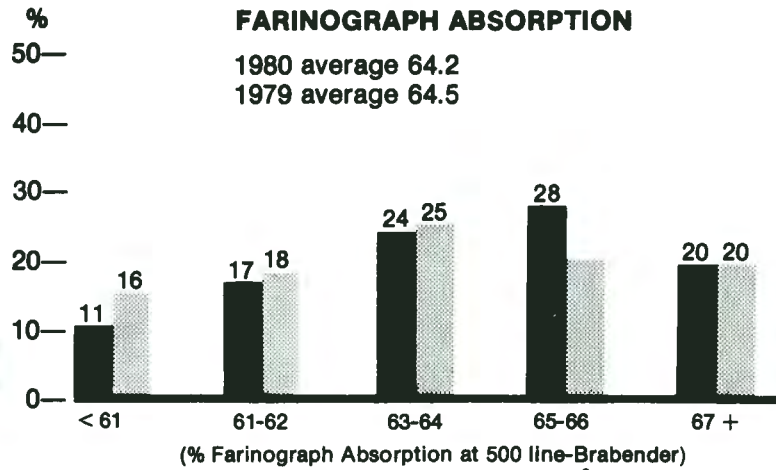
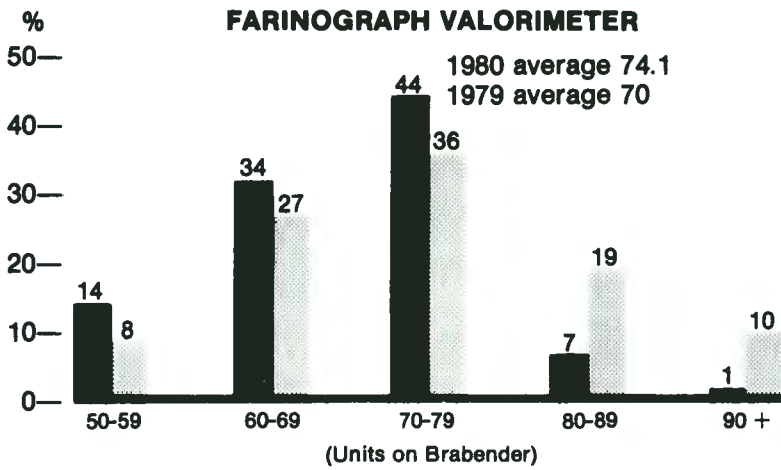
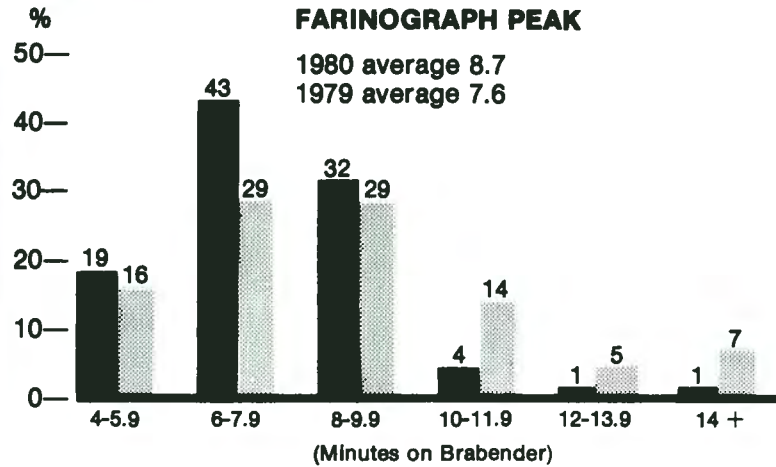
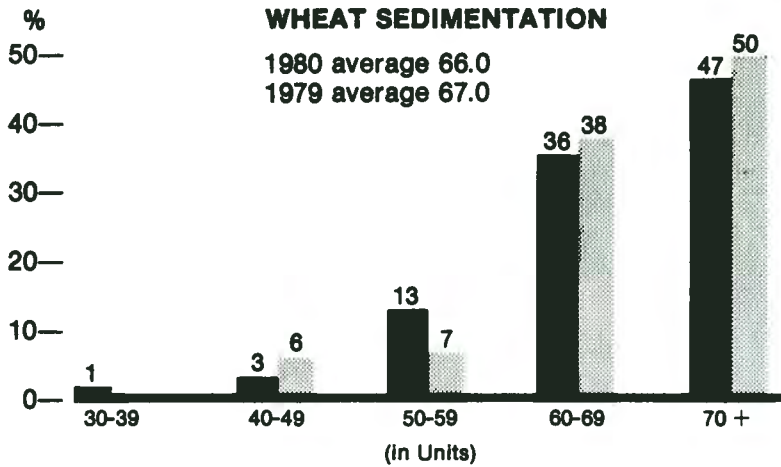
Laboratory analyses below were compiled by Doty Laboratories, Kansas City, Missouri, and compare the grading quality factors of the 1980 crop to those of the 1979 crop produced in the four (4) major Hard Red Spring States.

### TEST WEIGHT





1979 1980





## 1980 PACIFIC NORTHWEST WHITE WHEAT

Despite the fallout of eruption ash from Mount St. Helens volcano, and a cool wet spring which delayed the harvest, this year's white wheat production is a record and wheat quality is very good. Adequate amounts of very plump white club wheats are available for the subclass western white wheat. The general plumpness of the entire white wheat crop will be reflected in the outstanding flour yields that this year's production will provide.

Protein content averages about 9 percent. Moisture levels are averaging 8.8 to 10.5 percent and the mid-point of the range for Falling Numbers is 355. Good flour performance for cakes, cookies and other pastries can be expected from this year's crop.

	Test weight	(% moisture)	(% protein)	Falling number	GRADE	
					No. 1 (%)	No. 2 (%)
Soft White	77.0	9.8	9.6	374	48.3	33.7
White Club	76.4	9.2	8.8	332	74.1	20.2
Western White	76.9	9.7	9.4	365	—	—

## WHITE WINTER WHEAT FOR MAJOR PRODUCING STATES

Crop Year  
(million metric tons)

	1980	1979	1978	1977
Washington	3.75	2.57	3.25	2.59
Oregon	1.73	1.31	1.28	1.23
Idaho	1.43	0.97	1.19	0.88
3 State total	6.91	4.85	5.72	4.70
Total white wheat winter production	7.28	5.30	5.71	5.29

\* USDA Crop Production 10/11/80

## 1980 DURUM WHEAT

The 1980 Durum Wheat Crop grown in the Northern Great Plains was subject to considerable weather effects this year. Early drought followed by excessive rainfall associated with extended high humidity conditions at harvest stressed the crop considerably this year. As a result, it appears that nearly half of the durum produced in the Northern U.S. sustained some amount of sprout damage. The other significant portion of the crop was harvested as sound durum of good quality. The grain industry has carefully monitored the sprout damage problem and has directed severely damaged durum into animal feeding channels.

The test weight of the 1980 Durum Crop average about 76.3 kilograms per hectoliter (59.3 lbs. per bushel), lower than last year's 78.7 kilograms per hectoliter. The moisture content of the durum is 12.4% about the same as last year. Durum wheat protein averaged 14.2 percent, up 1.1 percent from last year's 13.1 percent. The percentage of hard and vitreous kernels of amber color average 77 this crop year compared to about 82 last year.

Semolina yields are said to be comparable to those obtained from the previous year's crop. The falling number value average for the Northern plains durum is 174 down significantly from last year. However, laboratory processing of the durum semolina into pasta reveals no adverse effects on the manufactured product. Cooking characteristics appear to be nearly unchanged from last year's crop.

## DURUM WHEAT PRODUCTION

### Crop Year

(million metric tons)

	<u>1980</u>	<u>1979</u>	<u>1978</u>	<u>1977</u>
North Dakota	2.00	2.30	2.78	1.65
Arizona	0.30	0.14	0.17	0.16
California	0.21	0.10	0.23	0.06
Montana	0.18	0.18	0.23	0.13
Minnesota	0.10	0.08	0.10	0.07
South Dakota	0.10	0.10	0.10	0.09
Total U.S. production	2.89	2.90	3.61	2.16

\* USDA Crop Production 10/11/80

## 1980 SOFT RED WINTER WHEAT

The 1980 Soft Red Winter wheat crop (SRW) exhibits good milling and baking characteristics. Many of the quality characteristics show improvement over those reported in the past two year's production. Wheat protein averages a very acceptable 10.0 percent for this crop compared with 10.4 percent reported for the past two SRW wheat harvests. A somewhat higher wheat moisture average of 13.2 percent was noted this year in contrast to last year's low moisture of 10.3 percent.

The average test weight of the SRW crop is about 77.7 kilograms per hectoliter, up from last year's value of 77.4. The test weight increase reflects a good to very good flour extraction of 72-74 percent. The wheat also has good milling characteristics that provides a good separation of flour stream components. The flour color is excellent this year and its ash content is lower this year than in the previous crop.

Some limited evidence of enzyme activity in the SRW crop due to sprout damage was evident during harvest. However, the effect on the crop is minimal since the falling number determination of the crop reflects an average of about 400 units.

Good quality cookies are produced from this year's SRW that has an average spread factor of 8.7, about the same as last crop year. Sponge and layer cake performance is excellent this year with volumes rated very good.

Overall, the SRW wheat quality is excellent again this year. The milling and baking performance of this crop is above average. Good flour release, higher protein content, and test weight, improved flour yield, and higher falling number value characterize the 1980 SRW wheat crop. The low ash flour can be expected to produce excellent cookies, sponge and layer cakes. Neither sprout damage grain or garlic area problem in this year's crop.

FAS:OAA:EC:E.LIEBE: 10/9/80

## SOFT RED WINTER WHEAT FOR MAJOR PRODUCING STATES

Crop Year  
(million metric tons)

	<u>1980</u>	<u>1979</u>	<u>1978</u>	<u>1977</u>
Missouri	2.42	1.92	0.77	1.87
Illinois	2.16	1.52	0.96	1.84
Ohio	1.76	1.72	1.19	1.97
Indiana	1.47	1.21	0.86	1.52
Michigan	1.01	0.91	0.49	0.90
Arkansas	0.87	—	—	—
Georgia	0.57	0.15	0.11	0.09
Tennessee	0.47	0.27	0.21	0.27
8 State total	10.73	7.70	4.59	8.46
Total SRW Production	11.79	8.74	5.49	9.53

\* USDA Crop Production 10/11/80



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U.S. Wheat Associates is a global market development organization promoting the sale and use of American wheat in overseas markets. It was formed earlier this year through a merger of the former Great Plains Wheat and Western Wheat Associates organizations. Working in close cooperation with the Foreign Agricultural Service of the U.S. Department of Agriculture, it is supported by wheat producers through their respective state organizations in Colorado, Idaho, Kansas, Minnesota, Montana, Nebraska, North Dakota, Oklahoma, Oregon, South Dakota, Texas, Washington and Wyoming.