Montana Hard Red Spring Wheat
Central Montana

This region consists of **10** counties. Annual HRS quality tests are facilitated and analyzed by the **Hard Red Spring Wheat Quality Laboratory in the Department of Plant Science at North Dakota State University**, Fargo, USA. **Some popular varieties grown in this region in 2014 include:** Vida (16.1%), Choteau (13.5%), and ONeal (13.4%).

	2011	2012	2013	2014	Average
Production Data					
Bushels produced (1,000 bu)	5,416	4,997	-	-	**5,207**
Average Yield bu/ac	32.0	29.0	-	-	**30.50**
Wheat Grading Data					
Test Weight (lbs. per bu.)	62.40	60.70	61.20	59.70	**61.00**
Test Weight (kg. per hl.)	82.00	79.80	80.50	78.60	**80.23**
Protein (%, 12% mb) NIR	14.20	15.40	13.40	15.50	**14.63**
Vitreous Kernels	94.00	95.00	62.00	98.00	**87.25**
Whole kernel moisture (%)	9.70	9.40	10.20	10.60	**9.98**
Ash (%, 14% mb)	1.68	1.63	1.61	1.50	**1.61**
1000 Kernel Wt. (g)	29.80	26.10	31.60	27.30	**28.70**
Sedimentation (cc)	50.00	61.00	57.00	70.00	**59.50**
Falling Number (sec)	358.00	403.00	352.00	374.00	**371.75**
Flour Quality Data					
Flour Extraction (%)	67.90	67.50	68.80	66.00	**67.55**
Flour Protein (%, 14% mb)	12.80	14.20	12.80	14.30	**13.53**
Flour Ash (%)	0.57	0.50	0.55	0.45	**0.52**
Wet Gluten (%) (1984)	34.90	39.00	34.90	37.80	**36.65**
Gluten Index	93.00	69.00	96.00	96.00	**88.50**
Farinograph					
Absorption (%, 14% mb)	65.70	64.90	63.50	62.00	**64.03**
Peak (minutes)	7.00	7.50	8.00	8.70	**7.80**
Tolerance/Stability (minutes)	11.50	13.00	10.50	12.20	**11.80**
MTI (B.U.)	30.00	20.00	40.00	16.00	**26.50**
Extensigraph					
Extensibility (45 min.)	18.40	16.30	17.90	17.00	**17.40**
Resistance (45 min, B.U.)	490.00	371.00	390.00	534.00	**446.25**
Area (sq.cm)	119.00	82.00	92.00	122.00	**103.75**
Extensibility (135 min.)	16.30	15.20	15.70	15.00	**15.55**
Resistance (135 min, B.U.)	696.00	502.00	545.00	1021.00	**691.00**
Area (sq.cm)	144.00	100.00	109.00	200.00	**138.25**
Alveograph					
P (mm)	97.00	96.00	83.00	95.00	**92.75**
L (mm)	112.00	113.00	127.00	140.00	**123.00**
W (joules x 10⁻⁴)	373.00	352.00	325.00	451.00	**375.25**
Baking Data					
Loaf Volume (cc)	920.00	968.00	990.00	983.00	**965.25**
Loaf Grain & Texture	8.00	7.80	8.50	8.00	**8.08**
Baking Absorption (%)	64.20	64.60	65.50	66.30	**65.15**

Updated 10/11/2014