

U.S. Wheat Associates


Harvest Report

August 12, 2016

Hard Red Winter

The 2016 HRW harvest continues to progress rapidly in all production areas that are left to be cut, mostly due to favorable weather conditions. Harvest in North Dakota is now 80% complete, with average to above-average yields. Harvest in Montana is now 95% complete, and reported yields are much better than what was expected at the beginning of harvest. Washington, Oregon, and Idaho also had very favorable harvest conditions during the past week, and harvest progress is well above the five-year average for this date. Initial kernel data from those three states will be included in next week's report.

There are now 412 of an expected 530 samples in the lab. There is little change in data this week with the new samples received from Montana. Thousand kernel weight (TKW) dropped slightly to 31.4 grams from 31.8 grams last week, but still is a very good overall average for the crop. The protein average increased from 11.1% last week to 11.2% this week. Early farinograph test results indicate average development time of 4.5 minutes and stability time of 6.0 minutes. The loaf volume average is 840 cc. Even though mixing times are shorter than the five-year averages, the average loaf volume achieved to date is slightly above the five-year average and indicates there is adequate protein quality to make good quality bread.

	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	412	530	11.3	11.2	12.7	0.6	31.4	395	1 HRW	60.6	79.7	0.2	0.2	0.9	1.3
Last Week	385	530	11.3	11.1	12.6	0.6	31.8	395	1 HRW	60.6	79.7	0.2	0.2	0.9	1.3
2015 Final	499	499	11.1	12.3	14.0	0.7	29.8	400	2 HRW	59.3	78.0	0.1	0.4	1.2	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.


Soft Red Winter

All analyses have been completed, and this will be the final report for this year's SRW crop. The additional laboratory milling and flour testing did not alter the overall flour ash content which remains at 0.432% compared to 0.492% in 2015. The final cumulative farinograph absorption is 52.9% compared to 53.2% last year, but the Gulf Port samples have decreased to 52.5% from 53.3% in 2015.

Average bread volume results for the entire region held steady with the additional samples at 721 cc's compared to last year's final average of 706 cc's. Internal scores decreased to 4.9 overall from 5.2 in 2015, while the cookie spread ratio (W/T) is unchanged from last year at 9.4. Alveograph (W) value is 89 (10-4 joules) compared to 74 in 2015. When comparing the samples from the Gulf to the East Coast, the average farinograph absorption of the Gulf samples of 52.5% is 1 percentage point lower. There is little or no difference in flour ash and bread volume between the two regions, but the alveograph (W) value is 98 for the East Coast compared with 84 for the Gulf.

As explained last week, the crop average SRW values reported above have not yet been

weighted for production. Because some areas with unusually low test weights this year also had relatively low production and areas with higher test weights had relatively high production, production weighting of the results which will be used in USW's 2016 SRW Quality Survey Report is likely to show a higher test weight average and changes in other averages.


	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	484	500	12.4	9.5	10.9	0.5	32.2	329	3 SRW	57.9	76.2	0.2	1.0	0.5	1.8	
Last Week	484	500	12.4	9.5	10.9	0.5	32.2	329	3 SRW	57.9	76.2	0.2	1.0	0.5	1.8	
2015 Final	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	

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 harvest began early than the 5-year average start date and has progressed more rapidly than the pace of harvest last year. Approximately 7% of the expected number of samples has been collected and analyzed for quality in this week's report. Test weight average is 62.2 lb/bu (81.8 kg/hl) which is up from last year final average of 61.4 lb/bu (80.7 kg/hl). Average protein content at this point is 13.8% compared to a final average last year of 14.2%. Falling number average of 420 seconds indicates a sound crop. Average vitreous kernel content (DHV) is 78% making the average grade of these samples US Grade 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	29	441	12.8	13.8	15.7	0.4	33.6	420	1 DNS	62.2	81.8	0.0	0.2	0.5	0.7	78
Last Week																
2015 Final	430	430	12.1	14.2	16.1	0.8	32.0	412	1 DNS	61.4	80.7	0.0	0.2	0.8	1.0	77

Results shown represent all samples collected through this and last week respectively.

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Soft White

This week's 97 soft white samples consist of 49% from north central and southeastern Washington, 28% from north central and northeastern Oregon, 22% from southern Idaho, and 1% from western Washington. This week's weighted averages indicate slightly higher test weight at 60.4 lb/bu (79.5 kg/hl), up from 60.2 lb/bu last week; low moisture content at 10.2%, down from 10.4% last week; low protein at 10.3%, slightly up from 10.2% last week; and sound falling number value at 319 seconds, down from 326 seconds 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	159	440	10.2	10.3	11.7	0.5	36.2	319	1 SW	60.4	79.5	0.0	0.1	0.5	0.6	
Last	62	440	10.4	10.2	11.6	0.5	36.9	326	1 SW	60.2	79.2	0.1	0.1	0.5	0.7	


Week															
2015 Final	448	440	8.9	10.9	12.4	0.6	30.8	354	2 SW	59.3	78.0	0.0	0.1	1.0	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.

Durum

No Data Available

	WHEAT DATA								GRADE FACTORS							<input type="checkbox"/> Final
	Samples		Moisture	Protein	Dry Basis		TKW	FN	Grade	Test Weight		FM	Damage	S&B	Defects	HVAC
	Tested	Expected	%	%	Protein	Dockage	gm	sec		lb/bu	kg/hl					
This Week																
Last Week																
2015 Final	116	118	11.3	13.9	15.8	0.9	39.1	420	1 HAD	60.6	78.9	0.0	0.2	1.1	1.3	91

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.