Export Wheat

Wheat Grades and Grade Requirements

Wheat is divided into eight classes: Hard Red Spring wheat, Hard Red Winter wheat, Soft Red Winter wheat, Durum wheat, Hard White wheat, Soft White wheat, Unclassed wheat, and Mixed wheat. The classes Hard Red Spring wheat, Soft White wheat, and Durum wheat are further divided into subclasses. There are no subclasses in the classes Hard Red Winter wheat, Soft Red Winter wheat, Hard White wheat, Unclassed wheat, and Mixed wheat. Each class and subclass is divided into five U.S. numerical grades and U.S. Sample grade. Special grades are provided to emphasize special qualities or conditions affecting the value of wheat. Special grades are added to and made a part of the grade designation. They do not affect the numerical or Sample grade designation.

U.S. Standards for Wheat

Grade	Minimum limits of --		Maximum limits of --						
	Test weight per bushel		Damaged kernels					Wheat of other classes[4]	
	Hard Red Spring wheat or White Club wheat[1] (pounds)	All other classes and subclasses (pounds)	Heat-damaged kernels (percent)	Total[2] (percent)	Foreign Material (percent)	Shrunken and broken kernels (percent)	Defects[3] (total) (percent)	Contrasting classes (percent)	Total[5] (percent)
U.S. No. 1	58.0	60.0	0.2	2.0	0.4	3.0	3.0	1.0	3.0
U.S. No. 2	57.0	58.0	0.2	4.0	0.7	5.0	5.0	2.0	5.0
U.S. No. 3	55.0	56.0	0.5	7.0	1.3	8.0	8.0	3.0	10.0
U.S. No. 4	53.0	54.0	1.0	10.0	3.0	12.0	12.0	10.0	10.0
U.S. No. 5	50.0	51.0	3.0	15.0	5.0	20.0	20.0	10.0	10.0
U.S. Sample grade									

U.S. Sample grade is wheat that:

(a) Does not meet the requirements for the grades U.S. Nos. 1, 2, 3, 4, or 5; or

(b) Contains 32 or more insect-damaged kernels per 100 grams of wheat, or

(c) Contains 4 or more stones or any number of stones which have an aggregate weight in excess of 0.1 percent of the sample weight, 1 or more pieces of glass, 3 or more crotalaria seeds (*Crotalaria* spp.), 2 or more castor beans (*Rincinus communis* L.), 4 or more particles of an unknown foreign substance(s) or a commonly recognized harmful or toxic substance(s), 2 or more rodent pellets, bird dropping, or an equivalent quantity of other animal filth, five or more pieces of animal filth, castor beans, crotalaria seeds, glass, stones, or unknown foreign substances, in combination, per 1,000 grams of wheat; or

(d) Has a musty, sour, or commercially objectionable foreign odor (except smut or garlic odor); or

(e) Is heating or otherwise of distinctly low quality.

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[1] These requirements also apply when Hard Red Spring or White Club wheat predominates in a sample of Mixed wheat.

[2] Includes heat-damaged kernels.

[3] Defects include damaged kernels (total), foreign material, and shrunken and broken kernels. The sum of these three factors may not exceed the limit for defects for each numerical grade.

[4] Unclassed wheat of any grade may contain not more than 10.0 percent of wheat of other classes.

[5] Includes contrasting classes.

Definitions

Test weight (lb/bu) is pounds of grain per Winchester bushel, determined by an approved device after the removal of dockage.

Test weight (kg/hl) is the metric system equivalent to pounds per bushel. Kilograms per hectoliter are calculated as follows:

For **Durum** wheat, multiply pounds per bushel by 1.292 and add 0.630. For **all other classes of wheat**, multiply pounds per bushel by 1.292 and add 1.419.

Heat-damaged kernels are kernels, pieces of wheat kernels, and other grains which have been materially discolored and damaged by heat.

Damaged kernels (total) are kernels, pieces of wheat kernels, and other grains that are badly ground-damaged, badly weather-damaged, diseased, frost-damaged, heat-damaged, insect bored, mold-damaged, sprout-damaged, or otherwise materially damaged.

Foreign material is all matter other than wheat which remains in a sample after removal of dockage and shrunken and broken kernels.

Shrunken and broken kernels are kernels, kernel pieces, and other matter that pass through a 0.064-by 3/8-inch oblong-hole sieve.

Total defects are the sum of three factors: damaged kernels (total), shrunken and broken kernels, and foreign material. In the factor summary tables, the average values listed for total defects may not equal the sum of the component factor averages due to rounding.

Dockage includes all matter other than wheat that can be removed from the original sample by use of an approved device. The percentage of dockage in a sample does not affect the numerical grade.

Moisture is the water content of grain as determined by an approved electronic moisture meter. The percentage of moisture in a sample does not affect the numerical grade.

Contrasting classes include:

* Durum, Hard White, Soft White, and Unclassed wheats in the classes Hard Red Spring and Hard Red Winter wheats.
* Hard Red Spring, Hard Red Winter, Hard White, Soft Red Winter, Soft White, and Unclassed wheats in the class Durum wheat.
* Durum and Unclassed wheats in the class Soft Red Winter wheat.
* Durum, Hard Red Spring, Hard Red Winter, Soft Red Winter and Unclassed wheats in the classes Hard White wheat and Soft White wheat.

Wheat of other classes is any class that is mixed with the predominant class.

Protein is the protein content of grain as determined by an approved near infrared transmittance (NIRT) instrument calibrated against a Combustion Nitrogen Analyzer, or CNA (percent nitrogen multiplied by 5.7). The percentage of protein in a sample does not affect the numerical grade. Protein is certified on a 12 percent moisture basis.

Mixed wheat is a combination of classes of wheat which does not meet the minimum requirements of a specific class.

Table 1. U.S. Wheat Exports: Number of lots and quantity exported by class and grade, 2001-2003

Class	Grade	2001 Number of Lots	2001 Metric Tons	2002 Number of Lots	2002 Metric Tons	2003 Number of Lots	2003 Metric Tons
Hard Red Winter Wheat	U.S. No. 1	79	528,603	83	523,847	80	504,345
	U.S. No. 2	554	8,512,510	608	8,527,126	670	9,678,323
	U.S. No. 3	--	--	--	--	--	--
	All lots	633	9,041,113	691	9,050,973	750	10,182,668
Hard Red Spring Wheat	U.S. No. 1	125	1,250,842	125	1,297,835	125	1,384,272
	U.S. No. 2	496	4,928,681	494	5,456,054	480	5,205,354
	U.S. No. 3	--	--	--	--	1	2,569
	U.S. No. 4	--	--	1	2,123	--	--
	All lots	621	6,179,523	620	6,756,012	606	6,592,195
Soft Red Winter Wheat	U.S. No. 1	5	50,533	1	2,752	--	--
	U.S. No. 2	373	4,920,037	315	3,455,327	282	3,045,464
	U.S. No. 3	4	12,065	1	1,604	5	101,233
	U.S. No. 4	--	--	--	--	--	--
	U.S. No. 5	--	--	--	--	--	--
	U.S. Sample Grade	--	--	--	--	1	4,823
'	All lots	384	5,012,518	317	3,459,683	288	3,151,520
Durum Wheat	U.S. No. 1	22	207,388	38	308,875	38	363,228
	U.S. No. 2	39	211,915	50	407,643	54	426,565
	U.S. No. 3	13	226,073	2	28,906	2	30,186
	U.S. No. 4	1	17,309	1	2,750	--	--
	U.S. No. 5	28	402,705	4	69,676	3	36,255
	U.S. Sample Grade	17	134,141	3	37,027	4	71,764
	All lots	120	1,199,531	98	854,877	101	927,998
Soft White Wheat	U.S. No. 1	159	719,285	174	755,423	177	766,409
	U.S. No. 2	249	4,131,529	207	3,164,114	180	3,226,837
	All lots	408	4,850,814	381	3,919,537	357	3,993,246
Hard White Wheat	U.S. No. 2	4	18,846	5	12,505	6	73,292
	All lots	4	18,846	5	12,505	6	73,292
Mixed Wheat	U.S. No. 2	--	--	2	12,205	7	39,206
	All lots	--	--	2	12,205	7	39,206
All Classes	U.S. No. 1	390	2,756,651	421	2,888,732	420	3,018,254
	U.S. No. 2	1,715	22,723,518	1,681	21,034,974	1,679	21,695,041
	U.S. No. 3	17	238,138	3	30,510	8	133,988
	U.S. No. 4	1	17,309	2	4,873	--	--
	U.S. No. 5	28	402,705	4	69,676	3	36,255
	U.S. Sample Grade	17	134,141	3	37,027	5	76,587
	All lots	2,170	26,300,010	2,114	24,065,792	2,115	24,960,125

-- = No lots reported in this category.

Table 2. Summary of export Hard Red Winter wheat quality, 2001-2003

			2001				2002				2003			
Factor	Grade	Grade Limit	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High
Test Weight (lb/bu)	**U.S. No. 1**	60.0	79	61.6	60.1	63.4	83	61.1	60.1	62.9	80	61.5	60.1	63.4
	U.S. No. 2	58.0	554	61.0	58.1	63.7	608	60.8	58.4	64.2	670	60.9	58.0	63.9
	All lots	N/A	633	61.0	58.1	63.7	691	60.8	58.4	64.2	750	60.9	58.0	63.9
Test Weight (kg/hl)	**U.S. No. 1**	N/A	79	81.0	79.1	83.3	83	80.4	79.1	82.7	80	80.8	79.1	83.3
	U.S. No. 2	N/A	554	80.2	76.5	83.7	608	79.9	76.8	84.4	670	80.1	76.4	84.0
	All lots	N/A	633	80.2	76.5	83.7	691	80.0	76.8	84.4	750	80.1	76.4	84.0
Moisture	**U.S. No. 1**	N/A	79	10.7	9.0	12.5	83	10.7	8.1	12.2	80	10.0	8.4	11.7
	U.S. No. 2	N/A	554	11.7	9.2	13.1	608	11.6	9.1	12.9	670	11.6	8.5	13.0
	All lots	N/A	633	11.6	9.0	13.1	691	11.5	8.1	12.9	750	11.5	8.4	13.0
Heat-damaged Kernels	**U.S. No. 1**	0.2	79	0.0	0.0	0.0	83	0.0	0.0	0.1	80	0.0	0.0	0.1
	U.S. No. 2	0.2	554	0.0	0.0	0.1	608	0.0	0.0	0.1	670	0.0	0.0	0.2
	All lots	N/A	633	0.0	0.0	0.1	691	0.0	0.0	0.1	750	0.0	0.0	0.2
Damaged Kernels (Total)	**U.S. No. 1**	2.0	79	0.2	0.0	1.0	83	0.3	0.0	0.9	80	0.2	0.0	1.1
	U.S. No. 2	4.0	554	1.1	0.0	3.1	608	1.2	0.0	2.8	670	1.3	0.0	3.3
	All lots	N/A	633	1.1	0.0	3.1	691	1.2	0.0	2.8	750	1.3	0.0	3.3
Foreign Material	**U.S. No. 1**	0.4	79	0.1	0.0	0.4	83	0.1	0.0	0.4	80	0.1	0.0	0.3
	U.S. No. 2	0.7	554	0.3	0.0	0.7	608	0.3	0.0	0.7	670	0.2	0.0	0.7
	All lots	N/A	633	0.2	0.0	0.7	691	0.3	0.0	0.7	750	0.2	0.0	0.7
Shrunken and Broken	**U.S. No. 1**	3.0	79	1.6	1.1	2.4	83	1.8	0.9	2.6	80	1.6	0.5	2.6
	U.S. No. 2	5.0	554	1.9	0.6	2.6	608	1.9	0.6	2.9	670	1.6	0.4	2.8
	All lots	N/A	633	1.9	0.6	2.6	691	1.9	0.6	2.9	750	1.6	0.4	2.8
Total Defects[1]	**U.S. No. 1**	3.0	79	1.9	1.2	2.9	83	2.3	1.1	3.0	80	1.9	0.7	3.0
	U.S. No. 2	5.0	554	3.3	0.6	5.0	608	3.3	0.7	4.9	670	3.2	0.7	4.9
	All lots	N/A	633	3.2	0.6	5.0	691	3.3	0.7	4.9	750	3.2	0.7	4.9
Dockage	**U.S. No. 1**	N/A	79	0.4	0.1	0.5	83	0.3	0.1	0.7	80	0.3	0.1	0.4
	U.S. No. 2	N/A	550	0.6	0.1	1.6	608	0.6	0.1	1.4	663	0.6	0.1	1.4
	All lots	N/A	629	0.6	0.1	1.6	691	0.6	0.1	1.4	743	0.6	0.1	1.4
Wheat of Other Classes	**U.S. No. 1**	3.0	79	0.9	0.0	2.8	83	0.9	0.0	2.6	80	0.6	0.0	2.7
	U.S. No. 2	5.0	554	1.6	0.0	4.5	608	1.6	0.0	4.8	670	1.3	0.0	4.8
	All lots	N/A	633	1.5	0.0	4.5	691	1.6	0.0	4.8	750	1.3	0.0	4.8
Contrasting Classes	**U.S. No. 1**	1.0	79	0.3	0.0	1.0	83	0.3	0.0	0.8	80	0.4	0.0	1.0
	U.S. No. 2	2.0	554	0.3	0.0	1.4	608	0.2	0.0	1.7	670	0.2	0.0	1.9
	All lots	N/A	633	0.3	0.0	1.4	691	0.2	0.0	1.7	750	0.2	0.0	1.9

continued

Table 2. Summary of export Hard Red Winter wheat quality, 2001-2003--Continued

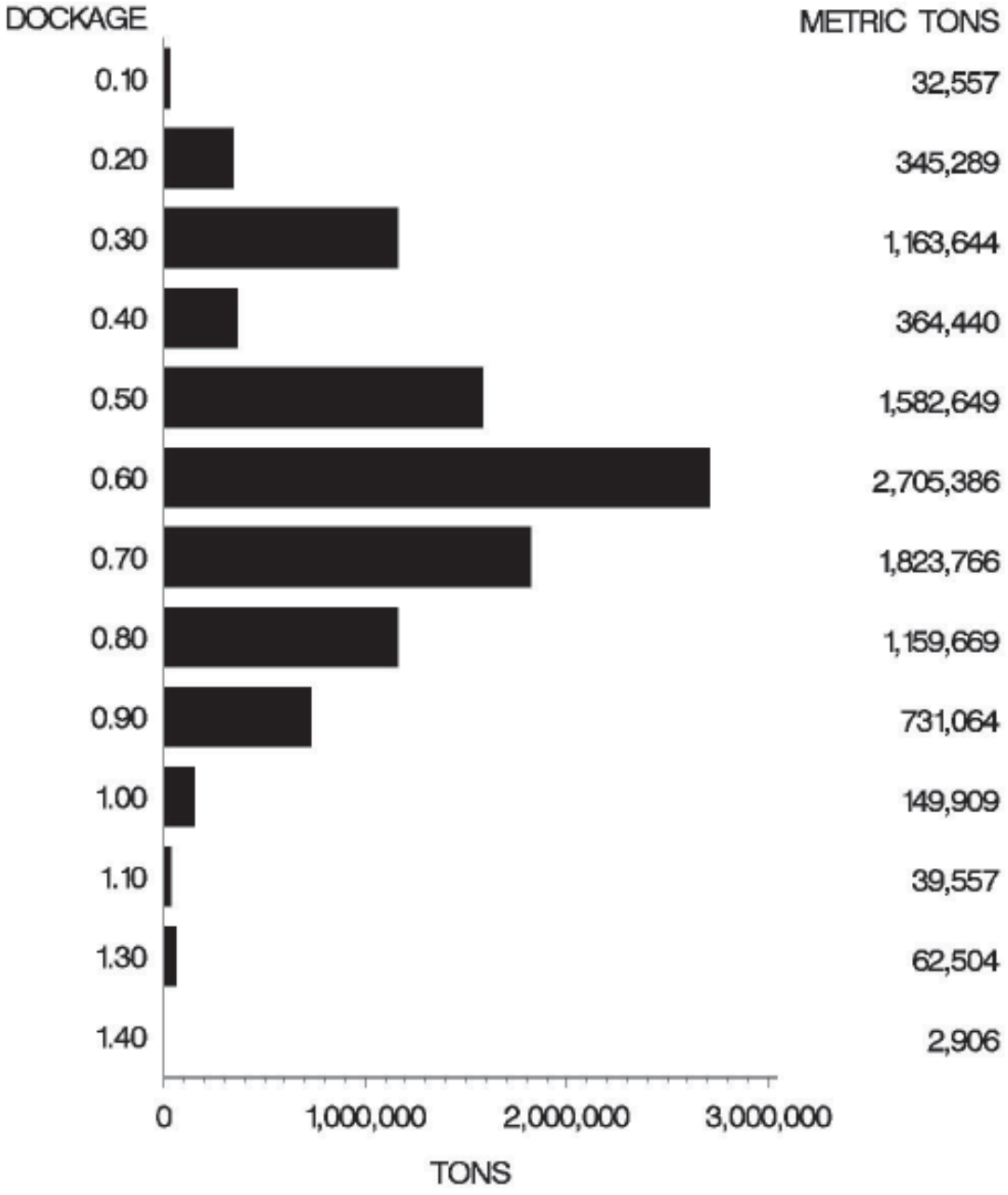
			2001				2002				2003			
Factor	**Grade**	**Grade Limit**	**No. of Lots**	**Avg.**	**Low**	**High**	**No. of Lots**	**Avg.**	**Low**	**High**	**No. of Lots**	**Avg.**	**Low**	**High**
Protein (as is basis)	**U.S. No. 1**	N/A	79	12.5	11.0	13.7	83	13.0	11.7	14.3	80	13.0	11.7	14.1
	U.S. No. 2	N/A	532	11.8	9.8	13.5	594	12.3	10.4	14.3	628	12.0	10.0	14.3
	All lots	N/A	611	11.9	9.8	13.7	677	12.3	10.4	14.3	708	12.1	10.0	14.3
Protein (12% moisture)	**U.S. No. 1**	N/A	79	12.3	11.1	13.2	83	12.8	11.5	13.9	80	12.8	11.5	13.7
	U.S. No. 2	N/A	532	11.8	9.9	13.3	594	12.2	10.3	14.2	628	12.0	10.0	14.0
	All lots	N/A	611	11.8	9.9	13.3	677	12.3	10.3	14.2	708	12.0	10.0	14.0

N/A = Does not apply.
-- = No lots reported in this category.
[1]The sum of the component factor averages may not equal the average for this factor due to rounding.

U.S. WHEAT EXPORTED, 2003

DISTRIBUTION FOR DOCKAGE — ALL GRADES

HRW



U.S. WHEAT EXPORTED, 2003

DISTRIBUTION FOR PROTEIN (12% M) — ALL GRADES

HRW

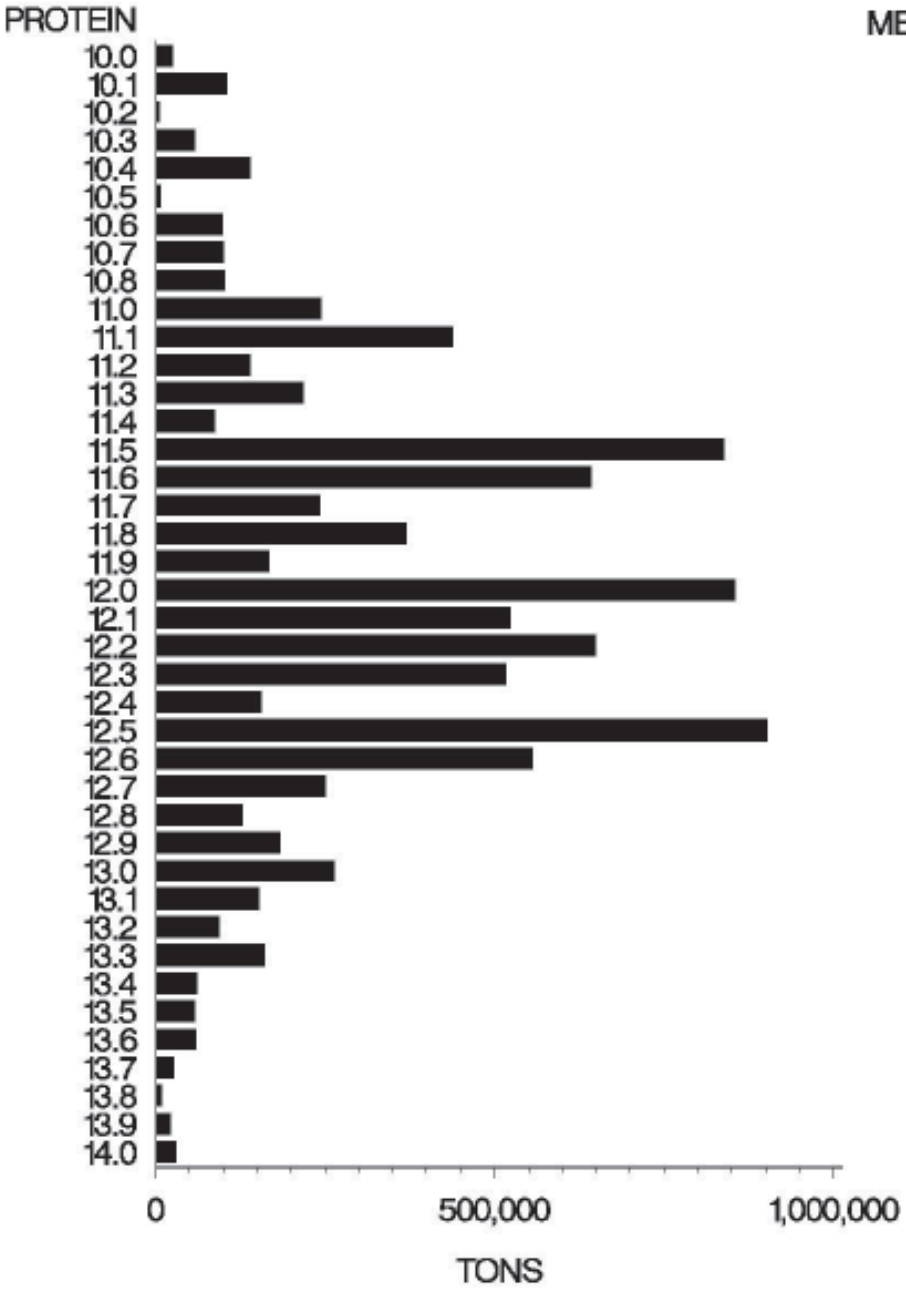


Table 3. Summary of export Hard Red Spring wheat quality, 2001-2003

			2001				2002				2003			
Factor	Grade	Grade Limit	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High
Test Weight (lb/bu)	**U.S. No. 1**	58.0	125	61.1	59.7	63.3	125	61.0	59.2	63.0	125	61.0	59.1	62.8
	U.S. No. 2	57.0	496	60.9	58.8	63.4	493	60.7	58.5	64.4	480	61.0	58.2	63.2
	U.S. No. 3	55.0	–	–	–	–	–	–	–	–	1	58.6	58.6	58.6
	U.S. No. 4	53.0	–	–	–	–	1	60.4	60.4	60.4	–	–	–	–
	All lots	N/A	621	61.0	58.8	63.4	619	60.8	58.5	64.4	606	61.0	58.2	63.2
Test Weight (kg/hl)	**U.S. No. 1**	N/A	125	80.4	78.6	83.2	125	80.2	77.9	82.8	125	80.2	77.8	82.5
	U.S. No. 2	N/A	496	80.2	77.4	83.3	493	79.9	77.0	84.6	480	80.2	76.6	83.0
	U.S. No. 3	N/A	–	–	–	–	–	–	–	–	1	77.2	77.2	77.2
	U.S. No. 4	N/A	–	–	–	–	1	79.4	79.4	79.4	–	–	–	–
	All lots	N/A	621	80.2	77.4	83.3	619	80.0	77.0	84.6	606	80.2	76.6	83.0
Moisture	**U.S. No. 1**	N/A	125	11.5	9.7	13.0	125	11.7	9.2	13.5	125	11.5	9.1	13.3
	U.S. No. 2	N/A	495	11.8	9.6	13.3	493	12.0	9.5	13.4	480	12.2	9.1	14.0
	U.S. No. 3	N/A	–	–	–	–	–	–	–	–	1	13.2	13.2	13.2
	U.S. No. 4	N/A	–	–	–	–	1	13.4	13.4	13.4	–	–	–	–
	All lots	N/A	620	11.7	9.6	13.3	619	12.0	9.2	13.5	606	12.0	9.1	14.0
Heat-damaged Kernels	**U.S. No. 1**	0.2	125	0.0	0.0	0.0	125	0.0	0.0	0.0	125	0.0	0.0	0.1
	U.S. No. 2	0.2	496	0.0	0.0	0.1	493	0.0	0.0	0.1	480	0.0	0.0	0.1
	U.S. No. 3	0.5	–	–	–	–	–	–	–	–	1	0.0	0.0	0.0
	U.S. No. 4	1.0	–	–	–	–	1	0.0	0.0	0.0	–	–	–	–
	All lots	N/A	621	0.0	0.0	0.1	619	0.0	0.0	0.1	606	0.0	0.0	0.1
Damaged Kernels (Total)	**U.S. No. 1**	2.0	125	0.6	0.0	1.6	125	0.6	0.0	1.4	125	0.5	0.0	1.6
	U.S. No. 2	4.0	496	1.0	0.0	3.8	493	1.0	0.0	3.3	480	1.0	0.0	2.7
	U.S. No. 3	7.0	–	–	–	–	–	–	–	–	1	3.8	3.8	3.8
	U.S. No. 4	10.0	–	–	–	–	1	1.5	1.5	1.5	–	–	–	–
	All lots	N/A	621	0.9	0.0	3.8	619	0.9	0.0	3.3	606	0.9	0.0	3.8
Foreign Material	**U.S. No. 1**	0.4	125	0.2	0.1	0.3	125	0.1	0.0	0.3	125	0.1	0.0	0.4
	U.S. No. 2	0.7	496	0.2	0.0	0.6	493	0.2	0.0	0.5	480	0.1	0.0	0.7
	U.S. No. 3	1.3	–	–	–	–	–	–	–	–	1	0.1	0.1	0.1
	U.S. No. 4	3.0	–	–	–	–	1	0.1	0.1	0.1	–	–	–	–
	All lots	N/A	621	0.2	0.0	0.6	619	0.2	0.0	0.5	606	0.1	0.0	0.7
Shrunken and Broken	**U.S. No. 1**	3.0	125	1.6	1.0	2.4	125	1.6	0.8	2.3	125	1.5	0.8	2.3
	U.S. No. 2	5.0	496	1.6	0.7	2.7	493	1.6	0.9	3.0	480	1.4	0.6	2.7
	U.S. No. 3	8.0	–	–	–	–	–	–	–	–	1	1.4	1.4	1.4
	U.S. No. 4	12.0	–	–	–	–	1	1.3	1.3	1.3	–	–	–	–
	All lots	N/A	621	1.6	0.7	2.7	619	1.6	0.8	3.0	606	1.4	0.6	2.7
Total Defects[1]	**U.S. No. 1**	3.0	125	2.3	1.2	3.0	125	2.4	0.9	3.0	125	2.1	1.0	2.9
	U.S. No. 2	5.0	496	2.7	1.2	5.0	493	2.8	1.4	5.0	480	2.5	1.0	4.9
	U.S. No. 3	8.0	–	–	–	–	–	–	–	–	1	5.3	5.3	5.3
	U.S. No. 4	10.0	–	–	–	–	1	2.9	2.9	2.9	–	–	–	–
	All lots	N/A	621	2.7	1.2	5.0	619	2.7	0.9	5.0	606	2.4	1.0	5.3

continued

Table 3. Summary of export Hard Red Spring wheat quality, 2001-2003--Continued

			2001				2002				2003			
Factor	Grade	Grade Limit	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High
Dockage	**U.S. No. 1**	N/A	125	0.4	0.3	0.7	125	0.4	0.2	0.8	125	0.3	0.2	0.7
	U.S. No. 2	N/A	496	0.5	0.2	1.3	494	0.5	0.1	2.6	480	0.5	0.2	1.4
	U.S. No. 3	N/A	--	--	--	--	--	--	--	--	1	0.9	0.9	0.9
	U.S. No. 4	N/A	--	--	--	--	1	0.8	0.8	0.8	--	--	--	--
	All lots	N/A	621	0.5	0.2	1.3	620	0.5	0.1	2.6	606	0.4	0.2	1.4
Wheat of Other Classes	**U.S. No. 1**	3.0	125	0.6	0.0	2.5	125	0.7	0.0	2.8	125	1.0	0.0	2.9
	U.S. No. 2	5.0	496	1.1	0.0	4.8	493	1.3	0.0	5.0	480	1.4	0.0	5.0
	U.S. No. 3	10.0	--	--	--	--	--	--	--	--	1	0.4	0.4	0.4
	U.S. No. 4	10.0	--	--	--	--	1	3.7	3.7	3.7	--	--	--	--
	All lots	N/A	621	1.0	0.0	4.8	619	1.2	0.0	5.0	606	1.3	0.0	5.0
Contrasting Classes	**U.S. No. 1**	1.0	125	0.3	0.0	0.8	125	0.2	0.0	0.9	125	0.3	0.0	1.0
	U.S. No. 2	2.0	496	0.3	0.0	1.9	493	0.3	0.0	1.5	480	0.3	0.0	1.5
	U.S. No. 3	3.0	--	--	--	--	--	--	--	--	1	0.0	0.0	0.0
	U.S. No. 4	10.0	--	--	--	--	1	0.0	0.0	0.0	--	--	--	--
	All lots	N/A	621	0.3	0.0	1.9	619	0.3	0.0	1.5	606	0.3	0.0	1.5
Protein (as is basis)	**U.S. No. 1**	N/A	123	14.4	13.4	15.3	124	14.5	13.9	15.2	125	14.5	13.9	15.5
	U.S. No. 2	N/A	483	14.1	12.8	15.8	488	14.4	12.4	16.2	478	14.2	12.6	16.4
	U.S. No. 3	N/A	--	--	--	--	--	--	--	--	1	13.0	13.0	13.0
	U.S. No. 4	N/A	--	--	--	--	1	14.2	14.2	14.2	--	--	--	--
	All lots	N/A	616	14.2	12.8	15.8	613	14.5	12.4	16.2	604	14.3	12.6	16.4
Protein (12% moisture)	**U.S. No. 1**	N/A	123	14.3	13.5	15.3	124	14.5	14.0	15.3	125	14.4	14.0	15.3
	U.S. No. 2	N/A	493	14.1	12.9	15.4	488	14.4	12.5	16.3	478	14.3	12.7	16.5
	U.S. No. 3	N/A	--	--	--	--	--	--	--	--	1	13.2	13.2	13.2
	U.S. No. 4	N/A	--	--	--	--	1	14.4	14.4	14.4	--	--	--	--
	All lots	N/A	616	14.1	12.9	15.4	613	14.4	12.5	16.3	604	14.3	12.7	16.5

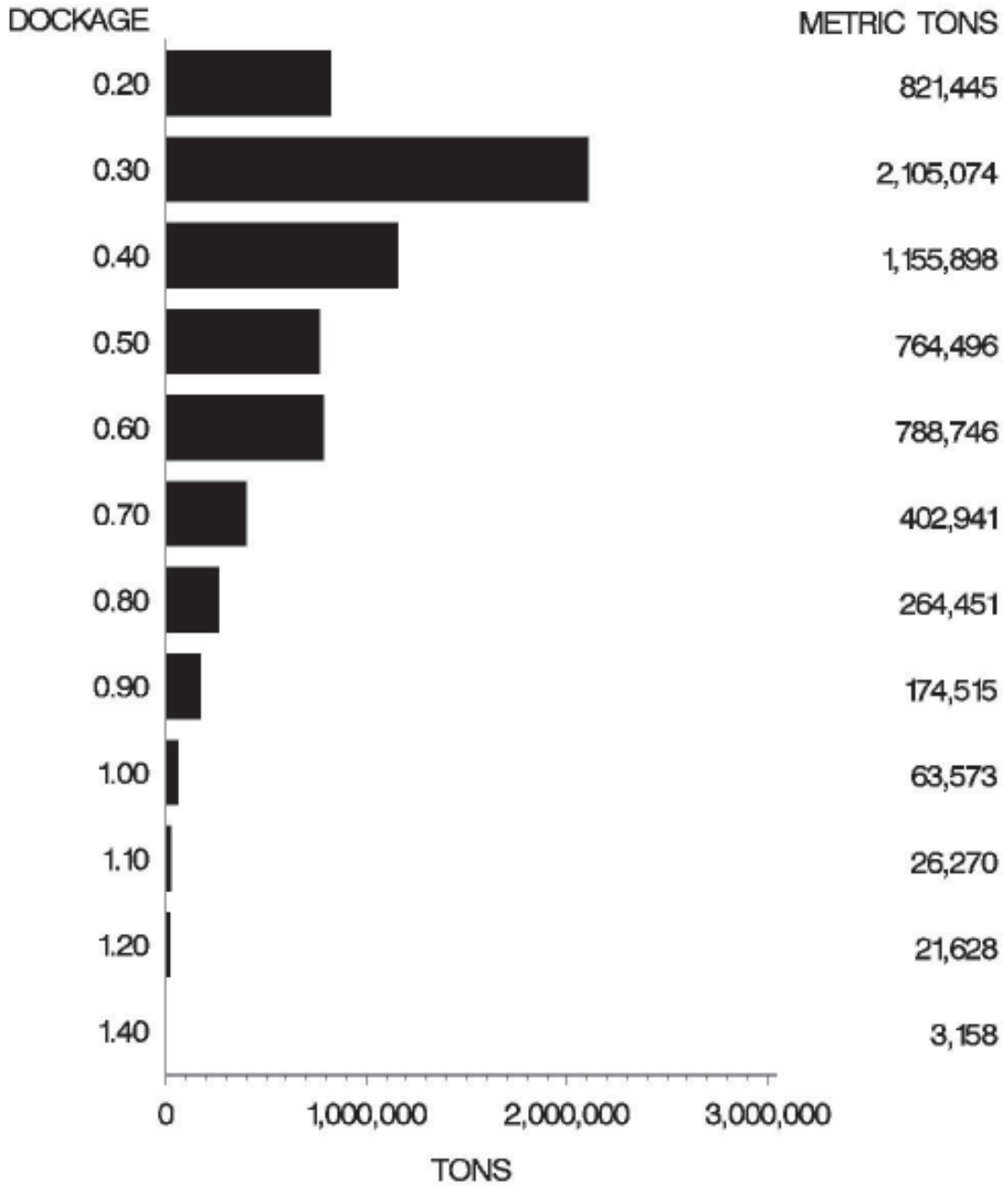
N/A = Does not apply.

[1]The sum of the component factor averages may not equal the average for this factor due to rounding.

U.S. WHEAT EXPORTED, 2003

DISTRIBUTION FOR DOCKAGE — ALL GRADES

HRS



U.S. WHEAT EXPORTED, 2003

DISTRIBUTION FOR PROTEIN (12% M) — ALL GRADES

HRS

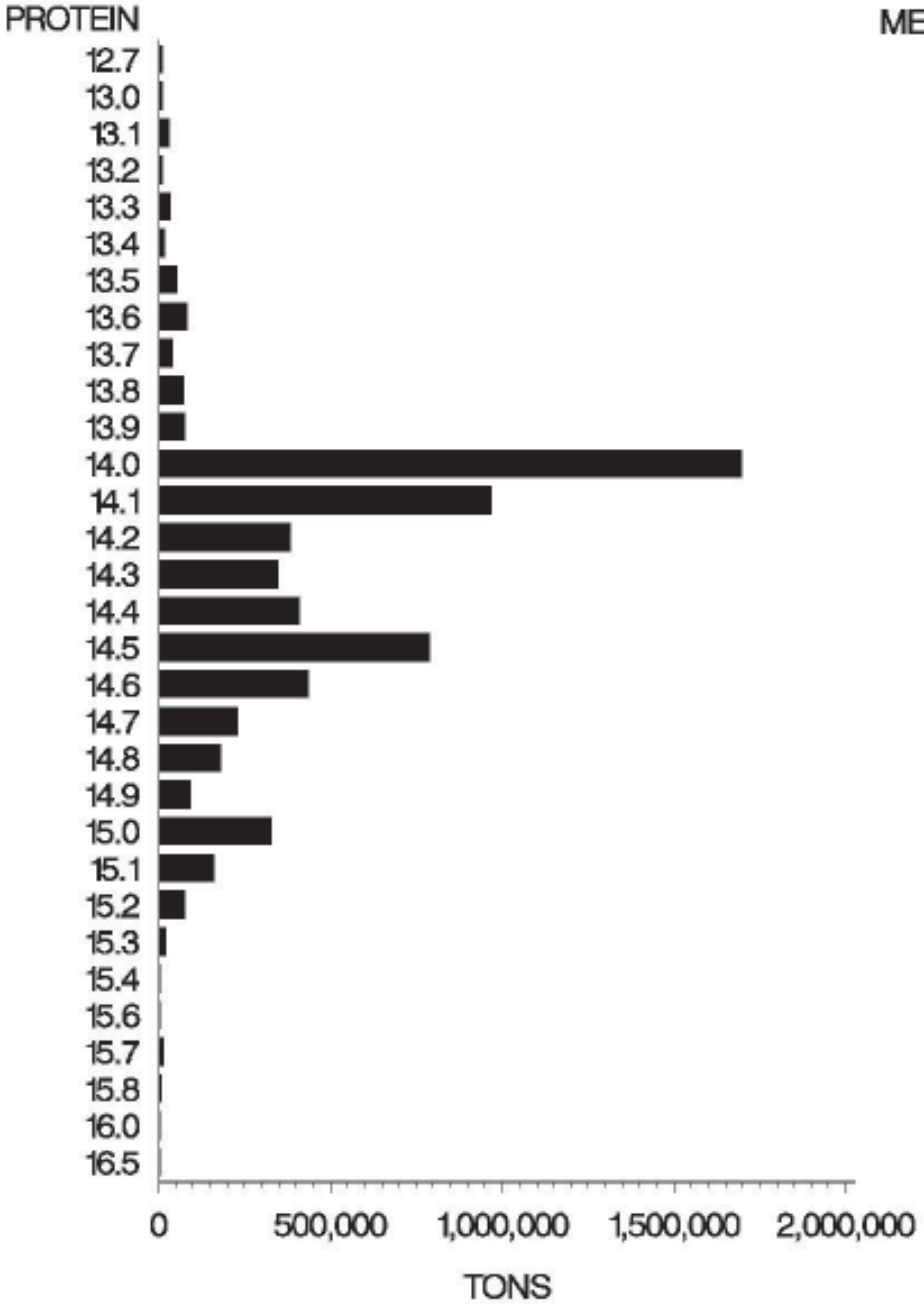


Table 4. Summary of export Soft Red Winter wheat quality, factor averages by grade, 2001-2003

			2001				2002				2003			
Factor	Grade	Grade Limit	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High
Test Weight (lb/bu)	U.S. No. 1	60.0	5	60.1	60.0	60.3	1	60.3	60.3	60.3	–	–	–	–
	U.S. No. 2	58.0	373	59.6	58.0	62.8	315	59.4	58.0	62.0	282	59.3	58.1	61.4
	U.S. No. 3	56.0	4	58.1	57.3	59.8	1	59.9	59.9	59.9	5	59.4	56.7	59.7
	U.S. Sample Grade		–	–	–	–	–	–	–	–	1	58.9	58.9	58.9
	All lots	N/A	382	59.6	57.3	62.8	317	59.4	58.0	62.0	288	59.3	56.7	61.4
Test Weight (kg/hl)	U.S. No. 1	N/A	5	79.0	78.9	79.3	1	79.3	79.3	79.3	–	–	–	–
	U.S. No. 2	N/A	373	78.4	76.4	82.6	315	78.1	76.4	81.5	282	78.0	76.4	80.7
	U.S. No. 3	N/A	4	76.4	75.5	78.7	1	78.8	78.8	78.8	5	78.1	74.7	78.6
	U.S. Sample Grade		–	–	–	–	–	–	–	–	1	77.5	77.5	77.5
	All lots	N/A	382	78.4	75.5	82.6	317	78.1	76.4	81.5	288	78.0	74.7	80.7
Moisture	U.S. No. 1	N/A	5	12.8	12.7	13.3	1	12.5	12.5	12.5	–	–	–	–
	U.S. No. 2	N/A	373	12.8	10.4	13.5	315	12.8	11.9	13.5	282	13.0	12.0	13.5
	U.S. No. 3	N/A	4	12.7	12.3	13.3	1	12.8	12.8	12.8	5	12.9	11.8	13.0
	U.S. Sample Grade		–	–	–	–	–	–	–	–	1	12.6	12.6	12.6
	All lots	N/A	382	12.8	10.4	13.5	317	12.8	11.9	13.5	288	13.0	11.8	13.5
Heat-damaged Kernels	U.S. No. 1	0.2	5	0.0	0.0	0.0	1	0.0	0.0	0.0	–	–	–	–
	U.S. No. 2	0.2	373	0.0	0.0	0.1	315	0.0	0.0	0.2	282	0.0	0.0	0.2
	U.S. No. 3	0.5	4	0.0	0.0	0.0	1	0.0	0.0	0.0	5	0.0	0.0	0.0
	U.S. Sample Grade		–	–	–	–	–	–	–	–	1	0.0	0.0	0.0
	All lots	N/A	382	0.0	0.0	0.1	317	0.0	0.0	0.2	288	0.0	0.0	0.2
Damaged Kernels (Total)	U.S. No. 1	2.0	5	0.9	0.5	1.3	1	1.6	1.6	1.6	–	–	–	–
	U.S. No. 2	4.0	373	2.1	0.2	3.8	315	2.0	0.4	3.8	282	2.4	0.4	4.0
	U.S. No. 3	7.0	4	2.2	1.3	2.9	1	1.1	1.1	1.1	5	4.9	0.8	5.6
	U.S. Sample Grade		–	–	–	–	–	–	–	–	1	38.2	38.2	38.2
	All lots	N/A	382	2.1	0.2	3.8	317	2.0	0.4	3.8	288	2.6	0.4	38.2
Foreign Material	U.S. No. 1	0.4	5	0.2	0.1	0.2	1	0.2	0.2	0.2	–	–	–	–
	U.S. No. 2	0.7	373	0.1	0.0	0.5	315	0.1	0.0	0.6	282	0.2	0.0	0.6
	U.S. No. 3	1.3	4	0.2	0.1	0.5	1	0.1	0.1	0.1	5	0.1	0.1	0.2
	U.S. Sample Grade		–	–	–	–	–	–	–	–	1	0.3	0.3	0.3
	All lots	N/A	382	0.1	0.0	0.5	317	0.1	0.0	0.6	288	0.1	0.0	0.6
Shrunken and Broken	U.S. No. 1	3.0	5	0.6	0.5	0.6	1	0.5	0.5	0.5	–	–	–	–
	U.S. No. 2	5.0	373	0.8	0.3	1.4	315	0.9	0.3	1.9	282	0.9	0.4	2.0
	U.S. No. 3	8.0	4	0.8	0.6	1.1	1	0.7	0.7	0.7	5	0.8	0.7	2.1
	U.S. Sample Grade		–	–	–	–	–	–	–	–	1	1.7	1.7	1.7
	All lots	N/A	382	0.8	0.3	1.4	317	0.9	0.3	1.9	288	0.9	0.4	2.1

continued

Table 4. Summary of export Soft Red Winter wheat quality, factor averages by grade, 2001-2003--Continued

Factor	Grade	Grade Limit	2001 No. of Lots	2001 Avg.	2001 Low	2001 High	2002 No. of Lots	2002 Avg.	2002 Low	2002 High	2003 No. of Lots	2003 Avg.	2003 Low	2003 High
Total Defects[1]	**U.S. No. 1**	3.0	5	1.6	1.2	2.1	1	2.3	2.3	2.3	--	--	--	--
	U.S. No. 2	5.0	373	3.0	1.0	4.6	315	3.1	1.1	4.8	282	3.5	1.2	5.0
	U.S. No. 3	8.0	4	3.2	2.1	4.0	1	1.9	1.9	1.9	5	5.8	2.6	6.4
	U.S. Sample Grade		--	--	--	--	--	--	--	--	1	40.2	40.2	40.2
	All lots	N/A	382	3.0	1.0	4.6	317	3.1	1.1	4.8	288	3.6	1.2	40.2
Dockage	**U.S. No. 1**	N/A	5	0.8	0.5	0.9	1	0.6	0.6	0.6	--	--	--	--
	U.S. No. 2	N/A	369	0.7	0.3	1.0	310	0.7	0.3	1.4	277	0.7	0.4	1.5
	U.S. No. 3	N/A	4	0.7	0.5	0.8	1	0.6	0.6	0.6	4	0.8	0.7	1.9
	U.S. Sample Grade		--	--	--	--	--	--	--	--	1	0.8	0.8	0.8
	All lots	N/A	378	0.7	0.3	1.0	312	0.7	0.3	1.4	282	0.7	0.4	1.9
Wheat of Other Classes	**U.S. No. 1**	3.0	5	0.2	0.0	1.2	1	0.0	0.0	0.0	--	--	--	--
	U.S. No. 2	5.0	373	0.7	0.0	4.4	315	0.5	0.0	4.0	282	0.6	0.0	4.8
	U.S. No. 3	10.0	4	0.1	0.0	0.4	1	1.5	1.5	1.5	5	0.3	0.0	1.0
	U.S. Sample Grade		--	--	--	--	--	--	--	--	1	1.1	1.1	1.1
	All lots	N/A	382	0.7	0.0	4.4	317	0.5	0.0	4.0	288	0.6	0.0	4.8
Contrasting Classes	**U.S. No. 1**	1.0	5	0.0	0.0	0.0	1	0.0	0.0	0.0	--	--	--	--
	U.S. No. 2	2.0	373	0.1	0.0	1.7	315	0.0	0.0	0.7	282	0.0	0.0	0.4
	U.S. No. 3	3.0	4	0.0	0.0	0.0	1	0.0	0.0	0.0	5	0.0	0.0	0.0
	U.S. Sample Grade		--	--	--	--	--	--	--	--	1	0.1	0.1	0.1
	All lots	N/A	382	0.1	0.0	1.7	317	0.0	0.0	0.7	288	0.0	0.0	0.4
Protein (as is basis)	**U.S. No. 1**	N/A	4	10.2	10.1	10.4	1	11.0	11.0	11.0	--	--	--	--
	U.S. No. 2	N/A	300	10.2	9.5	13.0	265	10.3	9.4	12.9	256	10.1	9.3	11.3
	U.S. No. 3	N/A	3	10.0	9.4	10.2	--	--	--	--	1	10.1	10.1	10.1
	U.S. Sample Grade		--	--	--	--	--	--	--	--	--	--	--	--
	All lots	N/A	307	10.2	9.4	13.0	266	10.3	9.4	12.9	257	10.1	9.3	11.3
Protein (12% moisture)	**U.S. No. 1**	N/A	4	10.3	10.2	10.5	1	11.1	11.1	11.1	--	--	--	--
	U.S. No. 2	N/A	300	10.3	9.6	13.2	265	10.4	9.5	13.0	256	10.2	9.5	11.3
	U.S. No. 3	N/A	3	10.1	9.5	10.3	--	--	--	--	1	10.2	10.2	10.2
	U.S. Sample Grade		--	--	--	--	--	--	--	--	--	--	--	--
	All lots	N/A	307	10.3	9.5	13.2	266	10.4	9.5	13.0	257	10.2	9.5	11.3

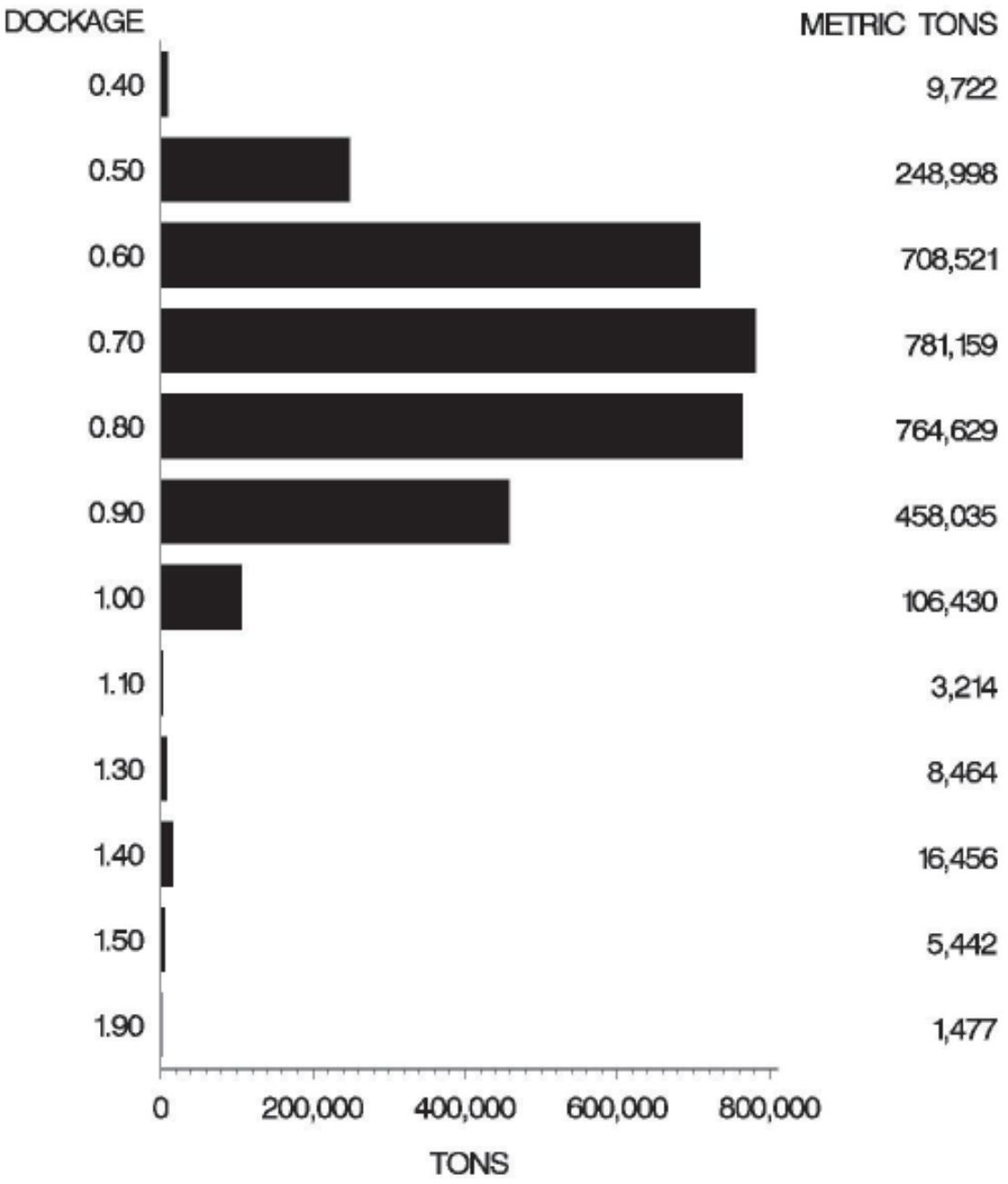
[1] The sum of the component factor averages may not equal the average for this factor due to rounding.

N/A = Does not apply.
-- = No lots reported in this category.

U.S. WHEAT EXPORTED, 2003

DISTRIBUTION FOR DOCKAGE — ALL GRADES

SRW



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DISTRIBUTION FOR PROTEIN (12% M) — ALL GRADES

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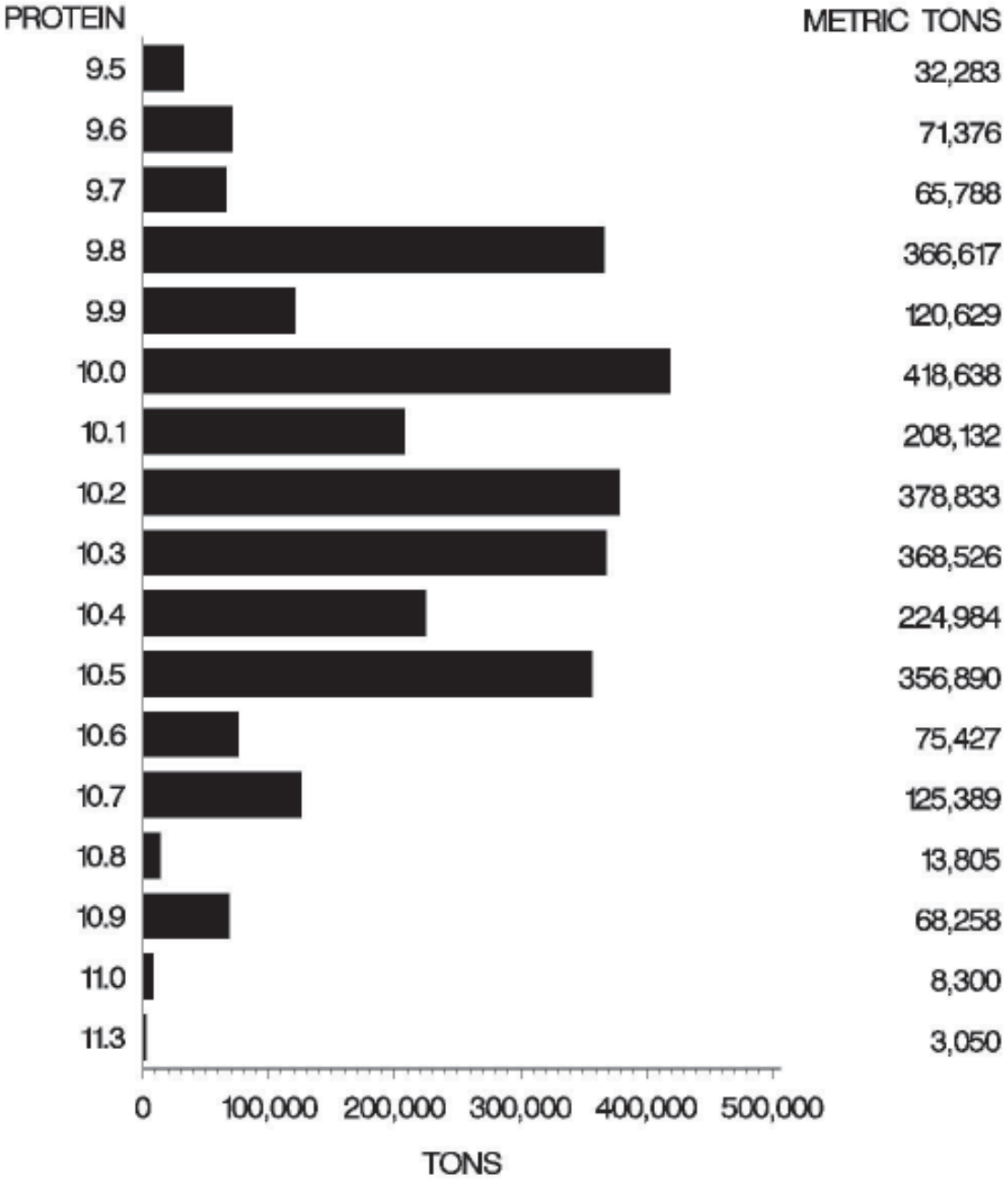

Table 5. Summary of export Durum wheat quality, factor averages by grade, 2001-2003

			2001				2002				2003			
Factor	Grade	Grade Limit	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High
Test Weight (lb/bu)	**U.S. No. 1**	60.0	21	62.3	61.2	63.6	38	62.5	60.3	63.7	38	62.6	60.3	64.5
	U.S. No. 2	58.0	39	60.9	59.9	63.3	50	60.7	59.7	63.4	54	60.7	59.8	63.1
	U.S. No. 3	56.0	13	60.0	59.0	60.3	2	60.2	59.3	60.3	2	60.1	60.0	60.1
	U.S. No. 4	54.0	1	59.4	59.4	59.4	1	58.6	58.6	58.6	--	--	--	--
	U.S. No. 5		28	58.5	57.7	59.5	4	58.0	57.9	58.5	3	58.6	58.4	58.9
	U.S. Sample Grade	N/A	17	58.6	56.5	60.5	3	58.1	58.0	59.3	4	58.4	58.0	58.5
	All lots	N/A	119	59.9	56.5	63.6	98	61.0	57.9	63.7	101	61.2	58.0	64.5
Test Weight (kg/hl)	**U.S. No. 1**	N/A	21	81.1	79.7	82.7	38	81.4	78.5	83.0	38	81.6	78.5	83.9
	U.S. No. 2	N/A	39	79.4	78.0	82.4	50	79.0	77.7	82.5	54	79.1	77.8	82.1
	U.S. No. 3	N/A	13	78.1	76.8	78.6	2	78.4	77.2	78.6	2	78.2	78.2	78.2
	U.S. No. 4	N/A	1	77.3	77.3	77.3	1	76.3	76.3	76.3	--	--	--	--
	U.S. No. 5		28	76.2	75.1	77.4	4	75.5	75.4	76.3	3	76.4	76.1	76.7
	U.S. Sample Grade	N/A	17	76.3	73.6	78.7	3	75.7	75.6	77.2	4	76.1	75.5	76.2
	All lots	N/A	119	78.0	73.6	82.7	98	79.4	75.4	83.0	101	79.7	75.5	83.9
Moisture	**U.S. No. 1**	N/A	20	7.5	6.4	12.2	38	7.2	6.0	14.5	38	7.8	6.2	12.2
	U.S. No. 2	N/A	39	11.7	6.7	12.7	50	11.7	9.9	12.4	54	11.9	6.9	12.9
	U.S. No. 3	N/A	13	12.3	11.9	12.6	2	11.2	11.1	12.2	2	10.9	10.5	12.6
	U.S. No. 4	N/A	1	12.6	12.6	12.6	1	12.4	12.4	12.4	--	--	--	--
	U.S. No. 5		28	12.4	12.0	12.8	4	12.2	12.0	12.3	3	12.5	12.2	12.7
	U.S. Sample Grade	N/A	17	12.4	12.0	12.7	3	12.2	12.1	12.3	4	12.6	12.5	12.7
	All lots	N/A	118	11.5	6.4	12.8	98	10.1	6.0	14.5	101	10.4	6.2	12.9
Heat-damaged Kernels	**U.S. No. 1**	0.2	21	0.0	0.0	0.0	38	0.0	0.0	0.1	38	0.0	0.0	0.0
	U.S. No. 2	0.2	39	0.0	0.0	0.0	50	0.0	0.0	0.0	54	0.0	0.0	0.0
	U.S. No. 3	0.5	13	0.0	0.0	0.0	2	0.0	0.0	0.0	2	0.0	0.0	0.0
	U.S. No. 4	1.0	1	0.0	0.0	0.0	1	0.0	0.0	0.0	--	--	--	--
	U.S. No. 5		28	0.0	0.0	0.0	4	0.0	0.0	0.0	3	0.0	0.0	0.0
	U.S. Sample Grade	N/A	17	0.0	0.0	0.2	3	0.0	0.0	0.0	4	0.0	0.0	0.0
	All lots	N/A	119	0.0	0.0	0.2	98	0.0	0.0	0.1	101	0.0	0.0	0.0
Damaged Kernels (Total)	**U.S. No. 1**	2.0	21	0.9	0.2	1.3	38	0.8	0.2	1.5	38	0.7	0.2	1.4
	U.S. No. 2	4.0	39	2.3	0.0	3.6	50	2.3	0.4	3.1	54	2.3	0.4	3.4
	U.S. No. 3	7.0	13	5.6	4.7	6.1	2	5.0	4.1	5.1	2	4.2	4.2	4.3
	U.S. No. 4	10.0	1	9.2	9.2	9.2	1	6.7	6.7	6.7	--	--	--	--
	U.S. No. 5		28	11.0	8.2	13.0	4	11.0	8.9	12.8	3	10.9	9.7	12.3
	U.S. Sample Grade	N/A	17	15.1	5.4	19.2	3	10.9	10.6	15.4	4	14.4	13.0	15.0
	All lots	N/A	119	7.2	0.0	19.2	98	2.9	0.2	15.4	101	3.0	0.2	15.0

N/A = Does not apply.
-- = No lots reported in this category.

continued

Table 5. Summary of export Durum wheat quality, factor averages by grade, 2001-2003--Continued

			2001				2002				2003			
Factor	**Grade**	**Grade Limit**	**No. of Lots**	**Avg.**	**Low**	**High**	**No. of Lots**	**Avg.**	**Low**	**High**	**No. of Lots**	**Avg.**	**Low**	**High**
Foreign Material	**U.S. No. 1**	0.4	21	0.2	0.1	0.3	38	0.2	0.1	0.4	38	0.2	0.1	0.3
	U.S. No. 2	0.7	39	0.2	0.1	0.5	50	0.2	0.1	0.6	54	0.2	0.0	0.4
	U.S. No. 3	1.3	13	0.3	0.2	0.5	2	0.2	0.2	0.2	2	0.3	0.3	0.4
	U.S. No. 4	3.0	1	0.3	0.3	0.3	1	0.5	0.5	0.5	--	--	--	--
	U.S. No. 5		28	0.4	0.2	0.7	4	0.5	0.3	0.8	3	0.5	0.3	0.6
	U.S. Sample Grade	N/A	17	0.4	0.2	0.7	3	0.4	0.3	0.5	4	0.5	0.3	0.6
	All lots	N/A	119	0.3	0.1	0.7	98	0.2	0.1	0.8	101	0.2	0.0	0.6
Shrunken and Broken	**U.S. No. 1**	3.0	21	0.7	0.5	1.7	38	0.7	0.3	1.9	38	0.6	0.2	1.9
	U.S. No. 2	5.0	39	1.5	0.4	2.0	50	1.8	0.4	2.2	54	1.6	0.7	2.0
	U.S. No. 3	8.0	13	1.7	1.4	2.0	2	1.6	1.6	2.1	2	1.5	1.2	1.6
	U.S. No. 4	12.0	1	2.0	2.0	2.0	1	2.4	2.4	2.4	--	--	--	--
	U.S. No. 5		28	2.2	1.9	2.7	4	2.4	2.3	3.1	3	2.2	1.9	2.5
	U.S. Sample Grade	N/A	17	2.3	1.2	2.6	3	2.7	2.4	2.9	4	2.2	2.0	2.4
	All lots	N/A	119	1.8	0.4	2.7	98	1.5	0.3	3.1	101	1.3	0.2	2.5
Total Defects[1]	**U.S. No. 1**	3.0	21	1.8	0.9	2.9	38	1.6	0.8	2.9	38	1.5	0.6	2.9
	U.S. No. 2	5.0	39	4.0	1.3	5.0	50	4.3	1.0	5.0	54	4.1	1.6	5.0
	U.S. No. 3	8.0	13	7.6	6.4	8.0	2	6.9	6.4	6.9	2	6.1	5.9	6.1
	U.S. No. 4	12.0	1	11.5	11.5	11.5	1	9.6	9.6	9.6	--	--	--	--
	U.S. No. 5		28	13.6	10.5	15.2	4	13.9	12.5	16.7	3	13.6	12.8	14.5
	U.S. Sample Grade	N/A	17	17.8	7.0	21.5	3	14.0	13.7	18.3	4	17.1	15.5	18.0
	All lots	N/A	119	9.2	0.9	21.5	98	4.6	0.8	18.3	101	4.5	0.6	18.0
Dockage	**U.S. No. 1**	N/A	22	0.5	0.1	0.7	38	0.5	0.3	0.9	38	0.5	0.2	0.7
	U.S. No. 2	N/A	37	0.7	0.3	1.2	48	0.7	0.1	1.2	54	0.6	0.3	1.0
	U.S. No. 3	N/A	13	0.6	0.6	0.7	2	0.8	0.8	0.8	2	0.7	0.7	0.8
	U.S. No. 4	N/A	1	0.7	0.7	0.7	1	0.7	0.7	0.7	--	--	--	--
	U.S. No. 5		27	0.8	0.6	1.0	4	0.9	0.9	0.9	3	0.8	0.6	1.0
	U.S. Sample Grade	N/A	17	0.8	0.5	1.6	3	1.0	0.9	1.0	4	1.0	0.9	1.2
	All lots	N/A	117	0.7	0.1	1.6	96	0.6	0.1	1.2	101	0.6	0.2	1.2
Contrasting Classes	**U.S. No. 1**	1.0	21	0.1	0.0	0.9	38	0.2	0.0	0.8	38	0.2	0.0	0.8
	U.S. No. 2	2.0	39	0.9	0.0	1.9	50	0.9	0.1	2.0	54	0.9	0.0	1.9
	U.S. No. 3	3.0	13	0.9	0.0	2.2	2	0.9	0.9	1.0	2	0.4	0.0	0.5
	U.S. No. 4	10.0	1	1.1	1.1	1.1	1	1.0	1.0	1.0	--	--	--	--
	U.S. No. 5		28	1.6	0.5	5.9	4	1.3	0.8	1.4	3	1.0	0.7	1.7
	U.S. Sample Grade	N/A	17	2.1	0.2	6.9	3	1.5	0.8	1.7	4	1.3	1.0	1.8
	All lots	N/A	119	1.1	0.0	6.9	98	0.7	0.0	2.0	101	0.7	0.0	1.9

N/A = Does not apply.
-- = No lots reported in this category.

continued

Table 5. Summary of export Durum wheat quality, factor averages by grade, 2001-2003--Continued

			2001				2002				2003			
Factor	Grade	Grade Limit	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High
Protein (as is basis)	**U.S. No. 1**	N/A	14	14.9	12.8	16.0	33	14.0	12.0	15.1	28	13.9	11.7	15.1
	U.S. No. 2	N/A	16	14.1	13.4	15.6	14	13.9	13.3	14.3	32	14.1	13.0	15.0
	U.S. No. 3	N/A	2	14.1	14.1	14.2	1	14.1	14.1	14.1	1	14.0	14.0	14.0
	U.S. No. 4	N/A	1	14.2	14.2	14.2	1	14.1	14.1	14.1	–	–	–	–
	U.S. No. 5		13	14.2	14.1	14.5	–	–	–	–	1	13.7	13.7	13.7
	U.S. Sample Grade	N/A	3	14.6	14.2	14.8	–	–	–	–	1	13.7	13.7	13.7
	All lots	N/A	49	14.4	12.8	16.0	49	13.9	12.0	15.1	63	14.0	11.7	15.1
Protein (12% moisture)	**U.S. No. 1**	N/A	14	13.9	12.1	14.4	33	13.2	11.4	14.5	28	13.2	11.1	15.0
	U.S. No. 2	N/A	16	14.0	13.0	15.3	14	13.9	13.1	14.2	32	14.1	12.4	14.9
	U.S. No. 3	N/A	2	14.2	14.2	14.2	1	14.1	14.1	14.1	1	14.1	14.1	14.1
	U.S. No. 4	N/A	1	14.3	14.3	14.3	1	14.2	14.2	14.2	–	–	–	–
	U.S. No. 5		13	14.3	14.2	14.5	–	–	–	–	1	13.8	13.8	13.8
	U.S. Sample Grade	N/A	3	14.7	14.3	14.9	–	–	–	–	1	13.8	13.8	13.8
	All lots	N/A	49	14.1	12.1	15.3	49	13.4	11.4	14.5	63	13.7	11.1	15.0

[1] The sum of the component factor averages may not equal the average for this factor due to rounding.

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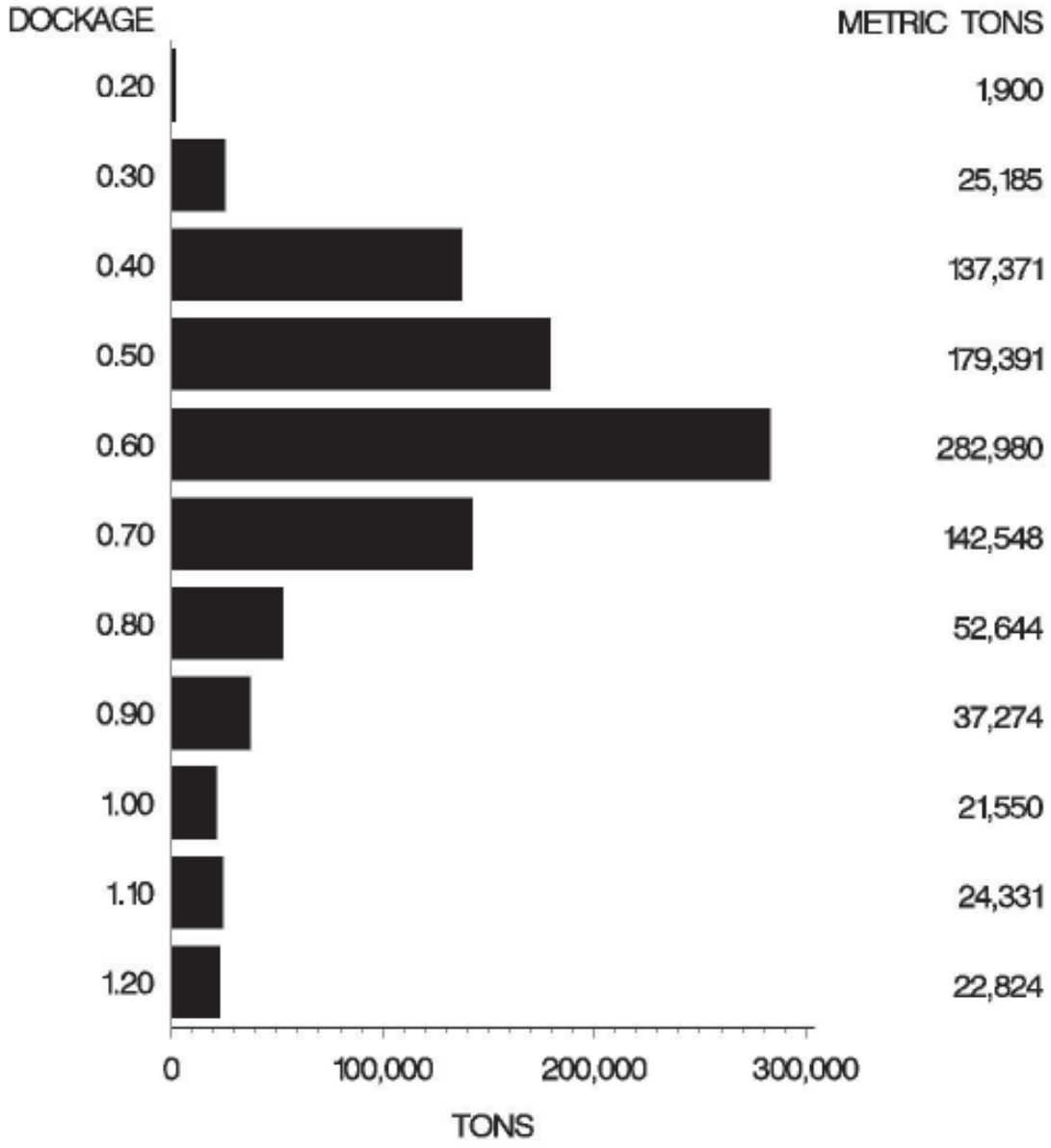
DISTRIBUTION FOR DOCKAGE — ALL GRADES

DU



U.S. WHEAT EXPORTED, 2003

DISTRIBUTION FOR PROTEIN (12% M) — ALL GRADES

DU

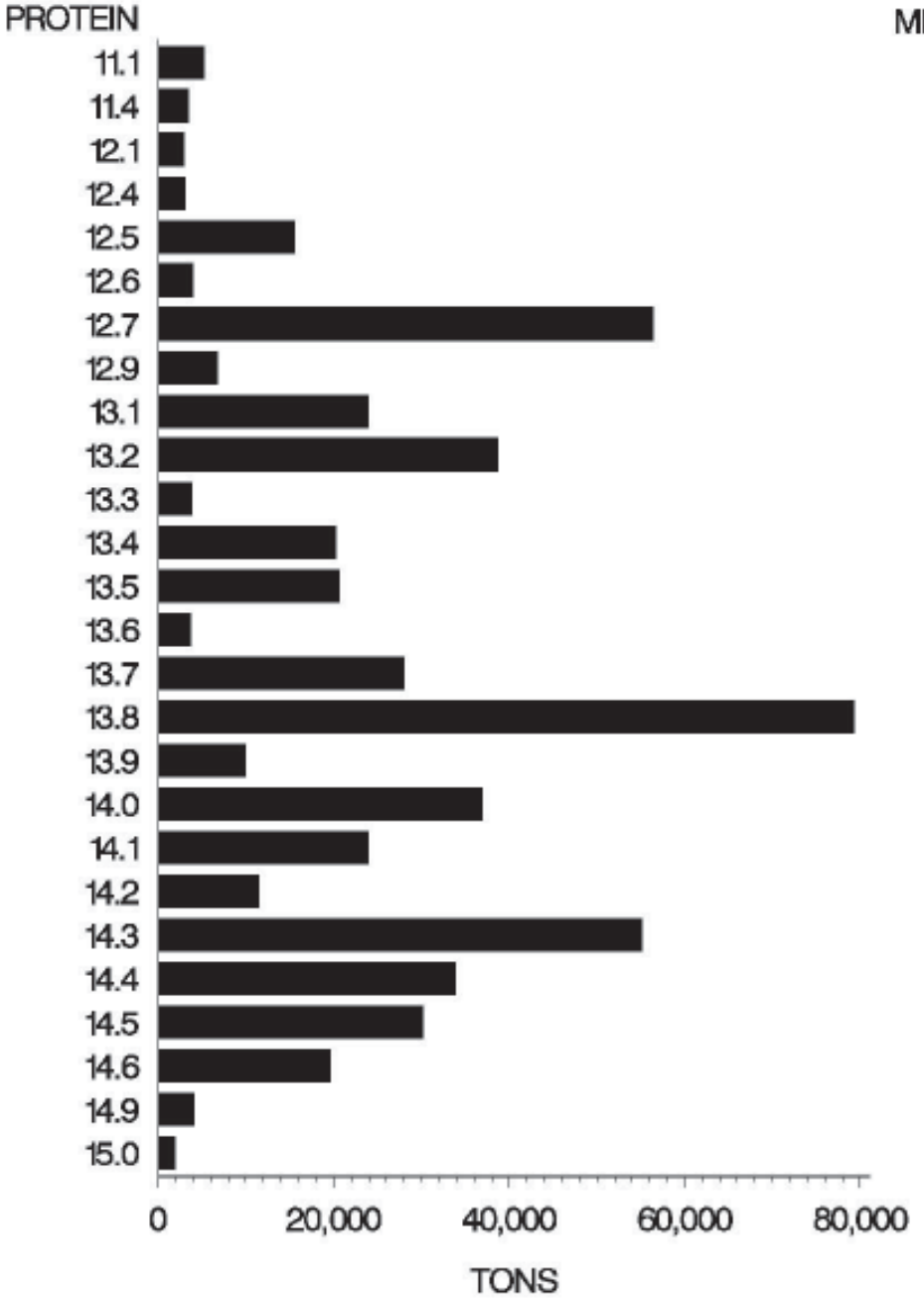


Table 6. Summary of export Soft White wheat quality, factor averages by grade, 2001-2003

			2001				2002				2003			
Factor	Grade	Grade Limit	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High
Test Weight (lb/bu)	U.S. No. 1	60.0	159	62.0	60.4	65.0	174	61.7	60.3	63.0	177	61.5	60.2	63.2
	U.S. No. 2	58.0	249	61.8	59.5	63.3	207	61.5	59.6	63.2	180	61.0	58.4	62.8
	All lots	N/A	408	61.8	59.5	65.0	381	61.5	59.6	63.2	357	61.1	58.4	63.2
Test Weight (kg/hl)	U.S. No. 1	N/A	159	81.5	79.5	85.4	174	81.2	79.3	82.8	177	80.9	79.2	83.1
	U.S. No. 2	N/A	249	81.3	78.3	83.2	207	80.9	78.4	83.1	180	80.2	76.9	82.6
	All lots	N/A	408	81.3	78.3	85.4	381	80.9	78.4	83.1	357	80.3	76.9	83.1
Moisture	U.S. No. 1	N/A	159	9.7	8.8	12.4	174	10.0	8.7	11.8	177	9.9	8.3	12.1
	U.S. No. 2	N/A	249	9.7	8.6	12.7	207	9.8	8.8	10.9	180	9.5	8.2	10.4
	All lots	N/A	408	9.7	8.6	12.7	381	9.8	8.7	11.8	357	9.6	8.2	12.1
Heat-damaged Kernels	U.S. No. 1	0.2	159	0.0	0.0	0.0	174	0.0	0.0	0.1	177	0.0	0.0	0.0
	U.S. No. 2	0.2	249	0.0	0.0	0.0	207	0.0	0.0	0.1	180	0.0	0.0	0.0
	All lots	N/A	408	0.0	0.0	0.0	381	0.0	0.0	0.1	357	0.0	0.0	0.0
Damaged Kernels (Total)	U.S. No. 1	2.0	159	0.1	0.0	1.0	174	0.2	0.0	1.3	177	0.1	0.0	0.9
	U.S. No. 2	4.0	249	0.2	0.0	1.8	207	0.1	0.0	0.5	180	0.2	0.0	1.4
	All lots	N/A	408	0.2	0.0	1.8	381	0.1	0.0	1.3	357	0.1	0.0	1.4
Foreign Material	U.S. No. 1	0.4	159	0.2	0.0	0.4	174	0.1	0.0	0.4	177	0.1	0.0	0.4
	U.S. No. 2	0.7	249	0.2	0.0	0.6	207	0.2	0.0	0.5	180	0.1	0.0	0.4
	All lots	N/A	408	0.2	0.0	0.6	381	0.2	0.0	0.5	357	0.1	0.0	0.4
Shrunken and Broken	U.S. No. 1	3.0	159	1.0	0.4	2.3	174	1.1	0.5	1.8	177	1.1	0.3	1.7
	U.S. No. 2	5.0	249	1.0	0.5	2.1	207	1.2	0.8	1.8	180	1.2	0.8	1.6
	All lots	N/A	408	1.0	0.4	2.3	381	1.2	0.5	1.8	357	1.2	0.3	1.7
Total Defects[1]	U.S. No. 1	3.0	159	1.3	0.6	2.5	174	1.4	0.8	2.6	177	1.3	0.3	2.6
	U.S. No. 2	5.0	249	1.3	0.6	3.0	207	1.4	1.0	2.1	180	1.5	0.9	2.7
	All lots	N/A	408	1.3	0.6	3.0	381	1.4	0.8	2.6	357	1.5	0.3	2.7
Dockage	U.S. No. 1	N/A	159	0.4	0.1	0.6	174	0.3	0.1	0.5	177	0.3	0.1	0.5
	U.S. No. 2	N/A	247	0.4	0.1	1.1	206	0.4	0.2	0.7	180	0.4	0.2	0.8
	All lots	N/A	406	0.4	0.1	1.1	380	0.4	0.1	0.7	357	0.4	0.1	0.8
Wheat of Other Classes	U.S. No. 1	3.0	159	0.3	0.0	1.0	174	0.3	0.0	1.0	177	0.3	0.0	1.5
	U.S. No. 2	5.0	249	0.7	0.0	2.3	207	0.5	0.0	3.8	180	0.4	0.0	2.2
	All lots	N/A	408	0.6	0.0	2.3	381	0.4	0.0	3.8	357	0.4	0.0	2.2
Contrasting Classes	U.S. No. 1	1.0	159	0.3	0.0	1.0	174	0.3	0.0	1.0	177	0.3	0.0	1.0
	U.S. No. 2	2.0	249	0.7	0.0	1.9	207	0.4	0.0	1.4	180	0.4	0.0	1.9
	All lots	N/A	408	0.6	0.0	1.9	381	0.4	0.0	1.4	357	0.4	0.0	1.9

continued

Table 6. Summary of export Soft White wheat quality, factor averages by grade, 2001-2003--Continued

			2001				2002				2003			
Factor	**Grade**	**Grade Limit**	**No. of Lots**	**Avg.**	**Low**	**High**	**No. of Lots**	**Avg.**	**Low**	**High**	**No. of Lots**	**Avg.**	**Low**	**High**
Protein (as is basis)	**U.S. No. 1**	N/A	156	10.0	8.0	11.8	172	10.3	8.2	12.1	175	10.2	8.1	11.6
	U.S. No. 2	N/A	224	10.1	0.4	11.5	187	10.8	8.7	12.1	169	10.8	9.5	11.5
	All lots	N/A	380	10.1	0.4	11.8	359	10.7	8.2	12.1	344	10.7	8.1	11.6
Protein (12% moisture)	**U.S. No. 1**	N/A	156	9.7	7.7	11.4	172	10.1	8.0	11.8	175	10.0	8.0	11.2
	U.S. No. 2	N/A	224	9.9	0.4	11.2	187	10.5	8.5	11.8	169	10.5	9.3	11.1
	All lots	N/A	380	9.8	0.4	11.4	359	10.4	8.0	11.8	344	10.4	8.0	11.2

N/A = Does not apply.
-- = No lots reported in this category.
[1]The sum of the component factor averages may not equal the average for this factor due to rounding.

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DISTRIBUTION FOR DOCKAGE — ALL GRADES

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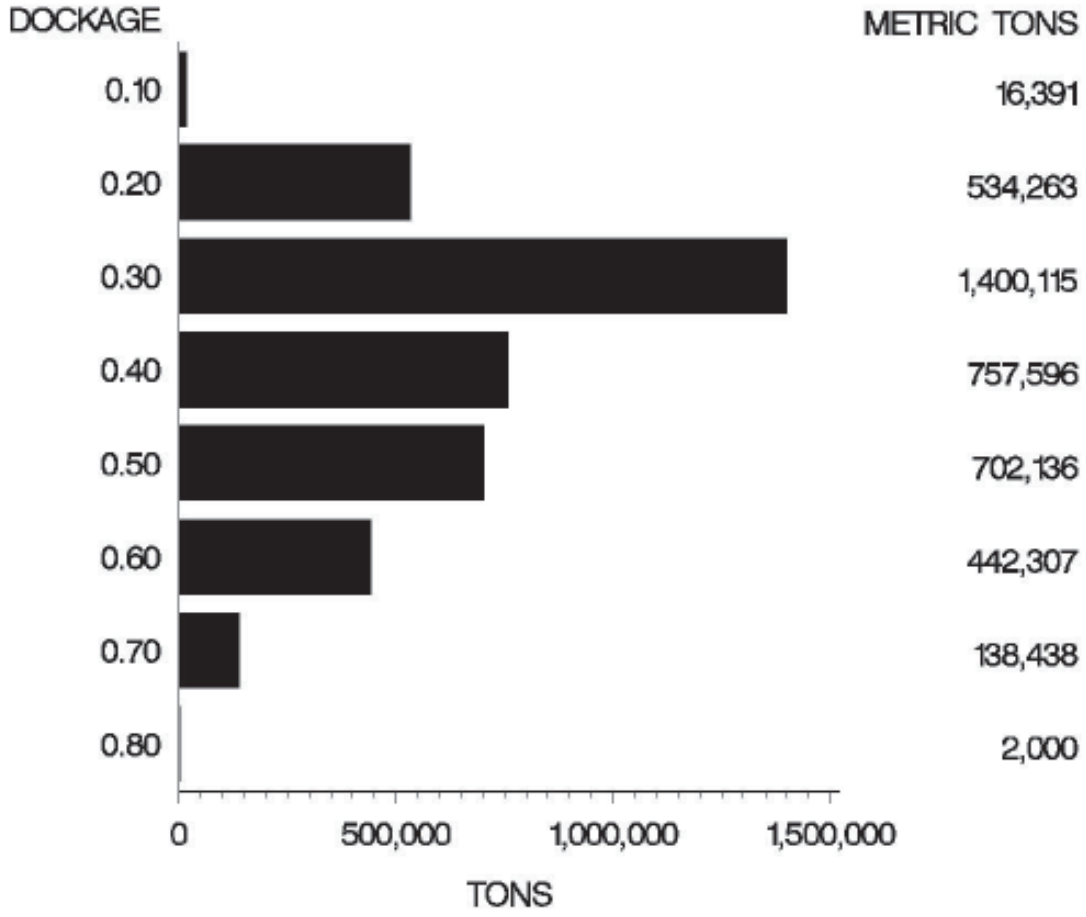

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DISTRIBUTION FOR PROTEIN (12% M) — ALL GRADES

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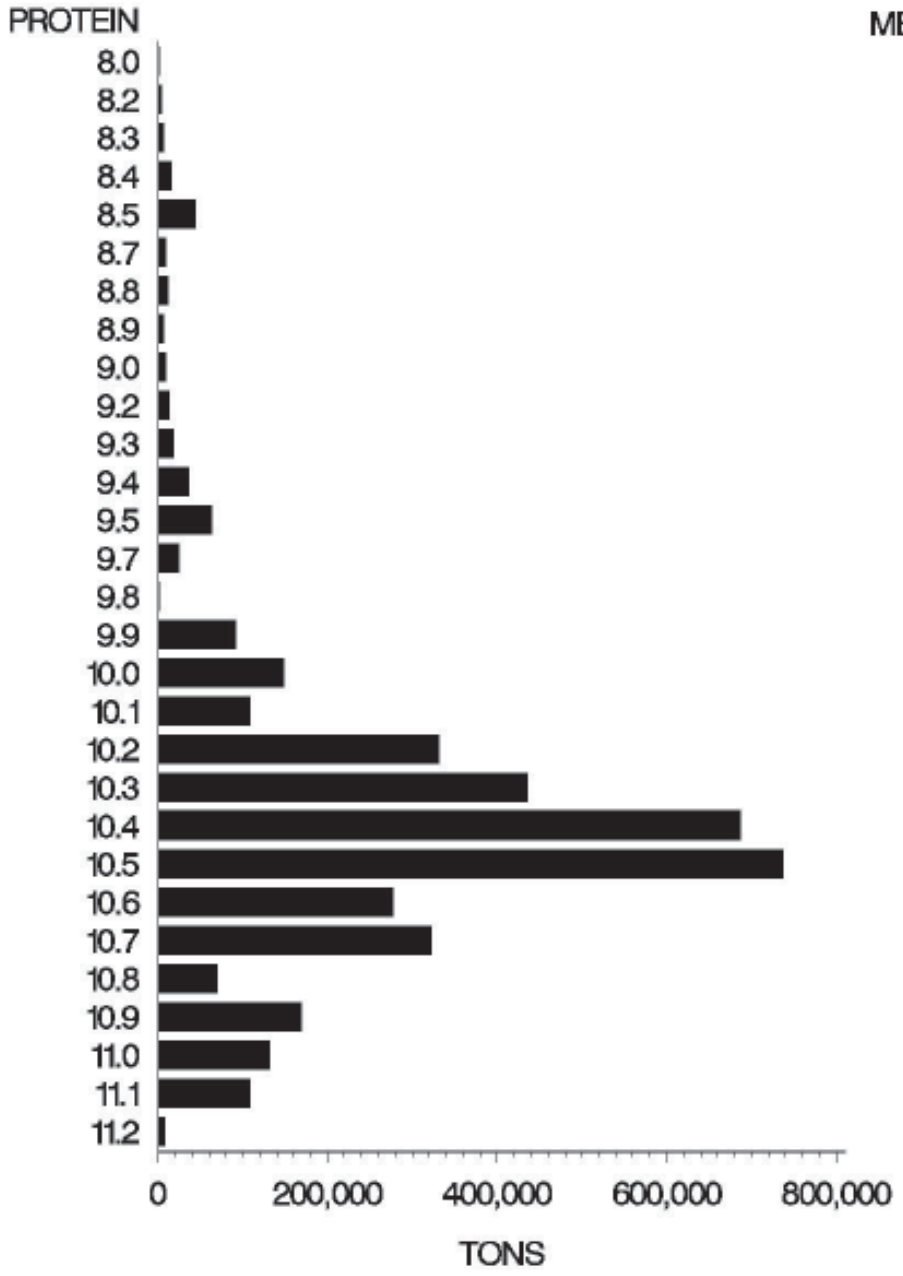

Table 7. Summary of export Hard White wheat quality, 2001-2003

			2001				2002				2003			
Factor	Grade	Grade Limit	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High
Test Weight (lb/bu)	U.S. No. 2	58.0	4	61.7	60.4	62.6	5	62.1	59.6	63.0	6	62.5	61.5	62.7
	All lots	N/A	4	61.7	60.4	62.6	5	62.1	59.6	63.0	6	62.5	61.5	62.7
Test Weight (kg/hl)	U.S. No. 2	N/A	4	81.1	79.5	82.3	5	81.6	78.4	82.8	6	82.1	80.9	82.5
	All lots	N/A	4	81.1	79.5	82.3	5	81.6	78.4	82.8	6	82.1	80.9	82.5
Moisture	U.S. No. 2	N/A	4	11.0	9.5	11.8	5	9.6	8.3	10.1	6	10.4	8.6	10.7
	All lots	N/A	4	11.0	9.5	11.8	5	9.6	8.3	10.1	6	10.4	8.6	10.7
Heat-damaged Kernels	U.S. No. 2	0.2	4	0.0	0.0	0.0	5	0.0	0.0	0.0	6	0.0	0.0	0.0
	All lots	N/A	4	0.0	0.0	0.0	5	0.0	0.0	0.0	6	0.0	0.0	0.0
Damaged Kernels (Total)	U.S. No. 2	4.0	4	0.3	0.0	0.5	5	0.2	0.0	0.5	6	0.6	0.0	0.9
	All lots	N/A	4	0.3	0.0	0.5	5	0.2	0.0	0.5	6	0.6	0.0	0.9
Foreign Material	U.S. No. 2	0.7	4	0.1	0.0	0.1	5	0.1	0.1	0.1	6	0.1	0.1	0.2
	All lots	N/A	4	0.1	0.0	0.1	5	0.1	0.1	0.1	6	0.1	0.1	0.2
Shrunken and Broken	U.S. No. 2	5.0	4	1.8	1.4	2.9	5	1.7	0.9	3.7	6	1.5	0.8	1.9
	All lots	N/A	4	1.8	1.4	2.9	5	1.7	0.9	3.7	6	1.5	0.8	1.9
Total Defects	U.S. No. 2	5.0	4	2.1	1.7	3.0	5	2.0	1.0	3.8	6	2.2	0.9	2.9
	All lots	N/A	4	2.1	1.7	3.0	5	2.0	1.0	3.8	6	2.2	0.9	2.9
Dockage	U.S. No. 2	N/A	4	0.5	0.3	0.8	5	0.5	0.2	0.7	6	0.6	0.2	0.7
	All lots	N/A	4	0.5	0.3	0.8	5	0.5	0.2	0.7	6	0.6	0.2	0.7
Wheat of other Classes	U.S. No. 2	5.0	4	0.7	0.2	1.8	5	0.6	0.0	1.5	6	0.7	0.0	1.2
	All lots	N/A	4	0.7	0.2	1.8	5	0.6	0.0	1.5	6	0.7	0.0	1.2
Contrasting Classes	U.S. No. 2	2.0	4	0.6	0.2	0.7	5	0.6	0.0	1.5	6	0.6	0.0	0.8
	All lots	N/A	4	0.6	0.2	0.7	5	0.6	0.0	1.5	6	0.6	0.0	0.8
Protein (as is basis)	U.S. No. 1	N/A	3	12.8	12.6	13.2	5	13.3	11.7	15.3	6	12.1	11.4	13.8
	All lots	N/A	3	12.8	12.6	13.2	5	13.3	11.7	15.3	6	12.1	11.4	13.8
Protein (12% moisture)	U.S. No. 1	N/A	3	12.7	12.6	12.8	5	12.9	11.2	14.9	6	11.9	11.2	13.6
	All lots	N/A	3	12.7	12.6	12.8	5	12.9	11.2	14.9	6	11.9	11.2	13.6

N/A = Does not apply.
-- = No lots reported in this category.

Table 8. Summary of export Mixed wheat quality, 2001-2003

			2001				2002				2003			
Factor	Grade	Grade Limit	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High	No. of Lots	Avg.	Low	High
Test Weight (lb/bu)	U.S. No. 2	58.0	–	–	–	–	2	60.2	60.1	60.3	7	59.5	58.8	60.1
	All lots	N/A	–	–	–	–	2	60.2	60.1	60.3	7	59.5	58.8	60.1
Test Weight (kg/hl)	U.S. No. 2	N/A	–	–	–	–	2	79.2	79.0	79.4	7	78.3	77.4	79.0
	All lots	N/A	–	–	–	–	2	79.2	79.0	79.4	7	78.3	77.4	79.0
Moisture	U.S. No. 2	N/A	–	–	–	–	2	12.5	12.3	12.8	7	13.0	12.6	13.2
	All lots	N/A	–	–	–	–	2	12.5	12.3	12.8	7	13.0	12.6	13.2
Heat-damaged Kernels	U.S. No. 2	0.2	–	–	–	–	2	0.0	0.0	0.0	7	0.0	0.0	0.0
	All lots	N/A	–	–	–	–	2	0.0	0.0	0.0	7	0.0	0.0	0.0
Damaged Kernels (Total)	U.S. No. 2	4.0	–	–	–	–	2	1.7	1.2	2.3	7	1.8	1.4	2.2
	All lots	N/A	–	–	–	–	2	1.7	1.2	2.3	7	1.8	1.4	2.2
Foreign Material	U.S. No. 2	0.7	–	–	–	–	2	0.2	0.1	0.3	7	0.2	0.1	0.3
	All lots	N/A	–	–	–	–	2	0.2	0.1	0.3	7	0.2	0.1	0.3
Shrunken and Broken	U.S. No. 2	5.0	–	–	–	–	2	1.1	1.0	1.2	7	1.7	1.5	1.8
	All lots	N/A	–	–	–	–	2	1.1	1.0	1.2	7	1.7	1.5	1.8
Total Defects	U.S. No. 2	5.0	–	–	–	–	2	3.0	2.3	3.8	7	3.6	3.1	4.1
	All lots	N/A	–	–	–	–	2	3.0	2.3	3.8	7	3.6	3.1	4.1
Dockage	U.S. No. 2	N/A	–	–	–	–	2	0.8	0.8	0.9	7	0.8	0.5	1.0
	All lots	N/A	–	–	–	–	2	0.8	0.8	0.9	7	0.8	0.5	1.0
Protein (as is basis)	U.S. No. 2	N/A	–	–	–	–	2	14.7	14.5	14.8	7	14.0	13.9	14.1
	All lots	N/A	–	–	–	–	2	14.7	14.5	14.8	7	14.0	13.9	14.1
Protein (12% moisture)	U.S. No. 2	N/A	–	–	–	–	2	14.8	14.6	14.9	7	14.1	14.1	14.2
	All lots	N/A	–	–	–	–	2	14.8	14.6	14.9	7	14.1	14.1	14.2

-- = No lots reported in this category.