U.S. WHEAT ASSOCIATES

2012 USW Final Harvest Report

Hard Red Winter

2012 HRW yields varied widely, but most producers were happy with the final production numbers considering the extremes of 2011 which carried into (and expanded) in 2012.

Abnormally warm conditions and timely moisture over the winter coupled with the lack of adequate precipitation in the spring pushed heading and harvest dates 10 days to two weeks earlier than normal from Texas to Montana. Many areas were completed with harvest before their normal starting date. These conditions enhanced yield potential as they allowed much more extensive plant development during a time when the plants would normally have been dormant. However, later hot and dry weather reduced yields somewhat.

The 2012 HRW wheat crop has average to above average kernel sizes and weights compared to 5-year averages. However, while overall protein quantity (12.6%) was above 2011 (12.3%) and the 5-year average (12.0%), protein quality was diverse. Protein quality is reflected in the dough functionality and bake test data (an overall farinograph stability of 11.1 minutes and an overall loaf volume of 789 cc) both significantly below the 5-year averages.

Hard Red Winter	WHEAT DATA								GRADE FACTORS						
	Samples									Test Weight					
	Tested	Expected	Moisture %	Protein %	Dry Basis Protein*	Dockage %	TKW (gm)	FN (sec)	Grade	lb/bu	kg/hl	FM%	Damage %	S&B %	Defects %
2013 Final	538	538	10.7	12.6	14.3	0.5	29.0	409	1 HRW	61.1	80.4	0.1	0.1	1.2	1.4
Last Week	474	498	10.8	12.5	14.2	0.5	28.7	406	1 HRW	61.1	80.3	0.1	0.1	1.3	1.5
2011 Final	477	472	10.6	12.4	14.1	0.5	30.1	402	1 HRW	60.7	79.9	0.2	0.2	1.2	1.6

Soft Red Winter

The final SRW report was issued on August 3, 2012. Many commercial mills have begun transitioning to the new crop following the early completion of the SRW harvest. Generally, millers report that this is the best crop in several years with low moisture and good test weight and thousand kernel weight results. The new wheat is milling well, yielding a slightly stronger flour. Depending on origin of the wheat, millers are seeing protein results equal to or slightly below last year, but in line with a typical crop year. Although the transition to new crop is still in the early stages of transition, millers are receiving positive feedback from customers as they begin baking with the new crop flour.

Soft Red Winter	WHEAT DATA								GRADE FACTORS						
	Samples									Test Weight					
	Tested	Expected	Moisture %	Protein %	Dry Basis Protein*	Dockage %	TKW (gm)	FN (sec)	Grade	lb/bu	kg/hl	FM%	Damage %	S&B %	Defects %
2013 Final	492	492	12.9	9.9	11.3	0.8	34.6	325	1 SRW	60.1	79.0	0.2	0.8	0.5	1.5
Last Week	492	492	12.9	9.9	11.3	0.8	34.6	325	1 SRW	60.1	79.0	0.2	0.8	0.5	1.5
2011 Final	377	350	12.9	10.2	11.6	0.7	32.2	330	2 SRW	58.9	77.5	0.1	0.8	0.5	1.4

Hard Red Spring

Sample collection of the HRS harvest samples has concluded for this year. Average protein content for the region is 14.6% which is slightly lower than the final for last year of 14.8%. The test weight average of 60.9 lb/bu (80.1 kg/hl) is up from last year's weight of 60.1 lb/bu (79.1 kg/hl). Very little damaged kernels found in the crop this year and a falling number average over 400 seconds indicates a sound crop. Average vitreous kernel content of 75% makes the average crop 1 DNS.

Hard Red Spring	WHEAT DATA								GRADE FACTORS							
	Samples									Test Weight						
	Tested	Expected	Moisture %	Protein %	DryBasis Protein*	Dockage %	TKW (gm)	FN (sec)	Grade	lb/bu	kg/hl	FM%	Damage %	S&B %	Defects %	DHV* %
2013 Final	437	437	11.8	14.6	16.6	1.0	29.2	429	1 DNS	60.9	80.1	0.0	0.1	1.2	1.3	75
Last Week	437	445	11.8	14.6	16.6	1.1	29.1	438	1 DNS	60.9	80.1	0.0	0.1	1.2	1.3	75
2011 Final	463	463	11.9	14.8	16.8	1.1	27.0	385	1 DNS	60.1	79.1	0.0	0.5	1.6	2.1	77

Soft White

The SW crop weighted averages had the following differences and similarities when compared to the 2011 crop: test weight remained similar at 61.0 lb/bu (80.3 kg/hl). Wheat moisture content decreased to 9.5% from 9.7% last year. Wheat protein (12% mb) increased to 9.8% from 9.2% last year. Falling number value (14% mb) increased to 320 seconds from 306 seconds last year. Thousand kernel weight (14% mb) and kernel size increased from last year. Kernel hardness and wheat ash content were similar to last year. Higher wheat protein content resulted in higher whole meal wet gluten content from last year.

Soft White	WHEAT DATA								GRADE FACTORS						
	Samples									Test Weight					
	Tested	Expected	Moisture %	Protein %	DryBasis Protein*	Dockage %	TKW (gm)	FN (sec)	Grade	lb/bu	kg/hl	FM%	Damage %	S&B %	Defects %
2013 Final	553	330	9.5	9.8	11.1	0.4	36.7	320	1 SW	61.0	80.3	0.1	0.1	0.5	0.7
Last Week	493	330	9.6	9.8	11.1	0.4	36.8	320	1 SW	61.0	80.2	0.1	0.1	0.5	0.6
2011 Final	395	330	9.7	9.2	10.5	0.7	36.0	306	1 SW	60.9	80.1	0.0	0.0	0.6	0.7

Durum

The 2012 crop has a higher test weight, thousand-kernel weight, and protein content than did the 2011 crop. The 2012 crop averaged a 1 HAD with a 60.4 lb/bu (78.7 kg/hl) test weight and 87% HVAC. Low kernel moisture content (10.9%) and high falling number (444 seconds) reflect the favorable weather conditions that occurred throughout the durum harvest.

Durum	WHEAT DATA								GRADE FACTORS							
	Samples									Test Weight						
	Tested	Expected	Moisture %	Protein %	DryBasis Protein*	Dockage %	TKW (gm)	FN (sec)	Grade	lb/bu	kg/hl	FM%	Damage %	S&B %	Defects %	HVAC* %
2013 Final	118	118	10.9	14.7	16.7	0.8	36.1	444	1 HAD	60.4	78.7	0.0	0.3	1.3	1.6	87.0
Last Week	109	122	11.0	14.7	16.7	0.9	36.2	440	1 HAD	60.3	78.5	0.0	0.3	1.3	1.7	86.0
2011 Final	105	111	11.7	13.9	15.7	1.1	35.5	387	2 HAD	59.3	77.3	0.0	0.8	1.9	2.7	89.1