

Importance of Managing for Wheat Quality

Carl Schwinke – VP Grain Supply
Siemer Milling Company



Illinois Wheat Association
January 31, 2019



Siemer Milling Company
Teutopolis, IL
Built in 1979



Siemer Milling Company
Hopkinsville, KY
Built in 1995



Whitewater Mill LLC
West Harrison, IN
Built in 2015

List of Products Made from SRW

➤ Batter

➤ Biscuit

➤ Breading

➤ Brownie

➤ Cake

➤ Cookie

➤ Cone



➤ Cracker

➤ Doughnut

➤ English Muffin

➤ Gravy

➤ Pastry

➤ Pancake

➤ Pie



➤ Pretzel

➤ Roll

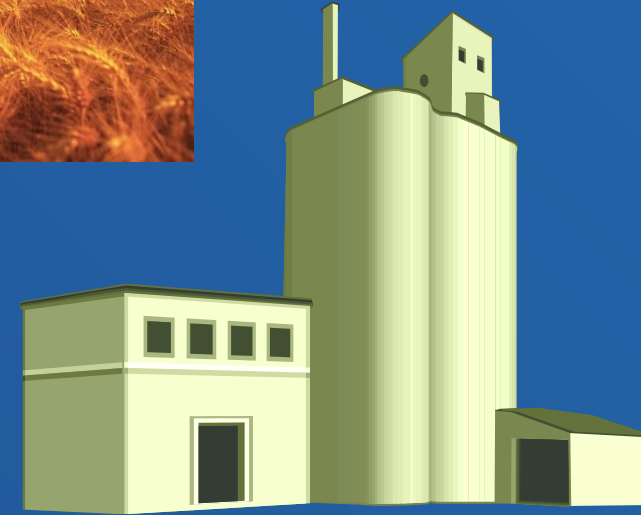
➤ Soup



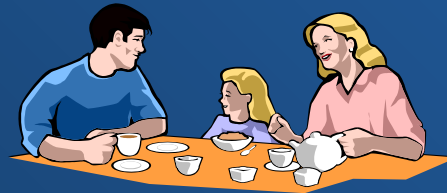
Producers



Processors



Consumers



High Quality Food

Starts with the Raw Material

Wheat



Producers and Millers Have Common Goals:

If every kernel develops to its potential:

- Highest Field Yield
- Highest Milling Yield
- Lowest Mycotoxin and Disease Levels

Timely harvest and proper storage preserves quality.



Industry is Working to:



- Improve Yields
- Reduce Inputs
- Increase Quality

Better Genetics



- Disease Resistant Varieties
- Higher Yield
- Good Flour Functionality

Better Diagnostic Tools



- Use Right Product at the Right Time
- Target Fertilizer and Fungicide Applications
- Timely Harvest

Hopkinsville, KY

2002-2012 Flowering period vs. Grain quality

Weather Data
Ft. Campbell, Kentucky

Grain Quality Data
1,000 Loads

Year	High Temp	Avg. Temp	Avg. High Humidity	Rain (In.)	# of Events	KY Yield	Moist.	TW	Protein	Falling No.	Dmg.	Vom.
2002	84°	64.8°	99.5	1.26	10	52	13.1	60.5	10.7	335	1.31	1.67
2003	84°	68.4°	99.5	6.57	9	62	12.9	59.3	10.0	243	6.33	3.95
2004	86°	64.9°	94.5	1.82	5	54	13.2	56.9	10.3	308	5.53	4.07
2005	80°	55.6°	97.8	2.22	4	68	13.2	61.9	9.7	350	1.29	<1.0
2006	73°	60.8°	97.3	2.40	10	71	12.9	59.8	10.0	362	2.30	1.1
2007	87°	70.3°	91.1	1.71	6	48	12.9	59.7	10.2	354	.60	0.3
2008	79°	60.5°	92.6	.41	7	71	12.7	60.3	9.3	331	.90	<.5
2009	79°	63.9°	98.3	4.68	11	57	12.3	57.1	9.4	366	3.25	2.89
2010	85°	65.6°	86.8	7.60	4	66	12.5	58.8	9.9	333	1.61	1.37
2011	79°	58.5°	96.1	7.36	7	70	13.1	60.4	9.6	342	.94	0.42
2012	83°	58.5°	96.1	1.03	5	63	13.1	60.4	10.9	351	1.55	0.24

Hopkinsville, KY

2013-2018 Flowering period vs. Grain quality

Weather Data Ft. Campbell, Kentucky

Grain Quality Data 1,000 Loads

Year	High Temp	Avg. Temp	Avg. High Humidity	Rain (In.)	# of Events	KY Yield	Moist.	TW	Protein	Falling No.	Dmg.	Vom.
2013	84°	64.8°	99.5	1.26	10	75	13.3	59.9	10.3	343	1.73	0.84
2014	84°	68.4°	99.5	6.57	9	71	13.3	59.9	9.52	349	1.55	1.43
2015	86°	64.9°	94.5	1.82	5	73	13.6	60.2	10.54	340	0.88	0.61
2016	80°	55.6°	97.8	2.22	4	80	13.2	59.9	9.5	354	0.70	0.15
2017	73°	60.8°	97.3	2.40	10	77	13.1	57.9	9.74	327	1.07	0.23
2018	87°	70.3°	91.1	1.71	6	66	13.1	57.7	9.71	325	1.35	0.87

Management of Fusarium Head Blight (Scab) of Wheat

A 2-Part American Society of Agronomy Webinar Series

[Register Now](#)

Watch Live or Later!

Fusarium head blight (i.e., scab) is one of the most destructive diseases that can affect wheat grown in the U.S. Both grain yield and grain quality losses can be observed when Fusarium head blight is severe. Quality losses include lower test weight and contamination of grain by mycotoxins [e.g., deoxynivalenol (DON or vomitoxin)] that are produced by the Fusarium head blight fungus (*Fusarium graminearum*).

Sponsored by



U.S. Wheat & Barley
Scab Initiative

Protect your wheat yields! Register for this 2-part webinar series to learn more about Fusarium head blight and the best practices available for managing the disease.

Part 1: Monday, February 11 • 11:00 AM CT

[Understanding the Basics of Fusarium Head Blight \(FHB\) of Small Grains and Management of FHB with Cultural Practices and Resistant Varieties](#)

Part 2: Monday, February 18 • 11:00 AM CT

[Management of Fusarium Head Blight with Fungicides](#)

Keys to Maximize Producer Profit

High Production

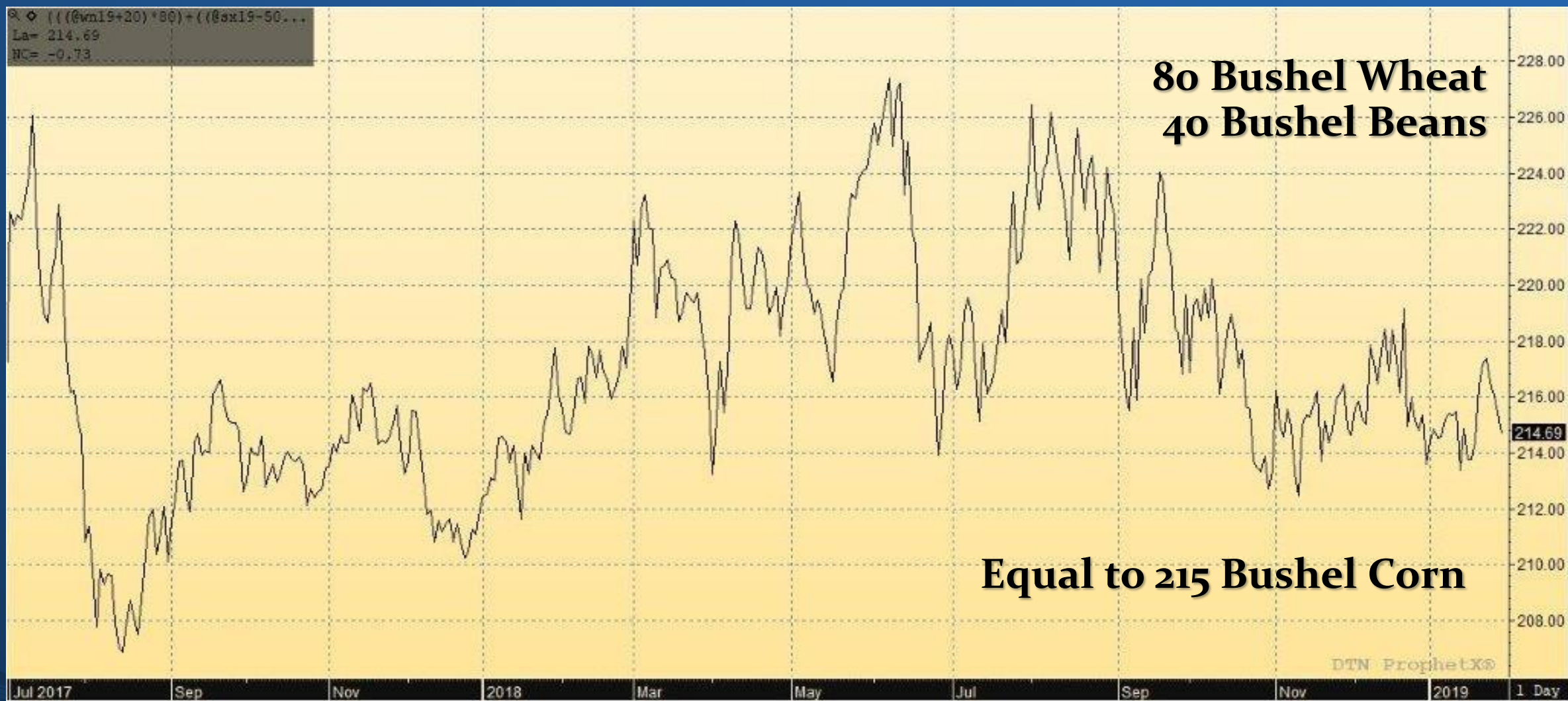


High Quality



Marketing Plan

Current Cash Values



Producers and Millers Have Common Goals:

If every kernel develops to its potential:

- Highest Field Yield
- Highest Milling Yield
- Lowest Mycotoxin and Disease Levels

Timely harvest and proper storage preserves quality.



2018 Wheat Double Crop Trials

Quality Data

	Test Weight	Moisture	Protein	Yield	Mixograph Absorption	Mixo @ 8 Minutes	Viscosity	Flour Protein
Mason Late Harvest	57.3	12.5	9.5	72.1%	54.8	16.6	2342	7.8
Mason Early Harvest	58.5	11.6	9.9	72.0%	56.1	17.8	2461	8.6
Marion Late Harvest	59.0	12.6	9.5	73.4%	55.2	20.0	2976	8.0
Marion Early Harvest	58.3	13.4	10.1	72.4%	56.0	14.3	3138	8.5
Wyoming Late Harvest	59.4	12.3	11.5	72.0%	58.2	14.0	1910	10.0
Wyoming Early Harvest	59.3	13.3	12.1	65.8%	58.5	15.2	1577	10.2

Importance of Managing for Wheat Quality



Carl Schwinke – VP Grain Supply
Siemer Milling Company
cschwinke@siemermilling.com
(217) 857-2247

Illinois Wheat Association
January 31, 2019