Quality of french wheat 2014
2013-2014 campaign

**Autumn:**
- Bad conditions for sowing due to rain,
- Late and long period of sowing
- Soft temperature

**Winter:**
- Soft temperature
- Early ear 1 cm from crown

**Spring:**
- Wet and soft
- Stem elongation in good conditions
- Good valorization of nitrogen fertilizers

**Grain filling and ripening:**
- Good conditions at the beginning for grain filling
- 6 or 7 days of heat (>30°C)
- Then lots of rains occurred in several regions from 25th June with cold temperatures damaging specific weight and Hagberg falling number with problem of PHS

- Results are very variable from one region to the other and global quality is lower than usual with high yield
High volumes 37.4 Mt

- Stable wheat surfaces: 5 Mha
- A high yield: 7.5 t/ha (+0.1 t/ha)

High level of production

From FranceAgriMer September 10th 2014 / Agreste
French growers sowed 92% bread wheat

From FranceAgriMer / Varietal survey in the field 2014
The varietal turn-over is very dynamic

Evolution of the 5 main varieties

From FranceAgriMer / Varietal survey in the field 2014
About the results for 2014

A survey conducted with cooperatives

- Samples are collected in silos before drying and cleaning operations
- Samples = categories existing in silos: mixes of varieties or sometimes isolated varieties
- 527 samples
- Analysis by FranceAgriMer and ARVALIS labs: all the samples or a selection, depending on the analysis
Kernel hardness

- French wheat is medium-hard

Data 2014 not yet available

From FranceAgriMer / ARVALIS – Institut du végétal / Inland silos survey 2013
Water content

• 13.8% on national average, with a range from 12.2 to 15.5% according to region from South-East to North-West
• Suitable for grain storage / drying sometimes required
Specific Weight

- Long rainy period at the end of grain filling and during ripening led to a decrease of specific weight potential
- 76.3 kg/hl on average
- 60% of wheat are up to 76 kg/hl

Regional averages
From FranceAgriMer - Inland silos survey 2014

- < 76 kg/hl
- 76-77 kg/hl
- 77-78 kg/hl
- ≥ 78 kg/hl
Protein content

- 11.1% on average, from 10.3% to 13.3% according to region

![Regional averages](image)

*From FranceAgriMer - Inland silos survey 2014*
Hagberg Falling Number

- Long rainy period at the end of grain filling and during ripening
- Combined to cold temperature led to damage HFN with PHS problems in many situations

From FranceAgriMer - Inland silos survey 2014
Wet Gluten / Gluten Index

- Wet Gluten: 21.7% on average
- Gluten Index: 79 on average, dough behaviour is well-balanced
Baking Strength W and P/L ratio at Chopin Alveograph

- National average is 165 with values in a large range
- Suitable for different end-uses

Analysis made on samples with >140s HFN

- National average is 0.75
- Dough behaviour is well-balanced in many situations so very suitable for different end-uses

From FranceAgriMer - Inland silos survey 2014
The French baking test

Closed to the bakeries practices

Basic recipe: Flour + Water + Salt + Yeast + AA (20 ppm)

1. Dough mark / 100

2. Bread mark / 100

3. Crumb mark / 100

1 + 2 + 3 = Baking Value (/300)
Results at the Baking Test

Analysis made on samples with >140s HFN

- Results are good to very good for 60% of samples analysed:
  - Water absorption is good with a mean of 59.7%
  - Well-balanced dough behaviour during moulding
  - Loaf volume mean is high at 1660 cm³
  - Bread aspect is very good

Source: FranceAgriMer / ARVALIS – Institut du végétal / Inland silos survey 2014
To conclude

From FranceAgriMer - Inland silos survey 2014

An unusual harvest!
Thank you for your attention!