



### **Desiccation**

If you need to control weeds, use higher rates of glyphosate as appropriate. Remember to apply only after the seed is <30% moisture content (ie grains will 'hold' a thumb nail impression).

***Do not use Glyphosate on Red Wheat seed crops.***

### **Combining**

The usual cereals set up is a good starting point for Red Wheat, however, the terminal spikelet can be hard to thrash, so the combine has to be used aggressively to achieve a clean sample (often de-awning plates, for instance, need to be kept engaged to achieve the right results). If there are too many un-threshed heads in the sample they can cause an issue at intake

Although Red Wheats hold their quality remarkably well, we urge you to prioritise the harvest of your Red Wheat to the first opportunity.

### **Segregation**

Red Wheats are specialist milling wheats and have to be supplied uncontaminated by other UK produced wheat (*even other bread-making varieties*). It is essential that during harvest and storage the crop remains pure.

### ***In the field***

- Ensure part fields of other varieties are not included in the Red Wheat cut.
- Ensure that part fields with a contamination of other varieties are not included in the Red Wheat cut.
- Ensure the Combine is cleaned out to avoid contamination with any other cereal (eg Barley).

### ***In the store***

- Ensure the drier and cleaner are cleaned out adequately.
- Ensure conveying systems are cleaned out adequately (both at intake and outloading).
- Ensure segregation in store is maintained right through to outloading.

### **Market Standards**

Normal trading standards for Red Wheat are:

- maximum 15% moisture content
- maximum 2% admixture

## Drying and Storage

Treat as a milling wheat – ideally dry to 14.5% moisture content.

To avoid cooking the grain and damaging the protein, general advice is to use a maximum dryer air temperature of 70°C and a maximum grain temperature of 40°C. The grain should be cooled to under 15°C immediately (down to 12°C for long term storage).

## Moisture Meters

Red Wheats are a HARD milling wheat so moisture meters usually used for SOFT wheat can be inaccurate. For instance, a Protimeter setup for soft wheat could understate the actual moisture content of Red Wheat by 0.7%!! This has caused problems at mill in previous years. Check with your moisture meter manufacturer to ensure you have the current calibration for testing Hard Red Wheat to avoid problems.

## Sampling

- Once the crop has been dried and conditioned, please send a sample in the sample bag enclosed. Please ensure the sample bag is at least  $\frac{3}{4}$  full, otherwise there is insufficient for a hectolitre weight.
- Please ensure the sample is representative of the whole crop.
- Please write your trading name and estimated tonnage on the sample bag, put the sample in the polythene sample bag and seal it.
- Put the full sample bag in the pre-addressed outer envelope (the address on the envelope is that of our laboratory), seal it, stamp (ensuring you have used the correct amount of postage) and post.

## Grain Passports

- Grain passports can be downloaded from [www.premiumcrops.com/usefuldocuments](http://www.premiumcrops.com/usefuldocuments).
- Ensure that **a fully completed passport accompanies every load of Red Wheat that is collected.**
- The passport MUST have a completed Fusarium risk assessment. For details of how to carry out this assessment visit [www.hgca.com/mycotoxins](http://www.hgca.com/mycotoxins).
- If the risk assessment is 15 or more a DON test needs to be carried out and the result entered on the passport.
- If further or routine testing for DON levels are required by the miller these will be conducted as necessary.