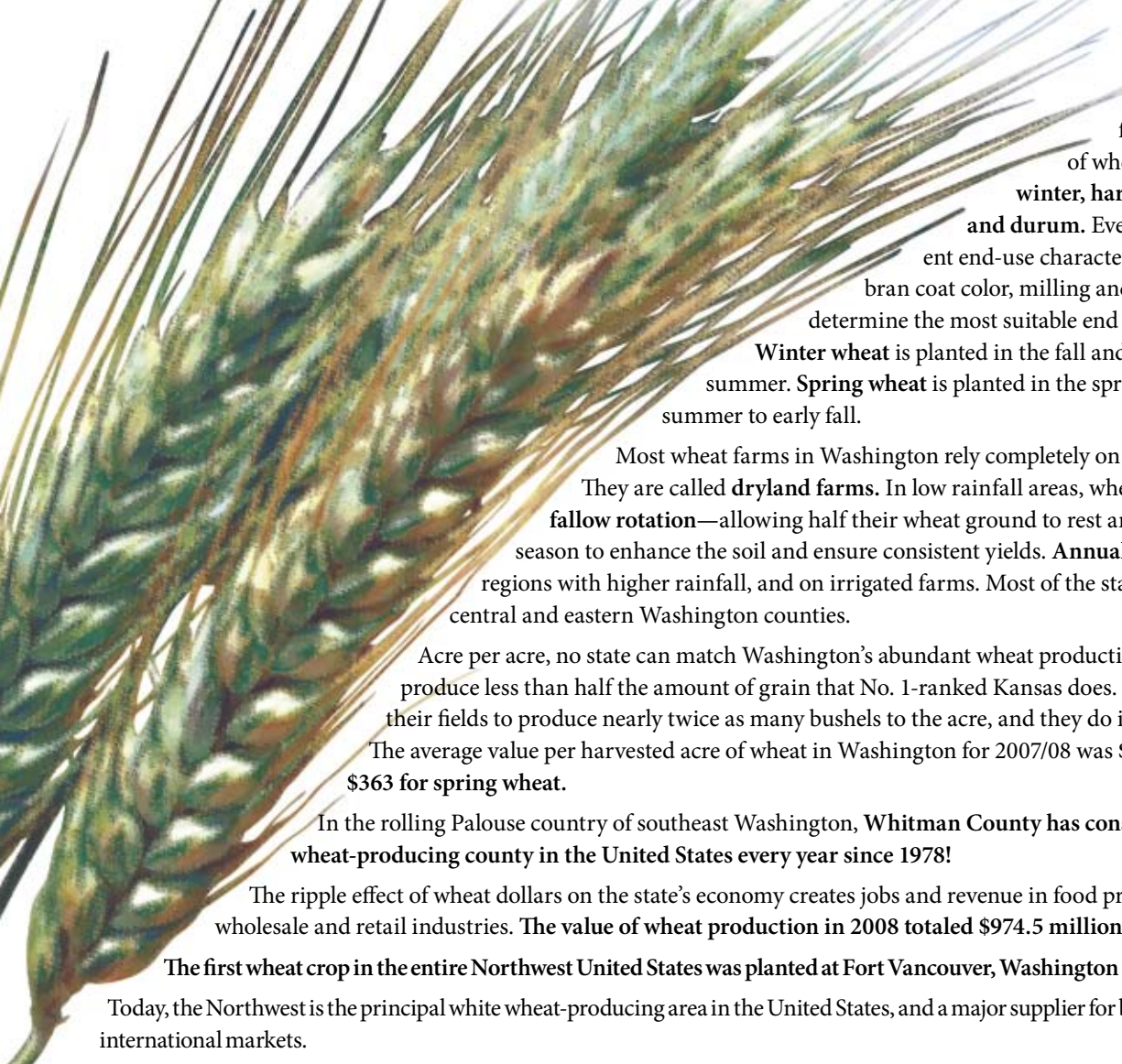


W A S H I N G T O N
WHEAT FACTS
2 0 0 8 - 2 0 0 9



A publication of the Washington Wheat Commission



Washington wheat farmers grow five classes of wheat: **soft white, hard red winter, hard red spring, hard white and durum**. Every class of wheat has different end-use characteristics. The protein content, bran coat color, milling and baking qualities all determine the most suitable end uses for each type of wheat.

Winter wheat is planted in the fall and harvested the following summer. **Spring wheat** is planted in the spring and harvested in mid-summer to early fall.

Most wheat farms in Washington rely completely on rainfall for crop moisture. They are called **dryland farms**. In low rainfall areas, wheat producers use **summer fallow rotation**—allowing half their wheat ground to rest and store moisture for a season to enhance the soil and ensure consistent yields. **Annual cropping** is employed in regions with higher rainfall, and on irrigated farms. Most of the state’s wheat is produced in 15 central and eastern Washington counties.

Acre per acre, no state can match Washington’s abundant wheat production. The state’s wheat farms produce less than half the amount of grain that No. 1-ranked Kansas does. But they efficiently manage their fields to produce nearly twice as many bushels to the acre, and they do it on a fourth of the acreage! The average value per harvested acre of wheat in Washington for 2007/08 was **\$481 for winter wheat** and **\$363 for spring wheat**.

In the rolling Palouse country of southeast Washington, **Whitman County** has consistently been the **No. 1 wheat-producing county in the United States every year since 1978!**

The ripple effect of wheat dollars on the state’s economy creates jobs and revenue in food processing, transportation, wholesale and retail industries. **The value of wheat production in 2008 totaled \$974.5 million.**

The first wheat crop in the entire Northwest United States was planted at Fort Vancouver, Washington in 1825.

Today, the Northwest is the principal white wheat-producing area in the United States, and a major supplier for both national and international markets.

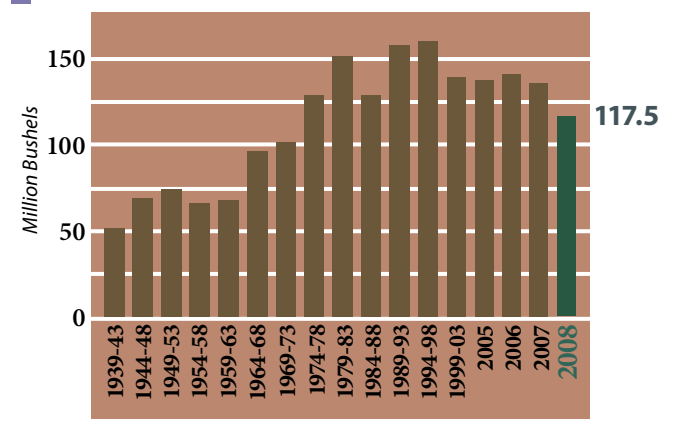
Washington Wheat by Class—2008

	Percent by Acres Planted
Common White.....	71%
White Club.....	5%
Hard Red Winter.....	11%
Hard Red Spring.....	12%
Hard White.....	1%

Spring vs. Winter Wheat—2008

	Percent Grown	Average Yield
Winter wheat.....	82%	56 bushels/acre
Spring wheat.....	18%	42 bushels/acre

Washington Wheat Production History 1939 to 2008



2008 Top Ten U.S. Wheat Producing States

Rank	State	Production (million bu)	Avg. Yield/Ac. (bu)	Ac. Harvested (million ac)
1	Kansas	356.0	40.0	8.9
2	N. Dakota	311.2	36.0	8.6
3	S. Dakota	172.5	50.5	3.4
4	Oklahoma	166.5	37.0	4.5
5	Montana	164.7	30.1	5.4
6	Washington	117.5	52.8	2.2
7	Minnesota	104.4	55.9	1.8
8	Texas	99.0	30.0	3.3
9	Idaho	98.1	73.8	1.3
10	Ohio	74.1	68.0	1.0

Different wheat for different wheat products . . .

SOFT WHITE WHEAT

Uses: pastries, pancakes, cakes, cookies, crackers, flat breads and cereals.



The Northwest is the principal white wheat-producing area in the United States, and a major supplier for both national and international markets.

In 2008, soft white wheat accounted for 79 percent of total wheat production in Washington state. Actually, more than 46 percent of all U.S. white wheat comes from Washington alone.

Two types of soft white wheat:



Common

—Common white wheat comprised 71% of total planted acres in 2008.

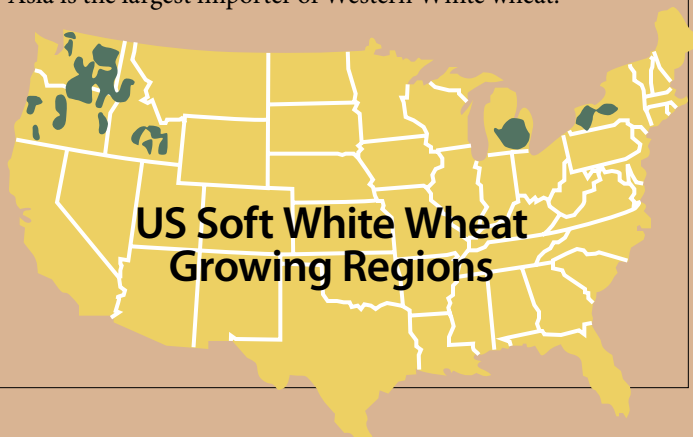


Club

—Winter and spring varieties are grown.
—73% of US club wheat is grown in Washington, and comprised 5% of total planted acres in 2008.

Pacific Northwest Soft White—contains soft white wheat from Washington, Oregon and Idaho. The three states together produced 86 percent of total US soft white wheat in 2008.

Western White—contains common white and not less than 10 percent club wheat, blended into a unique marketing class available only from the Pacific Northwest. Asia is the largest importer of Western White wheat.



HARD RED WHEAT

Uses: yeast breads, hard rolls and bagels.

Hard red comes in both winter and spring varieties. Winter varieties of all wheat usually yield more grain than spring varieties. Red wheats are typically purchased based on protein levels.



Total 2008 Red Wheat Acres	556,700
Hard Red Spring	301,800
Hard Red Winter	254,900

HARD WHITE WHEAT

Uses: blended flours, Asian noodles, steambreads.

Hard white wheat is the newest class of wheat grown in the U.S. Approximately 12,800 acres were planted in Washington in 2008.

Hard white has medium to high protein content, and characteristics like a hard endosperm and white bran.

It is popular with Asian millers for products such as bright, white noodles and steambreads. Hard white is a versatile grain and can be used alone or blended with soft white at the mill to make yeast, flat and pan breads.



DURUM

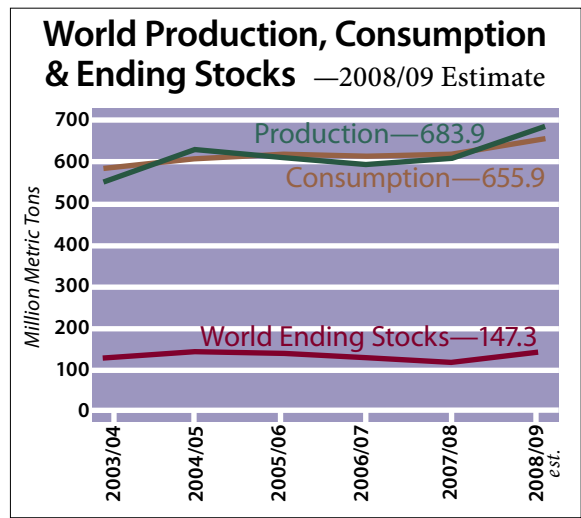
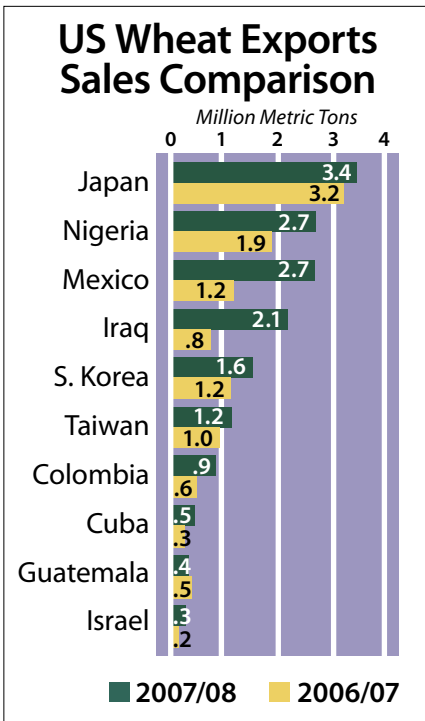
Uses: pasta.

Durum is the hardest of all wheats. It has a yellow endosperm, high protein and high gluten strength, making it the wheat of choice for pasta products.



US White Wheat Exports 2007/08

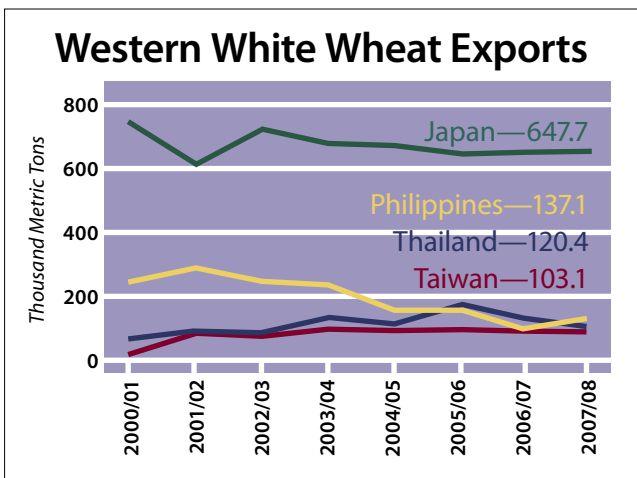
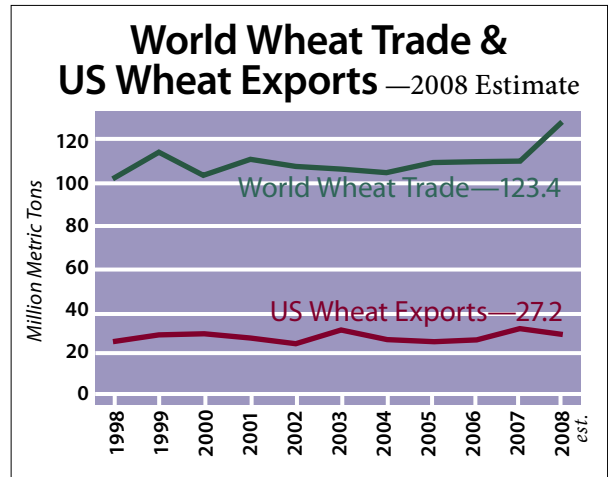
	2004/05	2005/06	2006/07	2007/08
Asia.....	65%	57%	63%	77%
Yemen.....	12%	11%	14%	17%
W. Hemisphere.....	1%	8%	6%	3.6%
Egypt.....	17%	17%	16%	1.4%
Other.....	6%	7%	1%	1%



US White Wheat Exports to Asia 2007/08

Thousand Metric Tons

Japan.....	798.9
S. Korea.....	754.4
Philippines.....	714.4
Indonesia.....	415.9
Pakistan.....	150.7
Taiwan.....	142.6
Thailand.....	112.8
Sri Lanka.....	65.3



Washington is one of the nation's leading wheat-exporting states, with 85 to 90 percent of its production exported each year. Overall, about 50 percent of US wheat is exported. Wheat is one of America's largest agricultural exports, and is a positive contribution to the agricultural trade balance.



Washington exports wheat for the world . . .

2008 Top Ten Washington Farm Products

Rank		Million Dollars
1	Apples.....	\$1,745.6
2	Milk.....	\$1,061.9
3	Wheat.....	\$ 974.5
4	Potatoes.....	\$ 685.0
5	Cattle & Calves.....	\$ 580.9
6	Hay.....	\$ 516.5
7	Nursery/Greenhouse.....	\$ 342.6
8	Cherries.....	\$ 327.1
9	Pears.....	\$ 178.2
10	Grapes.....	\$ 172.2



From field to storage to market . . .

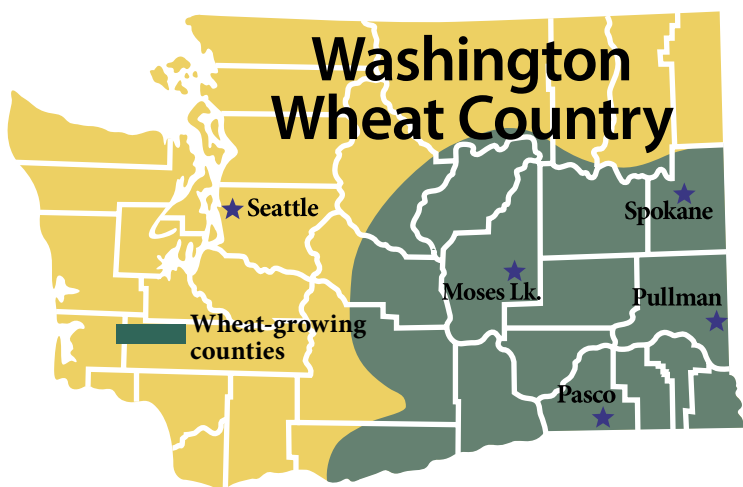
Harvested wheat is taken by the farmer's grain trucks to on-farm storage or nearby commercial grain elevators. After the wheat is sold, it is transferred by truck to regional rail- or barge-loading facilities. Over 60 percent of Washington's wheat exports ultimately travel by barge from ports along the 400-mile Snake-Columbia river system to Portland. About 36 percent of the wheat is eventually transported by rail to coastal grain terminals. From these seaport terminals, grain is loaded onto ocean freighters and exported to nations around the world.

Top Ten Wheat-Producing Countries —2007/08

Rank		MMT
1	EU.....	119.4
2	China.....	109.3
3	India.....	75.8
4	US.....	56.2
5	Russia.....	49.4
6	Pakistan.....	23.3
7	Canada.....	20.0
8	Argentina.....	16.3
9	Turkey.....	15.5
10	Iran.....	15.0

Washington Wheat Transportation

	Pct. of Crop by Mode
Truck/Barge.....	55%
Rail/Barge.....	5%
Rail.....	22%
Truck to final market.....	1%
Truck to other houses.....	15%
Other.....	2%



Pacific Northwest All Wheat Production

	Million Bushels
Washington.....	117.5
Idaho.....	98.1
Oregon.....	52.6
Total.....	268.2



All over the world, every day, wheat makes a delicious contribution to the human diet. Wheat foods such as bread, pasta and cereal are low in fat and high in complex carbohydrates, providing long-lasting energy. They are excellent sources of vitamins, including vitamin E, the B vitamins, iron and zinc, and folic acid.

Wheat foods are a good source of soluble and insoluble fiber. Foods rich in fiber provide many health benefits, and whole wheat products satisfy appetites with fewer calories.

WASHINGTON WHEAT ORGANIZATIONS



Washington Wheat Commission (WWC)

The WWC is an official state agency created by wheat producers in 1958 to fund industry self-help programs through a small assessment on each bushel of wheat sold.

The eight members of the WWC (five producers, two representatives of allied industries and one state government representative) allocate these funds to research, market development and education information programs designed to enhance the production and marketing of Washington wheat.

907 West Riverside Avenue
Spokane, WA 99201-1006
(509) 456-2481

E-mail: wga@wagrains.com

Website: www.washingtongrainalliance.com



Washington State University (WSU)

As Washington's land-grant university, WSU is responsible for most of the state's wheat research. Comprehensive research programs funded by the WWC, the Washington State Legislature and the U.S. Department of Agriculture are conducted at facilities in Pullman, Lind and other parts of the state. WSU also provides a broad range of agricultural information programs to state residents.

Pullman, WA 99164
Website: www.wsu.edu



Wheat Marketing Center, Inc. (WMC)

Located in Portland, the WMC facilitates the sale of U.S. wheat to foreign buyers. On-site research is conducted on the potential utilization of U.S. wheat in foods consumed worldwide. In addition, international food technicians work with U.S. wheats at the WMC to develop quality protocols and experiment with wheat blends for their products.

1200 NW Naito Parkway, Suite 230
Portland, OR 97209-2831
(503) 295-0823

E-mail: info@wmcinc.org

Website: www.wmcinc.org



U.S. Wheat Associates (USW)

An international market development organization, USW promotes the overseas interests of U.S. wheat producers.

Funded in part by its member states, including Washington, USW conducts market promotion programs in more than 130 countries worldwide.

3103 10th Street, Suite 300
Arlington, VA 22201
(202) 463-0999

E-mail: info@uswheat.org

Website: www.uswheat.org



National Association of Wheat Growers (NAWG)

The NAWG is a national producer organization representing 22 wheat-growing states, including Washington. Based in Washington, D.C., NAWG is particularly active in lobbying for strong U.S. wheat and agricultural policies.

415 Second Street NE, Suite 300
Washington, D.C. 20002-4993
(202) 547-7800

E-mail: wheatworld@wheatworld.org

Website: www.wheatworld.org



Washington Association of Wheat Growers (WAWG)

The WAWG is an association of wheat producers working together to improve Washington's wheat industry. WAWG is active in legislative matters at the state and national levels. Working with producer volunteers, WAWG also helps to administer wheat industry programs funded by the WWC. Wheat growers are kept informed on industry issues through a weekly newsletter and monthly magazine, Wheat Life.

109 East First Avenue
Ritzville, WA 99169-2394
(509) 659-0610

E-mail: info@wawg.org

Website: www.washingtongrainalliance.com



Wheat Foods Council (WFC)

The WFC is an industry-wide partnership dedicated to increasing the domestic consumption of wheat-based foods. Members from all segments of the industry, including producers, millers, bakers and end-use product manufacturers, work to build demand for wheat foods through information, education and promotion programs.

10841 South Crossroads Drive, Suite 105
Parker, CO 80138
(303) 840-8787

E-mail: wfc@wheatfoods.org

Website: www.wheatfoods.org

ABBREVIATIONS

bu/ac = bushels per acre

mt = metric ton(s)

mb = million bushels

tmt = thousand metric tons

mmt = million metric tons

WHEAT MEASURES

Bushel = 60 pounds

Metric Ton = 36.74 bushels (2,204.6 lbs.)

Short Ton = 33.33 bushels (2,000 lbs.)

Acre = 43,560 square feet

Hectare = 2.47 acres