


U.S. Wheat Associates
Harvest Report
 September 28, 2018


Hard Red Winter
 Final

	WHEAT DATA								GRADE FACTORS							<input checked="" type="checkbox"/> 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					
2018 Final	479	500	10.8	12.3	14.4	0.5		371	1HRW	61.1	80.4	0.1	0.1	1.1	1.2	
2017 Final	488	488	10.6	11.4	13.0	0.6	31.8	367	1 HRW	60.8	80.0	0.1	0.1	0.9	1.1	

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
 Final


	WHEAT DATA								GRADE FACTORS							<input checked="" type="checkbox"/> 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					
2018 Final	265	300	12.5	10.1	11.5	0.3	29.9	318	3 SRW	57.5	75.7	0.1	0.8	0.5	1.3	
2017 Final	270	270	12.7	9.5	10.8	0.4	34.2	320	2 SRW	58.8	77.4	0.1	1.1	0.5	1.7	

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.

Hard Red Spring

The 2018 U.S. HRS harvest has ended and delivered a very good quality supply. Sample collection is complete for this year. The laboratory is now milling the composites then will conduct flour and dough testing for the final reports. Due to a slight delay, the grading data will be completed next week. Average protein, test weight, and defects remain unchanged from last week. Average vitreous kernel content dropped slightly from last week to 90 percent; the average grade remains No. 1 Dark Northern Spring (1 DNS).


	WHEAT DATA								GRADE FACTORS							<input type="checkbox"/> 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					
This Week	443	464	11.8	14.6	16.6	0.6	32.0	414	1 DNS	61.7	81.1	0.0	0.1	0.7	0.8	90
Last Week	432	470	11.8	14.6	16.6	0.6	32.1	414	1 DNS	61.7	81.1	0.0	0.1	0.7	0.8	91
2017 Final	476	476	11.9	14.6	16.6	0.6	31.0	397	1 DNS	61.2	80.5	0.0	0.1	0.9	1.0	76

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

Final


	WHEAT DATA								GRADE FACTORS							<input checked="" type="checkbox"/> Final
	Samples		Moisture %	Protein %	Dry Basis		TKW gm	FN sec	Grade	Test Weight		FM %	Damage %	S&B %	Defects %	
	Tested	Expected			Protein %	Dockage %				lb/bu	kg/hl					
2018 Final	473	390	8.6	9.3	10.4	0.5	35.7	315	1 SW	61.7	81.2	0.0	0.0	0.5	0.6	
2017 Final	512	400	8.9	9.6	10.9	0.5	35.5	335	1 SW	60.9	80.0	0.1	0.0	0.5	0.6	

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

Durum harvest is 88 percent complete in Montana and 9 percent complete in North Dakota. An additional 11 samples bumped up average 1000-kernel weight from 40.4 gm to 40.7 gm. Otherwise there was little to no change in crop quality from last week. Overall average grade of the crop remains at No. 1 Hard Amber Durum (1 HAD). Remaining samples arrived from northwest North Dakota but results will be included in next week's report.

	WHEAT DATA								GRADE FACTORS							<input type="checkbox"/> Final
	Samples		Moisture %	Protein %	Dry Basis		TKW gm	FN sec	Grade	Test Weight		FM %	Damage %	S&B %	Defects %	HVAC %
	Tested	Expected			Protein %	Dockage %				lb/bu	kg/hl					
This Week	100	119	11.2	14.4	16.4	1.2	40.7	426	1 HAD	61.5	80.1	0.0	0.0	1.0	1.0	91.2
Last Week	89	119	11.2	14.5	16.5	1.2	40.4	426	1 HAD	61.5	80.1	0.0	0.0	1.0	1.	91.2
2017 Final	121	113	11.1	14.5	16.5	1.0	36.9	384	1 HAD	60.4	78.7	0.0	0.1	1.1	1.2	83

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.