Harvest Summary of HRW Aug. 28, 2009 to September 4, 2009

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- Percent of Harvest **Complete by Location**:
  - Texas — Done
  - Oklahoma — Done
  - Kansas — Done
  - Colorado — Done
  - Nebraska — Done
  - Wyoming — Done
  - Southern South Dakota — Done
  - Montana — Winding Down

Harvest has essentially concluded for all HRW states except Montana. Montana is now winding down the 2009 HRW wheat harvest and will finish significantly behind the 5-year average completion date.

Testing of 400 HRW samples across the Great Plains from Texas to South Dakota indicate the Grade and Non-Grade parameters are very good with test weights and individual kernel characteristics being well within or above target values. Generally, kernel characteristics increased in values when moving from the southern portions of the testing area and moving north through the Great Plains. Protein values, while averaging 12%, still were somewhat variable across the testing area with generally higher values in the southern areas.

With regard to milling, flour yields are averaging over 2% above a targeted value of 68% while ash values are holding at a 1.63% average. Protein loss during flour conversion is averaging 1.4% while the target is 1%. All samples are sound based upon falling number values.

Flour quality … protein contents are averaging about 0.5% lower than the target value of 11%, with roughly 2/3 of the samples falling below the target value. This is likely due to a 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 averaging above the target of 95%, although southern Plains samples tended to have the greater bulk of samples that are lower than the target. "Gluten strength" (considering alveograph, extensograph and farinograph data combined) is averaging within the desired target values, but farinograph development time is showing about a half dozen samples that have unacceptable (short) mix times. Contrary to the gluten index data, the bulk of these appear to be originating from central part of the testing area.

The major concern with the quality of the crop has to do with water absorption (WA) which is well below the target for both farinograph WA as well as bake WA. In even greater contrast to the gluten index values are the loaf volumes as whole, averaging 809 cc and roughly 50 cc below the target of 850cc. Only 8 samples exceed the target value. Average crumb grain is slightly above the target of 3, but roughly one third of the samples fall below the target.

Weighted averages (based on production) are shown below for Gulf Tributary wheat. The crop as a whole has shown outstanding test weights and thousand kernel weights. While protein has been variable in some areas the overall average still remains close to 12%. Dockage averaging just over .5% has also been a positive aspect of this harvest. The weighted average moves this crop to Grade #1.

Gulf Tributary Weighted Averages

Samples

Tst	Exp	MST	Pro %	DKG	TKW	FN	Grade	Test Weight		FM	DMG	S&B	DEF
400	415	11.2	11.9	.52	31.1	413	1HRW	60.1	79.0	.1	.2	1.1	1.4