

U.S. Wheat Associates

Harvest Report


August 21, 2015

Hard Red Winter

The 2015 HRW wheat harvest is rapidly winding down; North Dakota is 81% complete and Idaho 95% complete. Hot, dry and windy weather continues in the PNW and Montana where harvest is 99% complete, compared to the five-year average of 70% completed by this date.

The 2015 HRW harvest has had extreme on both ends of the scale in terms of yield and test weight. While many areas in the south were adversely affected by late growing season rains (and rust that extended into the northern Plains), areas of the high plains of Texas and Oklahoma, eastern Colorado, Kansas and western Nebraska benefited, especially with respect to yield, from those same systems because rain fell earlier during plant development. As a result, most wheat buyers will be able to find the quality and quantity of wheat they need in this year's crop.

Currently, 443 of an expected 530 samples are now in the lab and in various stages of testing. Average moisture dropped this week by 0.4 of a percentage point to 11.2% while protein and thousand kernel weight (TKW) did not change from last week. While lower than last year, protein and TKW are still well within acceptable ranges. The falling number average increased slightly this week from 396 sec to 401 sec. This week's test weight average increased from 58.9 lb/bu to 59.1 lb/bu (77.5 -77.8 kg/hl). Preliminary milling data should be available in next week's report.

	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 %	
	Tested	Expected								lb/bu	kg/hl					
This Week	443	530	11.2	12.3	14.0	0.7	29.3	401	2 HRW	59.1	77.8	0.1	0.4	1.2	1.7	
Last Week	398	530	11.6	12.3	14.0	0.8	29.3	396	2 HRW	58.9	77.5	0.2	0.5	1.2	1.9	
2014 Final	525	530	11.7	13.3	15.1	0.4	30.7	387	1 HRW	60.7	79.9	0.1	0.5	0.8	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 milling data generated from the laboratory mill indicates a slight increase over 2014 in milling yield across the regions included in the report. Flour ash is acceptable from the lab mill but slightly higher than last year (0.5% this year compared to 0.4% last). Farinograph absorption for all regions is 1% higher at 53.2% this year. Bake volume average is unchanged from last year at 706 cc, while the internal grain score is slightly higher at 5.2 compared to 4.9. Alveograph data is also unchanged with an overall average W of 74.0 compared to 75.3 in 2014. (The values reported here have not been weighted by production.)

Commercial millers are expressing concerns about long-term sourcing of this year's crop with acceptable falling number values and DON results. Blending with old crop wheat is resulting in wheat with acceptable falling number value currently, but as they move through the crop year, low falling number values could present challenges. One miller had concerns about high protein during the very early receipts but indicated that the protein is returning to more normal

ranges as they get further into the crop. Test weights were also quite high early on but are settling into more normal ranges as well. The new crop appears to be milling satisfactorily to date for those millers contacted, and they have been able to meet customers' specifications with little negative feedback regarding flour functionality.


	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 %	
	Tested	Expected								lb/bu	kg/hl					
This Week	519	500	12.7	9.9	11.3	0.7	32.0	267	3 SRW	56.9	75.0	0.1	3.4	0.6	4.1	
Last Week	519	500	12.7	9.9	11.3	0.7	32.0	267	3 SRW	56.9	75.0	0.1	3.4	0.6	4.1	
2014 Final	527	500	13.1	9.9	11.2	0.4	31.8	315	2 SRW	58.1	76.5	0.2	0.9	0.6	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

Hard Red Spring Wheat harvest in the region has been steady over the last couple weeks as producers have taken advantage of the combination of hot and dry weather and early spring planting. Approximately 35% of the samples have been collected and analyzed for this week's quality report. Average test weight of 61.9 lb/bu (81.4 kg/hl) is up from final average last year of 60.8 lb/bu (80.0 kg/hl). Average protein content at this time is 14.3% which is up from last year's final average of 13.6%. Falling number average above 400 indicates sound wheat at this time. Average vitreous kernel content (DHV) is 77%, which makes the average grade of the survey samples tested to date No. 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	156	442	12.0	14.3	16.3	0.8	32.2	409	1 DNS	61.9	81.4	0.0	0.1	0.8	0.9	77
Last Week																
2014 Final	460	460	12.9	13.6	15.5	0.7	32.7	370	1 NS	60.8	80.0	0.0	0.4	0.7	1.1	60

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

Weather remains favorable as Pacific Northwest wheat harvest is winding down. This week's 107 SW samples consist of 58% from Washington, 31% from Oregon, and 11% from Idaho. This week's weighted averages indicate moisture content remained at 9.0%, test weight decreased to 59.3 lb/bu (78.1 kg/hl) from 59.5 lb/bu last week, protein remained at 10.9%, and other factors stayed very close to last week.

	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 %	
	Tested	Expected								lb/bu	kg/hl					
This Week	401	440	9.0	10.9	12.4	0.6	30.9	354	2 SW	59.3	78.1	0.0	0.0	0.9	1.0	
Last	294	440	9.0	10.9	12.4	0.6	31.1	358	2 SW	59.5	78.2	0.1	0.0	1.0	1.0	

Week															
2014 Final	373	440	9.1	10.9	12.3	0.6	34.1	337	1 SW	60.3	79.4	0.1	0.0	0.7	0.8


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 wheat harvest is underway in Montana and North Dakota. According to NASS, as of August 16, 19% of the durum was harvested in Montana and 13% in North Dakota, compared to their five-year averages of 11 and 12%, respectively. Initial harvest results indicate that durum quality is good with wheat protein of 14.0% on a 12% moisture basis (15.9% db), 1000-kernel weight (TKW) of 39.6 g, and falling number of 438 sec all being higher than last year's.

Weather in the durum growing regions of Montana and North Dakota is forecast to remain favorable for harvest.

	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	15	118	11.6	14.0	15.9	0.8	39.6	438								
Last Week																
2014 Final	100	108	12.3	13.3	15.0	1.5	38.9	291	2 AD	58.6	76.3	0.0	1.4	1.1	2.5	75.3

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.