Final Harvest Summary of HRW
October 2, 2009

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Testing of 468 HRW samples across the Great Plains from Texas to Montana indicate the individual kernel characteristics of the 2009 HRW crop (Grade and Non-Grade parameters) are very good with test weights averaging over 60 lbs/bu. (79.1 kg/hl), thousand kernel weights averaging just over 31g, and kernel diameters of over 2.6 mm. This indicated this crop would exceed the 5 year average for mill yield and milling results proved this to be true. The 2009 crop was also a clean crop, with dockage averaging just over 0.5 percent. Protein values, while averaging over 12%, still were somewhat variable across the testing area with generally higher values in the southern areas and a more erratic pattern of values moving northward to Nebraska.

With regard to milling, flour yields are averaging over 70% (72% of flour yields were over 70% extraction) while ash values are holding just under a 1.60% average. Protein loss during flour conversion is averaging 1.4%. All samples are sound based upon falling number values.

Flour quality … flour protein contents are averaging 10.5%, with 60% of the samples falling below that value. This is likely due to the slightly elevated loss of protein in the wheat conversion to flour. Flour color is good across the board, which favorably supports flour yield and ash data. Gluten index values are very good averaging 95%, although southern Plains samples tended to have the greater bulk of samples that were lower. "Gluten strength" (considering alveograph, extensograph and farinograph data combined) is good, but farinograph development time is showing about a half dozen samples that have unacceptable (short) mix times. In contrast to the gluten index data, the bulk of these appeared to be originating from central part of the testing area.

The major concern with the quality of the crop is water absorption (WA) for both farinograph WA and bake WA. In even greater contrast to the gluten index values are the loaf volumes, as a whole, averaging just over 800 cc. Wheat protein had to exceed 12.5% before a significant number of samples exceed 850 cc. Average crumb grain is 3.4 (0-6).

All Hard Red Winter (Non-weighted Averages Across 8 States)

Samples Tst	Exp	MST	Pro %	DKG	TKW	FN	Grade	Test Weight		FM	DMG	S&B	DEF
468	468	11.3	12.1	.54	31.0	409	1HRW	60.2	79.1	.09	.2	1.1	1.4