U.S. Wheat Associates

Harvest Report

July 22, 2016

Hard Red Winter

The 2016 HRW harvest was again slowed last week in many areas by rain. However, more favorable weather is expected over the next several days. Harvest is winding down in Colorado and Nebraska with 85% and 87% complete, respectively. Yields continue to be very good in those states, while the overall average test weight dropped slightly. Harvest in South Dakota is now 66% complete. Yields have been very good with proteins ranging from 11.2% to 11.8%. Harvest in Wyoming is now 20% complete. Proteins have been reported between 10.5% and 11.5%. Wyoming dryland yields range very widely from 6 bu/ac (0.4 tons/ha) in hail damaged fields to 70 bu/ac (4.7 tons/ha) in the best fields. Harvest in Montana, Washington, Oregon and Idaho is still at an early stage and very little information is available. However, those states are expecting average yields and are hopeful about protein levels.

There are now 321 of 530 samples in the lab. The average test weight dropped slightly this week to 60.6 lb/bu (79.7 kg/hl), but is still well above the minimum for a No. 1 HRW grade and well above the 59.3 lb/bu (78.0 kg/hl) final overall average last year. The thousand kernel weight (TKW) also dropped slightly this week from 32.3 grams to 32.1 grams, but is still very good and well above last year's final average of 29.8 grams. The falling number (FN) value is 397 seconds this week compared with 393 seconds last week and 400 seconds last year. The average protein of 11.2% did not change this week. While protein is well below desired levels for HRW, preliminary testing indicates that the lower protein quantity has not affected the protein quality. More extensive rheological and baking tests to be done over the next few weeks will help to define the functional quality of this crop.

/SA	WHEAT	DATA					GRADE FACTORS								
	Samples		Moisture Protein		Dry Basis Protein Dockage		TKW	FN	Grade	e Test Weight		FM	Damage	S&B	Defects
	Tested	Expected	%	%	%	%	gm	sec		lb/bu	kg/hl	%	%	%	%
This Week	282	530	11.5	11.2	12.7	0.5	32.1	397	1 HRW	60.6	79.7	0.2	0.3	0.8	1.3
Last Week	221	530	11.6	11.2	12.7	0.5	32.3	393	1 HRW	61.0	80.2	0.2	0.3	0.8	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

The SRW samples collection has been completed, and the final non-grade results should be reported next week. The cumulative data indicates just a slight decrease in overall protein with this week's additional samples compared with last year's final average of 9.9% (12% MB). The cumulative falling number (FN) value is holding steady at 329 seconds compared to last year's final average of 267 seconds. Average test weight decreased this week to 57.6 lb/bu (75.8 kg/hl) compared with a final of 56.9 lb/bu (74.9 kg/hl) in 2015. This can be attributed primarily to the lower test weight results from North Carolina where the average is approximately 55.6 lb/bu (73.3 kg). Grades have been received on only about two-thirds of the composite samples used for this purpose, so there could still be further change in the test weight results.

Early observations on the flour milled in the lab from Arkansas, Missouri and Kentucky indicate a decrease in farinograph absorption compared with last year. The cookie spread ratio is equal

to last year based on results from these same states.

694	WHEAT	DATA					GRADE	FACTO	RS	☐ Fina					
The state of the s	Samples Tested Expected		Moisture Protein %		Dry Basis Protein Dockage % %		TKW gm	FN sec	Grade	Test Weight Ib/bu kg/hl		FM %	Damage %	S&B %	Defects %
This Week	472	500	12.4	9.5	10.8	0.4	32.2	329	3 SRW	57.6	75.8	0.3	1.1	0.6	1.9
Last Week	294	500	12.1	9.6	11.0	0.5	31.4	333	2 SRW	58.1	76.4	0.2	0.9	0.6	1.6
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

No Data Available

	WHEA	T DATA						GRADE FACTORS F									
	Samples Tested Expected		Moisture Protein %		Dry Basis Protein Dockage % %		TKW gm	FN sec	Grade	Test Weight		FM %	Damage %	S&B %	Defects %	DHV %	
This Week																	
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.

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

No Data Available

634	WHEAT	DATA					GRADE FACTORS								
	Sam Tested	ples Expected	Moisture %	Protein %	Dry Basis Protein %	Dockage %	TKW gm	FN sec	Grade	Test V	Veight kg/hl	FM %	Damage %	S&B %	Defects %
This Week															
Last 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

60	WHEA	T DATA						GRADE FACTORS								
		nples Expected	Moisture %	Protein %	Dry Basis Protein %	Dockage %	TKW gm	FN sec	Grade	Test V	Veight kg/hl	FM %	Damage %	S&B %	Defects %	HVAC %
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.

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