



NEWS LETTER

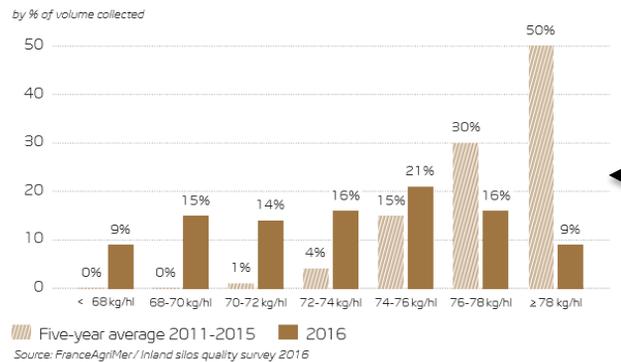
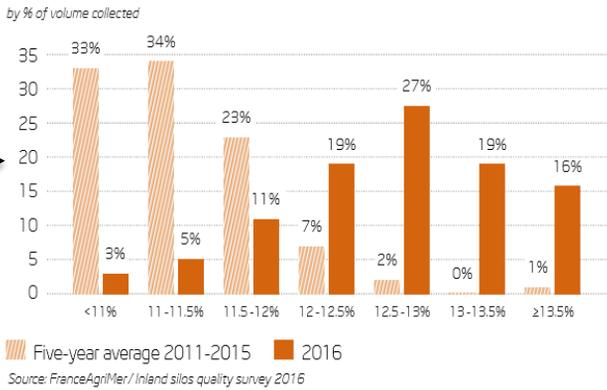
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2016 MILLING WHEAT HARVEST : A COMPLETELY ATYPICAL YEAR

Lack of sunshine AND surplus of rains led to low yields in France (See Newsletter #15). Quality of grains was also negatively impacted. Most qualitative parameters reach levels never known for French crops.

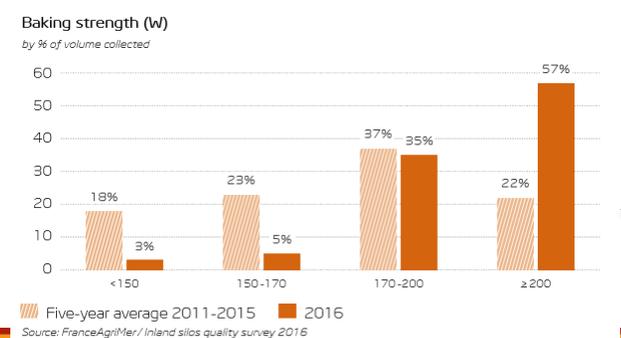
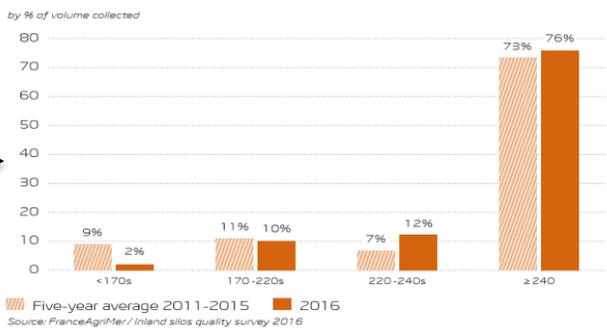
CARACTERISTICS OF THE QUALITY OF FRENCH MILLING WHEAT IN 2016

The year's different climatic conditions resulted in great variations in protein contents between regions. Protein contents are particularly high this year in the Northern half of the country, above the levels normally observed in these regions, in relation to the low yields. In the Southern, acceptable yields meet a satisfactory protein level. In total 92 % French wheat has a protein content above 11,5 %.



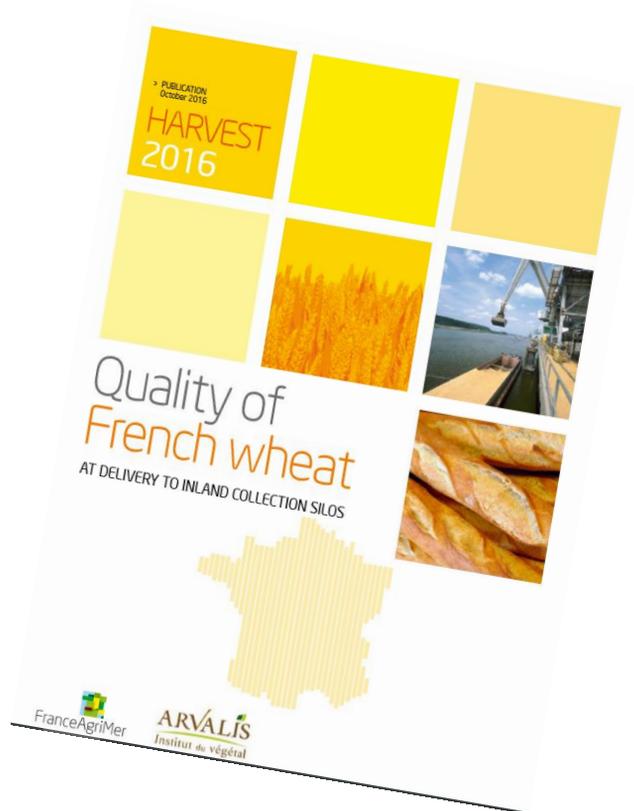
The extreme climatic conditions during the grain filling period were highly detrimental to specific weights of milling wheat. While the five-year average was 77,8 kg/hl, in 2016, only 24 % of wheat is above 76 kg/hl and 38 % are below 72 kg/hl. The specific weights are very mixed depending the region: the highest was recorded in the South and the lowest in the North-East of France.

Rainfalls stopped during harvest, the Hagberg falling numbers showed a very good level across the country. Globally, 88 % of wheat harvested exceeds 220 seconds, and only 2 % of the harvest scores below 170 seconds.



Regarding technological quality, the baking strength, in correlation with the protein rate, increased with almost 92 % of wheat over 170 10^{-4} J. The national average is 205 10^{-4} J. The doughs show a P/L average of 0,8 and 87 % of wheat shows less than 1. Water absorption during kneading is of a very good level this year. During shaping, the doughs are well balanced most of the time, neither too extensible nor too elastic. In certain cases fermentation can be significant and the dough slackens before being put in the oven.

A survey was carried out jointly by Arvalis (technical Institute) and FranceAgriMer (French Ministry of Agriculture) on samples collected for milling wheat and durum. The results are published in different languages and give a global quality picture of the harvest for each cereal production.



Here is the link to access the online version for Milling Wheat:

<http://franceexportcereales.org/wp-content/uploads/2015/06/ENQ-CER-qualite%CC%81BTanglais-A16.pdf>

"France Export Céréales" (FEC), is a non profit organization, founded in 1997 as an initiative of grain producers (wheat, other cereals & maize). It promotes French cereals and the French cereal sector on export markets and provides information to their members on current and future needs of France's export customers, so that they can adjust French offer to specific requirements, and capture new markets.

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