

## U.S. Wheat Associates

### Harvest Report


August 28, 2015

#### Hard Red Winter

The 2015 HRW wheat harvest is virtually complete in every state with the exception of Idaho (97% complete) and North Dakota (86% complete). Rain showers over the past week in Idaho and heavier storms in North Dakota have slowed the completion of the few acres left to be cut.

460 of a now expected 510 total samples are in the lab and in various stages of testing. The remaining 50 samples in transit to the lab are from North Dakota. There was very little change in overall average testing data this week with only slight increases in TW and dockage and a very slight decrease in FN.

Preliminary laboratory and baking data for the southern one-third of Gulf Tributary samples indicate short mixing times (4.5 min) and short stability times (6.0 min). This coupled with an initial average mixing tolerance index of 38 (BU) would suggest a below average dough strength. However, the average farinograph absorption is 61.3%, which is higher than last year (60.6%), and initial average loaf volume of 876 cc is comparable to last year's 873 cc. These preliminary results indicate that this crop is capable of producing very good end products.


	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	510	11.2	12.3	14.0	0.8	29.3	399	2 HRW	59.2	77.9	0.1	0.4	1.2	1.7
Last 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
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

There is no new information to report this 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	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

Weather conditions over the last week led to steady harvest progress in the Hard Red Spring Wheat growing region. Approximately 57% of the samples have been collected and analyzed for this weekly quality report. Average test weight dropped slightly from last week to 61.7 lb/bu

(81.1 kg/hl) compared to last year's final average of 60.8 lb/bu (kg/hl). Average protein content at this time is 14.2% which is up from last year's final average of 13.6%. Falling number average is over 400 seconds indicating a sound crop. Average vitreous kernel content (DHV) is 81%, which makes the average grade of the crop at this time No. 1 DNS.


	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 %	DHV %	
	Tested	Expected			Protein %	Dockage %				lb/bu	kg/hl						
This Week	252	442	12.0	14.2	16.1	0.8	32.2	416	1 DNS	61.7	81.1	0.0	0.1	0.8	0.9	81	
Last 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	
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

This week's all 12 SW samples came from east central Washington. Weighted averages remain unchanged from last week: test weight is 59.3 lb/bu (78.0 kg/hl), moisture content is 9.0%, protein content is 10.9%, and falling number value is 354 seconds. The Pacific Northwest wheat harvest is essentially done. We are still waiting for more samples from northern Idaho.


	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 %		
	Tested	Expected			Protein %	Dockage %				lb/bu	kg/hl						
This Week	413	440	9.0	10.9	12.4	0.6	30.8	354	2 SW	59.3	78.0	0.0	0.0	1.0	1.0		
Last 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		
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 progressing well. With about 30% of the samples collected, the crop grades No. 1 HAD with an average test weight of 60.6 lbs/bu (78.9 kg/hl) and HVAC of 94%. Protein content remained steady at 13.9% (15.8%, db), but 1000-kernel weight declined to 38.2 g compared to 39.6 g last week. Favorable harvest conditions are expected to continue into next week.

	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	35	118	11.1	13.9	15.8	1.0	38.2	432	1 HAD	60.6	78.9	0.0	0.1	1.2	1.3	93.9	
Last Week	15	118	11.6	14.0	15.9	0.8	39.6	438									
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.

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