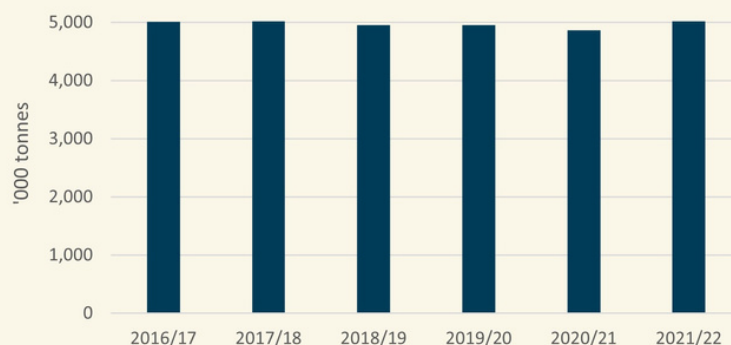




A strong market for UK wheat

Through economic crises and poor harvests, the nation's demand for flour remains strong, as does miller demand for homegrown wheat. Domestic wheat continues to account for over 80% of our requirements, a significant source of food security for the UK population. But as global demand for wheat increases, it is crucial that UK agriculture remains productive, sustainable and competitive, and millers have joined farmers and others across the chain in making this case to policymakers.

Total wheat usage by UK flour millers



Achieving specification

The pressures on inputs have led to some growers reconsidering their nitrogen application protocols. A number of economic analyses have indicated that milling wheat growers should continue to apply enough nitrogen to hit the typical milling specification. Growers are encouraged to refer to the AHDB tools and research providing guidance on nitrogen applications for wheat. What remains crucial is the need to understand the requirements of the market you supply and the contracts on offer to ensure changes to agronomy do not have an unintended effect on grain marketability.

Commitment to sustainability

Sectors across the country are under pressure to become more sustainable and limit their environmental impacts. In just the past 12 years, UK flour milling businesses have increased their energy efficiency by 10% and their delivery efficiency by 25%. However, it is vital that we look at the sustainability of our raw material too. Millers have been closely involved in research working to improve the functionality of wheat protein, providing wheat that meet protein requirements with a lower protein quantity, reducing the need for higher nitrogen inputs.



Ergot control

Ergot continues to be a problematic disease for arable farms across the country. Strict ergot limits affecting flour sold in Northern Ireland and EU member states have led to many mills reducing their ergot tolerances to zero or near zero. It is crucial that farmers view this as a food safety issue and address the disease on-farm by applying the available management strategies. Cleaning grain and knowing the specifications of your mill markets are key steps to avoid costly rejections.



UK FLOUR
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Wheat Varieties 2023

www.ukflourmillers.org/farmers

- The UK Flour Millers Wheat Guide provides the UK milling industry's views on wheat varieties and their relative values in the UK market. It complements other information provided in the 'AHDB Recommended Lists 2023/24 for cereals and oilseeds'.
- Seasonal variations in climate and growing conditions mean that varieties may vary in their agronomic performance, and that this could influence 'end-use' performance.
- The reliability and safety of milling wheat is of paramount importance. Millers only purchase wheat varieties in this guide that have been grown to assured standards such as those within the Red Tractor Combinable Crops Assurance Scheme or the Scottish Quality Crops Scheme.
- Harvested wheat should be properly stored using a HACCP approach (see the [AHDB Grain Storage Guide](#)). Different varieties should be separated within stores to maintain their full value. Even where varieties are of apparently similar value, mixing can reduce their marketability: a factor brought out in the comments below.
- Whilst a number of factors influence varietal choice, the preference of local millers should always be a key consideration. Use the UK Flour Millers mill map (www.ukflourmillers.org/millmap), to find the mills near you.

Varieties are listed alphabetically within each of the UKFM Groups.

UKFM Group 1

- These are the varieties that produce consistent milling and baking performance.
- Providing they achieve the specified quality requirements including 13% protein, 250s Hagberg Falling Number (HFN) and a specific weight of 76kg/hl, millers will offer a premium above base prices.
- Lower protein Group 1 wheat may also be of value, but will attract a lower premium.
- Group 1 varieties are not interchangeable and some are better suited to specific uses than others. Therefore, it is important to understand the end-use requirements of your customer.

Crusoe This variety has consistently demonstrated good protein content and quality. The bread crumb structure is notably white and of good quality. The baking performance of this variety is good and consequently it remains popular with millers.

KWS Zyatt This variety is popular with millers as it shows good gluten strength and milling quality alongside a good baking performance. As a high yielding variety, nitrogen applications may have to be adjusted to achieve protein specifications.

RGT Illustrious This variety has a higher level of water absorption (a good feature) and demonstrates good breadmaking potential, even at lower protein levels.

Skyfall Large quantities of this variety continue to be seen by millers and it is popular owing to good milling and baking qualities. Because it is high yielding, nitrogen applications may have to be adjusted to achieve protein specifications.

SPRING WHEAT

KWS Harsum (NEW) Over the three years of testing, this variety showed lower protein than other Group 1 spring varieties, but the gluten strength was good and consistent. Good baking performance was seen, with only slight variability.

KWS Ladum This variety has good protein levels and gluten quality, although slight variation is seen in the baking quality.

Mulika This variety has good protein levels, but the gluten quality is weaker than the other Group 1 spring varieties and there is some variability in its baking performance.

Nissaba This variety has good protein levels and gluten quality, although slight variation is seen in the baking quality.

UKFM Group 2

- This Group comprises varieties that exhibit bread-making potential, but are not suited to all grists.
- Some are consistent, but not as good as those in Group 1; some perform inconsistently while others are suited to specialist flours. Therefore, these varieties are likely to attract varying market prices.
- Lower protein Group 2 wheats are also widely used by millers, but will attract variable premiums.

KWS Extase This variety has protein levels that are typical of a Group 2. It shows some variability in its baking performance.

KWS Palladium This variety has protein levels that are typical of a Group 2 and higher levels of water absorption (a good feature) than most Group 2 varieties. It shows some variability in its baking performance.

KWS Siskin This variety has protein levels that are typical of a Group 2. Some yellowness may be seen in the flour colour. It has shown a degree of variability in its baking performance so may be more suited to use in blends.

KWS Ultimatum (NEW) Over the three years of testing, this variety showed a similar performance to KWS Extase. The gluten quality met the criteria for a Group 2 variety, with some variability in its baking performance.

Mayflower This variety showed good protein levels and higher levels of water absorption (a good feature) than most Group 2 varieties. It shows some variability in its baking performance.

SPRING WHEAT

KWS Alicium (NEW) Over the three years of testing this variety showed good specific weights and gluten quality, although slight variability was seen in the baking performance.

KWS Chilham This variety has shown lower protein levels than Mulika, but with a stronger gluten quality. The baking quality would not necessarily suit all end users.

KWS Cochise This variety has shown good protein levels and specific weights, although there is a degree of variability in its baking performance.

KWS Giraffe This variety has shown similar quality to Mulika. The gluten quality is acceptable, although there is some variability in its baking performance.

KWS Lightum (NEW) Over the three years of testing this variety showed good analytical qualities. The gluten quality was acceptable, but some yellowness was seen in the flour colour. Some variability was seen in the baking performance.

UKFM Group 3

- This Group contains soft varieties for biscuit, cake and other flours where the main requirement is for soft milling characteristics, low protein, good extraction rates, and extensible but not elastic gluten.
- The Group 3 wheat area is at one of its lowest levels, despite consistently strong demand by UK millers.

Elicit This variety has shown slightly lower Hagberg Falling Number and slightly weaker gluten than other Group 3 varieties, but meets the criteria for the Group.

KWS Brium This variety meets the Group 3 criteria.

KWS Firefly This variety meets the Group 3 criteria.

KWS Guium This variety meets the Group 3 criteria, although its water absorption is slightly lower than other Group 3 varieties.

LG Astronomer This variety meets the Group 3 criteria, although it shows slight variability in gluten quality

LG Illuminate This variety meets the Group 3 criteria.

LG Prince This variety meets the Group 3 criteria, although its protein level is slightly lower than other Group 3 varieties.

Merit This variety meets the Group 3 criteria.

RGT Rashid This variety meets the Group 3 criteria criteria.

RGT Wilkinson (NEW) Over the three years of testing this variety met the Group 3 criteria.

UKFM Group 4

- These varieties are grown mainly as feed wheats. However, some may be used by millers in certain 'general purpose' grists if they achieve the contractual standards, but are unlikely to attract a significant premium.
- Growers should avoid mixing hard and soft varieties.

Hard

Champion, Costello, Gleam, Graham, Hexham (spring), KWS Cranium, KWS Dawsum, KWS Fixum (spring), KWS Talisker (spring), LG Typhoon, Oxford (NEW), RGT Wolverine, SY Insitor, Theodore, WPB Escape (spring).

The spring varieties generally have higher protein contents.

Soft

Elation, KWS Jackal, KWS Zealum (NEW), LG Redwald (NEW), LG Skyscraper, RGT Bairstow, RGT Saki, RGT Stokes, Swallow.

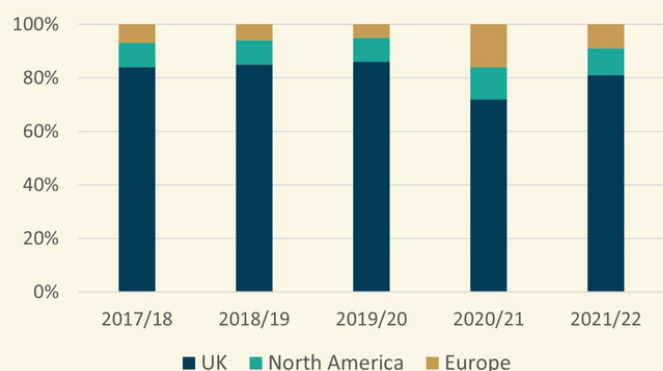


UK FLOUR
MILLERS

Wheat Guide 2023

Supporting Britain's farmers

The UK's flour millers are one of the single biggest users of homegrown wheat. In a typical year they purchase around 4 million tonnes from Britain's cereal farmers.



Source: UKFM Wheat Usage Survey

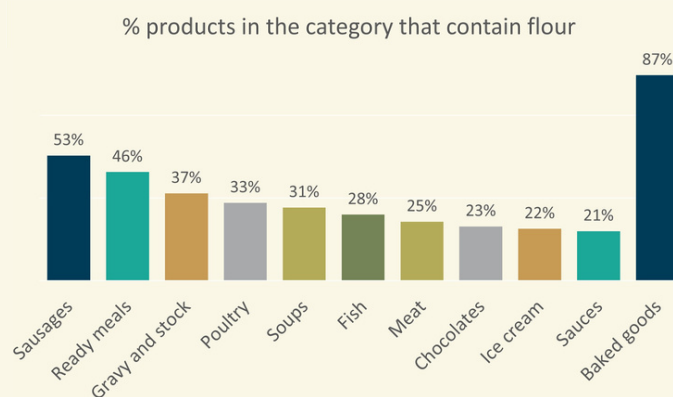
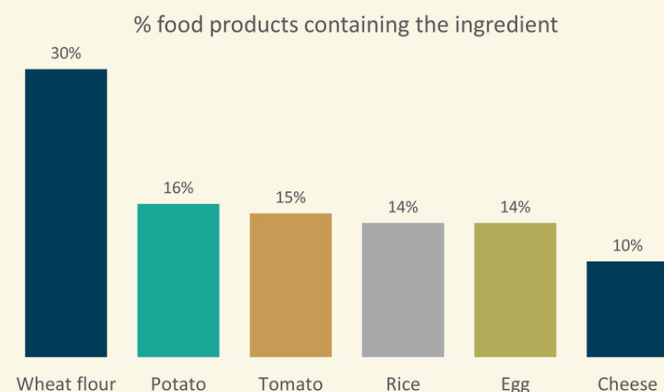
A stable market

There are 50 mills located across the UK. Different mills have different requirements for the specification of wheat that they are looking to purchase. Our interactive mill map allows you to locate mills near you and provides relevant contact details www.ukflourmillers.org/millmap



Feeding the nation

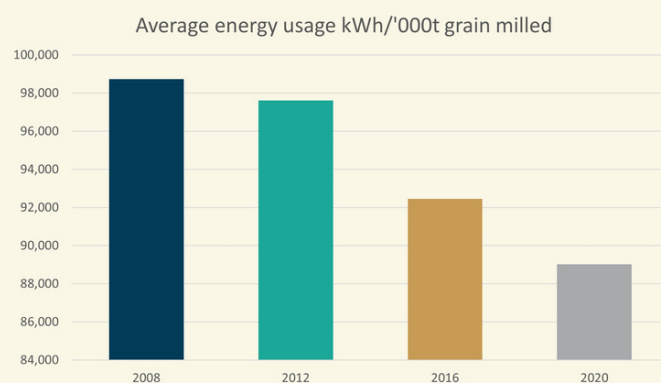
Flour is a vital ingredient found in 30% of the food lines available in UK supermarkets. Bakery goods obviously, but as illustrated below a significant proportion of meat and other products also contain wheat flour as an ingredient.



Source: Brandview

Committed to sustainability

There has been significant improvement in energy efficiency, with milling sites now using approximately 10% less electricity per tonne of grain milled than in 2008.



Source: UKFM Environmental Survey