U.S. Wheat Associates
Harvest Report
August 1, 2014

Hard Red Winter
The 2014 HRW harvest is now complete in the states of Texas, Oklahoma, Kansas. Harvest in Colorado and Nebraska are almost complete (99%), and Wyoming is 50 % complete. South Dakota harvest is 25% complete, and more than three-quarters of the crop is rated to be in good to excellent condition. Montana harvest is now 11% complete, and more than two-thirds of the crop is rated to be in good to excellent condition. This week's scattered rain storms brought cooler temperatures and some limited hail damage to the PNW crop, but had little effect on harvest progress.

Very good yields continue to be reported in western Nebraska - 50-75 bu/ac (3.4-5.0 tons/ha) with larger kernels size as harvest comes to completion. Protein values from that region are averaging 11.5%.

Protein values dropped slightly this week to 13.5%, compared to 13.8% last week and 13.4% in 2013. Early bake tests of all composite samples from Texas and Oklahoma and two composites from Kansas show very good protein functionality with an average loaf volume of 882 (cc), compared with the overall Gulf Tributary loaf volume test results of 868 (cc) in 2013.

	WHEAT DATA								GRADE FACTORS							☐ Final
	Samples		Moisture	Protein	Dry Basis Protein	Dockage	TKW	FN	Grade	Test Weight		FM	Damage	S&B	Defects	
	Tested	Expected	%	%	%	%	gm	sec		lb/bu	kg/hl	%	%	%	%	
This Week	353	530	12.0	13.5	15.3	0.5	29.6	384	1 HRW	60.5	79.6	0.2	0.5	0.9	1.6	
Last Week	293	530	12.2	13.8	15.7	0.4	27.7	382	1 HRW	60.3	79.3	0.2	0.5	0.9	1.6	
2013 Final	534	534	10.9	13.4	15.2	0.6	26.0	421	2 HRW	59.9	78.8	0.2	0.1	1.6	2.0	

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 of the analyses have been completed on the individual wheat samples and grades have been received on all composites. The additional samples tested this week did not alter the non-grade cumulative data, but the samples graded this week did improve the test weight average. This resulted in a cumulative grade of No. 2 which is equivalent to the final grade from 2013. The non-grade data is equivalent to 2013 with the exception of a decrease in thousand kernel weight this year of 1.7 grams and an increase in average falling number value by 21 seconds.

There have been reports of lower falling number values in some regions of the United States, but these areas are not included in the states surveyed. Exporters report difficulty in finding wheat with FN values exceeding 300. The grade factors indicate a decrease in damage to 0.9% from the 2013 cumulative average of 2.4%. The other factors are unchanged from last year.

Laboratory milling of all samples indicates flour yield equal to or higher compared with last year in 30 of the 36 areas analyzed. The flour testing should be completed by next week, but as of today, flour ash from the lab mill is very similar to 2013 results, while the farinograph absorption is trending lower this year. Bread volume has increased this year and cookie width spread ratio is or equal to or greater than last year's results in 28 of the areas analyzed. The final flour analyses are expected to be reported next week and will include comments from some commercial millers.

	WHEAT DATA								GRADE FACTORS							☐ Final
	Samples		Moisture	Protein	Dry Basis Protein	Dockage	TKW	FN	Grade	Test Weight		FM	Damage	S&B	Defects	
	Tested	Expected	%	%	%	%	gm	sec		lb/bu	kg/hl	%	%	%	%	

This Week	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
Last Week	516	500	13.1	9.9	11.2	0.4	31.8	314	3 SRW	57.9	76.2	0.2	0.9	0.6	1.7
2013 Final	546	546	13.3	9.8	11.2	0.5	33.5	294	2 SRW	58.0	76.4	0.1	2.4	0.5	3.0

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

No Data Available

	WHEAT DATA								GRADE FACTORS								Final
	Samples		Moisture	Protein	Dry Basis Protein	Dockage	TKW	FN	Grade	Test Weight		FM	Damage	S&B	Defects	DHV	
	Tested	Expected	%	%	%	%	gm	sec		lb/bu	kg/hl	%	%	%	%	%	
This Week																	
Last Week																	
2013 Final	443	443	12.5	13.6	15.5	0.8	32.7	421	1 NS	62.3	81.9	0.0	0.2	0.8	1.0	73	

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 conditions are favorable for harvest in the Pacific Northwest. The first 39 soft white samples consist of 58% from north central Oregon, 22% from western Oregon, and 20% from eastern Oregon. The averages from this week's limited number of samples indicate good test weight at 59.6 lb/bu (78.4 kg/hl), low moisture content at 9.0%, high protein at 11.0%, and sound falling number value at 355 seconds. Please note that these data are based on a small number of samples.

	WHEAT DATA								GRADE FACTORS							Final
	Samples		Moisture	Protein	Dry Basis Protein	Dockage	TKW	FN	Grade	Test Weight		FM	Damage	S&B	Defects	
	Tested	Expected	%	%	%	%	gm	sec		lb/bu	kg/hl	%	%	%	%	
This Week	39	440	9.0	11.0	12.5	0.6	31.7	355	2 SW	59.6	78.4	0.1	0.0	0.7	0.7	
Last Week																
2013 Final	464	464	8.9	10.1	11.4	0.5	35.5	329	1 SW	60.6	79.7	0.1	0.1	0.6	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

No Data Available

	WHEAT DATA								GRADE FACTORS								Final
	Samples		Moisture	Protein	Dry Basis Protein	Dockage	TKW	FN	Grade	Test Weight		FM	Damage	S&B	Defects	HVAC	
	Tested	Expected	%	%	%	%	gm	sec		lb/bu	kg/hl	%	%	%	%	%	
This Week																	
Last Week																	

2013 Final	98	113	11.9	13.1	14.9	0.9	44.3	384	1 HAD	61.2	79.7	0.0	0.2	0.7	0.9	87.0

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.