



Randy Englund, SDWC (L) Receives the Millers Award for Melanie Caffè from Tim Aschbrenner



Len Heflich, BIMBO Bakeries USA Chairman of the Board of Trustees for 2014



Neil Fisher (R) ND Wheat Commission Receiving the Full Kernel Award as Past Chairman

WHEAT QUALITY COUNCIL 2014 ANNUAL MEETING SUMMARY

By Ben Handcock, Executive Vice President

The Wheat Quality Council (WQC) held its annual meeting, forum and technical review sessions February 18-20, 2014 at the KCI Embassy Suites Hotel in Kansas City, MO with 160 industry participants in attendance.

The WQC is the only industry-wide organization that brings together all wheat interests from breeders and producers to millers, processors and bakers. These participants are provided information on the milling and baking qualities of wheat varieties that will be released, grown and processed in the next few years.

The wheat breeders have an opportunity to network with the industry to determine what quality characteristics the millers and bakers would like to see in new wheat varieties.

BOARD OF TRUSTEES

The meeting began with the WQC Board of Trustees meeting on Tuesday, February 18. Following discussions on financial, membership and budget reports, the annual election was held. The following people will serve on the WQC governing board for 2014: Len Heflich, BIMBO-Chair; Monte White, Research Products-Vice Chair; Neal Fisher, ND Wheat Commission-Past Chair; Lee Sanders, American Bakers Association-Executive Committee; Terry Selleck, Bay State Milling-Executive Committee; Sherri Lehman, NAMA-Executive Committee; Dave Green, ADM; Bob Sombke, ND Mill; C.J. Lin, Mennel Milling; Lori Wilson,

Kellogg CO; Dave Katzke, General Mills; Ron Lindgren, Foss North America; Cathy Butti, AgriPro-Syngenta; Justin Gilpin, KS Wheat Commission; Sid Perry, WestBred-Monsanto; Cole Henderson, Bunge NA; Carl Griffey, VA Tech; Rich Horsley, NDSU; Darrell Hanavan, Colorado Wheat & Brian Walker, Horizon Milling.

*The Membership voted to create a permanent seat on the Board of Trustees for a representative from ARS. The seat will be filled in the first term by Brad Seabourn, USDA-ARS-CGAHR.

FORUM

The theme of the forum this year was “**Now That We Are Well Into The 21st Century**”

Dr. Stephen Baenziger (UNL), Made a presentation called “Producing what you can sell, not selling what you produce-the role of the Wheat Breeder”. Even I could understand what he was talking about. Wheat Breeding 101-successes and failures.

Dan Maltby, Dan Maltby Risk Management Group, Chanhassen, MN talked about “Market Dynamics and Canada-the Great Unknown”. Lots of changes happening “up north”.

Brian Walker, Horizon Milling, moderated a “Bakers Panel” that included Len Heflich, BIMBO; Charlie Moon, Flowers Foods and Theresa Cogswell, Bakercogs. The panel answered questions posed in advance, most of them from wheat breeders.

The keynote dinner speaker was Glen Weaver, ConAgra. He stepped in for our scheduled dinner speaker who became ill. Glen gave a very interesting and well received presentation. Thanks Glen, for pinch hitting.

The speakers did an excellent job and good comments were made regarding their presentations. Reporters from Milling and Baking News were in attendance and I would expect to see some coverage in an upcoming issue, so watch for that. We thank them for their willingness to cover our conference each year.

SNAPSHOT OF LINES ENTERED FOR REVIEW THIS YEAR

Forty two breeder-submitted lines and checks were entered for evaluation from the 2013 growing season. These lines were hard spring, soft winter and hard winter wheats.

In the Hard Springs: (All entries compared to the excellent check, Glenn. Elgin was entered again this year as a possible replacement for Glenn in the future.)

World Wide Wheat: Entered three lines-all hard whites. All had some good qualities but were rated below the Glenn check.

University of Minnesota: Entered one excellent line. MN08165-8 was actually rated above Glenn, overall. It has excellent protein and mills and bakes at least equal to Glenn. This line was rated the highest performer in all the spring wheat entries. **Good job Jim Anderson.**

South Dakota State University: Entered one line which has been dropped from the program because of yield concerns.

North Dakota State University: Entered four lines. “Elgin” has been released to be grown in Eastern ND due to a good disease package. ND819, best suited for the west, is not on increase yet. ND812 has been dropped, as has ND816.

Montana State University: Has released “Duclair,” a solid stemmed, high yielding variety that was well liked and is considered about equal to the check.

Monsanto/WestBred is releasing WB9507 for planting in the spring of 2015. This line was also well like by the cooperators.

In the Eastern Soft Winters:

Syngenta Seeds: Has released “SY 547” for seeding in the fall of 2015. It is a widely-adapted soft red with above average check yield performance.

Virginia Tech: Has released VA07W-415, VA09W-75 and VA09W-73. All are soft reds well suited for pastry and cracker products. Also released is VA09W-188WS Soft. It is a soft white suitable for pastries, but also for whole grain products due to its white grain color.

Michigan State University: Entered four soft white lines for production in the soft white growing region of Michigan. The breeder was not present to tell us about them.

In the Hard Winters:

Montana State University: Entered two lines. MT1090, is a hollow stemmed red line with average test weight and protein but above average milling and baking qualities. MTW08168 is a hard white (basically a white Yellowstone) that also has strong milling and baking characteristics and has been licensed to Monsanto/WestBred (WB3768). Both were well liked by everybody.

University of Nebraska: Entered two hard red lines grown under tough conditions. NE09521 and NE08499 would both appear to be more adapted to the eastern or central parts of Nebraska. Both scored higher in milling and baking than the check “Millennium”. Both could be released for the fall of 2015.

South Dakota State University: Entered two hard red lines. SD08200 and SD09192 could both be released for planting in the fall of 2015. Both would be classified as “Super Strong” hard winters. Both were superior to the good check “Lyman.” **These two excellent quality lines earned the breeder, Melanie Caffé, the millers award this year. When these lines are brought into production, the millers believe it will make their lives easier. Congratulations Melanie!!!**

Kansas State University-Hays: Entered “Oakley CL” a hard red that was well liked by the panel. It has good overall baking quality and was released in 2013. KS10HW78-1 is a hard white being touted as a future replacement for “Danby.” Both beat the baking scores of the check “Danby.”

Oklahoma State University: Entered two reds. “Doublestop CL Plus” has been released. It is a 2-gene Clearfield variety that will be widely accepted and help to alleviate the rye problem in Oklahoma. OK09125 has good drought tolerance and is good for grazing. No decision on it yet.

Limagrain Cereal Seeds: Entered two hard red winters. “LCS Wizard” was released in 2013, has good quality characteristics and was well liked. “LCS Mint” appears to have even better quality, was released in 2012 and was very well thought of by the panel.

Syngenta/AgriPro: Entered one hard red, 04BC574-2, that should be available in the fall of 2015 and will be named “SY Monument”. It is a strong gluten, long mixing time line that performed better than the check, “Postrock.” It was also well liked by the cooperators.

Cooperators

A total of 44 cooperators from across the United States evaluated our lines from 2013. This is a huge investment of money, time and effort on their part. They are truly dedicated to our program and deserve our sincere thanks and gratitude for their participation.

Upcoming Events

Wheat Tours:

- Hard Winter Tour Dates are April 28-May 1, 2014
- Hard Spring and Durum Tour Dates are July 21-24, 2014
(Registration forms at www.wheatqualitycouncil.org)

2015 Annual Meeting

February 17-19 at the Embassy Suites, Kansas City, MO