

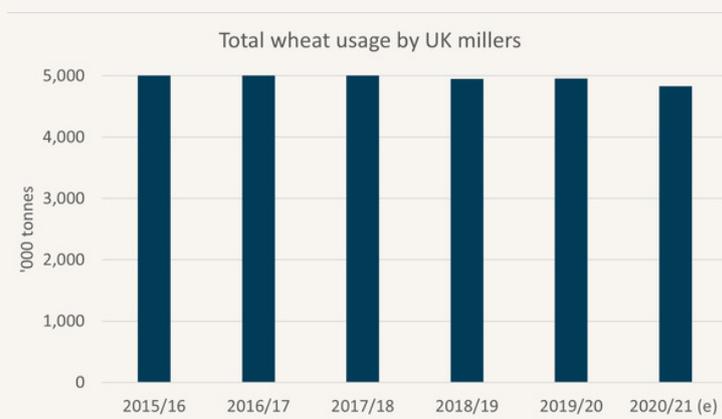


We are the trade association for the UK flour milling industry, previously known as nabim. We continue to represent virtually all flour milling businesses across the UK; and remain the central contact for information about the industry.



## A steady market in uncertain times

Despite a hugely volatile and unprecedented year impacted by Covid-19, the nation's demand for flour remained strong during 2020. Whilst production shifted away from the food service sectors, the deficit was made up by a meteoric rise in home baking and greater demand from retailers. This highlights that even in a year beset with such uncertainty and change to consumer habits, there is consistency to the nation's flour demand and consequently the milling industry demand for quality wheat.



## Commitment to productivity

Given the consistency of demand, it is no surprise that the UK milling industry is committed to continuous investment and improving productivity. Two new mills were commissioned over the past year, utilising the latest milling technology and offering farmers more destinations for milling wheat. You can see an overview of the UK's flour mills as well as locate mills close to you with our interactive map: [www.ukflourmillers.org/millmap](http://www.ukflourmillers.org/millmap)

## Varietal choice and preference

Different mills require different qualities of wheat, and pay accordingly, so understanding the preferences and quality requirements of the mills local to you is key to maximising profitability of milling wheat. As the yields of milling varieties have increased in line with feed varieties, careful attention must be paid to crop nitrogen requirements to maintain both yield and protein quality.

## Storage and safety

Food safety is another key aspect of grain quality and attention must be paid to ensure that wheat destined for mills is fit for human consumption and free from contamination. Sampling the grain as it enters the store and examining any contamination should inform marketing options so that costly rejections should be avoided, such as for ergot. Mycotoxins are a key food safety concern and growers should test representative samples to ensure their wheat meets customer requirements.





- 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 2021/22 for cereals and oilseeds'.
- Seasonal variations in climate and growing conditions mean that not only will varieties vary in their agronomic performance, but this will also be reflected in their '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 for cereals & oilseeds). Different varieties should be separated within stores in order 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 consideration. Use the UK Flour Millers mill map ([www.ukflourmillers.org/millmap](http://www.ukflourmillers.org/millmap)), to find flour mills near you.

## 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*

**Mulika** This variety has good rheological and baking qualities and is the spring variety of choice for most millers.



## 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 similar to KWS Siskin and its performance is consistent with that of other 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.

**LG Detroit** This variety has protein levels similar to some of the Group 1 varieties. The gluten quality and baking performance shows some variability.

### *SPRING WHEAT*

**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 good, although there is some variability in its 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.

**Elicit** This variety has shown slightly lower HFN and slightly weaker gluten than other Group 3 varieties, but meets the criteria for the group.

**KWS Barrel** This variety fully meets the Group 3 criteria.

**KWS Firefly** This variety fully meets the Group 3 criteria.

**LG Astronomer (NEW)** Over the three years of testing, this variety met the Group 3 criteria, although it showed slight variability in gluten quality.

**LG Illuminate (NEW)** Over the three years of testing, this variety met the Group 3 criteria.

**LG Prince (NEW)** Over the three years of testing, this variety met the Group 3 criteria, although its protein level was slightly lower than other Group 3 varieties.

**LG Quasar (NEW)** Over the three years of testing, this variety met the Group 3 criteria, although it showed slightly lower HFN than other varieties.

**Merit (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**

Costello, Gleam, Graham, Hexham (Spring), KWS Cranium (NEW), KWS Kerrin, KWS Kilburn (Spring), KWS Kinetic, KWS Talisker (Spring), RGT Gravity, RGT Wolverine (NEW), Shabras, SY Insitor, Theodore, WPB Escape (NEW) (Spring)

*The spring varieties generally have higher protein contents.*

### **Soft**

Elation, KWS Jackal, LG Skyscraper, LG Spotlight, LG Sundance, RGT Saki, Swallow (NEW)



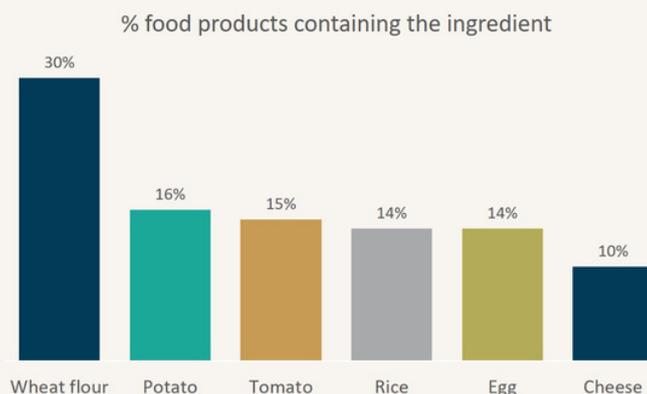
## Supporting Britain's farmers

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.



## 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.

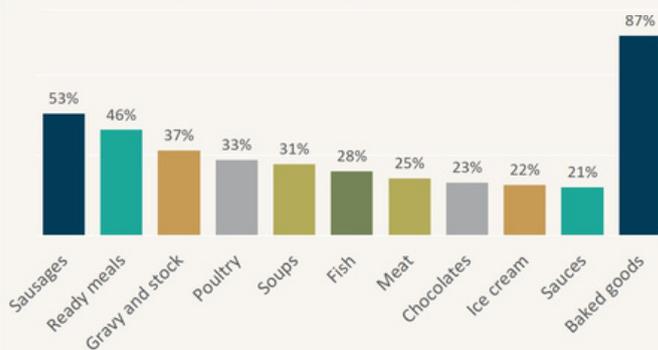


## Find your market

There are 52 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 [www.ukflourmillers.org/millmap](http://www.ukflourmillers.org/millmap)



% products in the category that contain flour



## Nourishing the nation

Flour contributes significant quantities of vitamins and minerals, about one third of dietary fibre, calcium, and iron and one fifth of protein and other nutrients

% of intake derived from flour

