


**U.S. Wheat Associates**  
**Harvest Report**  
 September 21, 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**

As the HRS harvest draws to a close with only a few fields left to cut in North Dakota and Montana, the laboratory received a big bump in samples this week. Even so, only very slight changes were seen including average protein (12% moisture basis) down 1/10 point to 14.6%, which is equal to last year's final average. Test weight average of 61.7 lb/bu (81.1 kg/hl) is slightly higher than last year's final average. Average falling number slipped just 1 second to 414. Average vitreous kernel content (DH&V) remains very high at 91%, indicating a No. 1 Dark Northern Spring (1 DNS) grade. Composite milling will be complete soon, followed by flour and dough rheology testing, leading to the full, final HRS Crop Quality Report and USW's 2018 Crop Quality Report.

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|---|------------|----------|------------|-----------|---------------------|-----------|--------|--------|--|-------------|-------|------|----------|-------|-----------|-------|
|   | 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   | 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    |
| Last Week   | 384        | 446      | 11.9       | 14.7      | 16.7                | 0.6       | 32.1   | 415    | 1 DNS  | 61.7        | 81.1  | 0.0  | 0.1      | 0.7   | 0.8       | 90    |
| 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 Protein | Dockage | TKW  | FN  | Grade         | Test Weight |       | FM  | Damage | S&B | Defects |   |
|   | Tested     | Expected | %        | %       | %                 | %       | gm   | sec |               | 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

The 2018 Northern Durum harvest is 85% complete in Montana and 94% complete in North Dakota. About 75% of samples have been collected. There was limited change in the overall high quality of the crop from last week, except for a slight drop in average vitreous kernels (HVAC) to 91.2%, possibly because this week's samples came from an area with late season showers. It is still sufficient to support an overall average grade of No. 1 Hard Amber Durum (1 HAD). Test weight (61.5 lb/bu), 1000 kernel weight (40.4 g), protein content (14.5% at 12% moisture) and falling number (426 sec) have not changed much from the first samples analyzed through this update.

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|---|------------|----------|----------|---------|-------------------|---------|------|-----|---------------|-------------|-------|-----|--------|-----|---------|--------------------------------|
|   | 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   | 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 | 1.0     | 91.2                           |
| Last Week   | 79         | 119      | 11.2     | 14.6    | 16.6              | 1.2     | 40.2 | 426 | 1 HAD         | 61.5        | 80.1  | 0.0 | 0.0    | 1.2 | 1.2     | 94.3                           |
| 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.