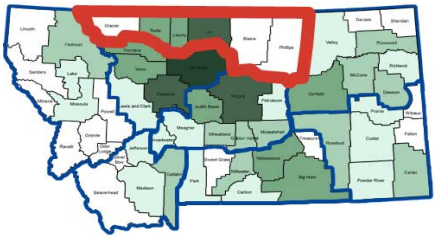
Montana Hard Red Winter Wheat
North Central Montana

The North Central region consists of **6 counties**. 2013 quality samples were analyzed by the **Kansas USDA-ARS Hard Winter Wheat Quality Lab** in Manhattan, KS. **Some popular varieties grown in this region in 2013 include**: Genou (23.5%), Yellowstone (21.3%), and Rampart (8.1%).



	2011	2012	2013	2014	**Average**
Production Data					
Bushels produced (1,000 bu)	55,172	48,121	-	-	**51646.50**
Average Yield bu/ac	41.0	42.0	-	-	**41.50**
Kernel Data					
Test Weight (lbs. per bu.)	61.60	61.40	62.30	61.30	**61.65**
Test Weight (kg. per hl.)	81.10	80.70	81.90	80.60	**81.08**
Whole kernel moisture (%)	11.00	9.80	10.80	67.00	**24.65**
1000 Kernel Wt. (g)	29.20	26.10	29.30	31.00	**28.90**
Protein (%, 12% mb)	11.60	11.90	11.70	13.20	**12.10**
Ash (%, 12% mb)	1.42	1.44	1.47	1.43	**1.44**
Falling Number (sec)	380.00	390.00	401.00	401.00	**393.00**
Flour Quality Data					
Buhler Mill flour extraction/yield (%)	71.00	74.10	75.10	74.50	**73.68**
Flour Protein (%, 14%mb)	10.20	10.60	10.60	12.20	**10.90**
Flour Moisture (%)	12.60	13.60	12.40	-	**12.87**
Flour Ash (14 % mb)	0.40	0.44	0.44	0.46	**0.44**
Wet Gluten (%, 14% mb)	25.00	26.76	26.20	-	**25.99**
Gluten Index	97.60	96.90	9.30	98.20	**75.50**
Farinograph (50g bowl)					
Absorption (%, 14% mb)	56.10	56.90	58.10	59.60	**57.68**
Peak (minutes)	5.50	6.00	5.40	6.40	**5.83**
Stability (minutes)	13.20	12.20	11.80	11.40	**12.15**
MTI (BU)	31.00	33.00	34.00	27.00	**31.25**
Alveograph					
P value (mm)	68.00	78.00	78.00	86.00	**77.50**
L value (mm)	107.00	99.00	99.00	118.00	**105.75**
W value (joules x 10^4)	262.00	280.00	269.00	364.00	**293.75**
P/L ratio	0.60	0.79	0.80	0.73	**0.73**
Bread Data					
Loaf Volume (cc)	790.00	775.00	795.00	915.00	**818.75**
Bake Absorption (%, 14% mb)	60.10	61.30	60.90	64.10	**61.60**

For more data and information, contact our office at wbc@mt.gov or 406-761-7732.

Updated 10/11/2014

2014 Hard Red Winter Wheat Quality NC