



## STABLE DEMAND FOR HOMEGROWN MILLING WHEAT

The UK flour milling industry consistently requires 5 million tonnes of wheat each year to produce 4 million tonnes of flour. This demand is stable and in a typical year, 80 to 85% of the wheat used by UK millers is homegrown. This has been challenging in recent years, however, as the availability of milling wheat at the right quality has been low due to extreme weather and declining popularity of Group 1 varieties.

### New Group 1 varieties

It is hoped that new Group 1 wheat varieties, such as the winter wheats SY Cheer and KWS Vibe, will reverse this trend and provide the quality homegrown wheat millers would prefer to use. As Group 1 wheats, these varieties show consistent good breadmaking quality and high protein. These varieties also show strong disease resistance profiles.

New Group 1 spring wheat STR Pace may also support a return to greater UK milling wheat production. Spring wheats exhibit high protein and increasingly account for a larger proportion of the UK wheat area, providing growers with more flexible drilling windows.

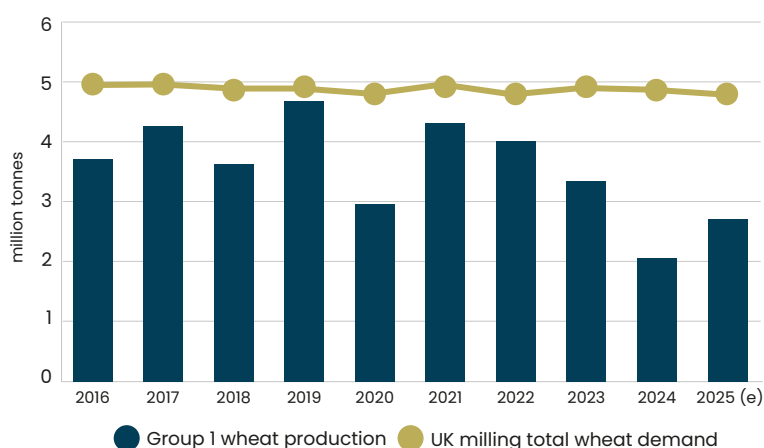
### New Group 2 varieties

Group 2 wheat varieties, which show good but inconsistent breadmaking quality, or have a particular quality drawback, play an important role in the supply of homegrown milling wheat. The variability in quality means their use is only suited to some grists, and it is important to understand local market preferences if growing Group 2s for the milling market. A number of new Group 2 varieties joined the 2025/26 RL and show strong agronomic performance, with some high yields comparable to Group 4 varieties. The new variety 'RGT Goldfinch' may be of interest to some end users owing to its potential to be grown without the use of insecticides.

### New Group 3 varieties

Like breadmaking wheats, Group 3 biscuit wheat production has also been in decline, with the 2024 data indicating the smallest proportion of the UK wheat area planted with these varieties. We hope to see a rebound driven by the variety Bamford, which joined the RL in 2024/25 and shows good Group 3 quality and a strong agronomic performance. New high-yielding Group 3 varieties, KWS Solitaire and KWS Flute, may also be of interest to growers, demonstrating high yields comparable to Group 4 varieties.

Steady demand for milling wheat



2025 is an estimate based on area from AHDB Early Bird Survey +5% and 10-year yield average. UK milling wheat demand for 2025 is estimated from UK Flour Miller wheat usage survey and AHDB cereal usage survey data.



## MYCOTOXIN CONTROL

Mycotoxins are a priority food safety issue for the milling industry. Wheat sold into the food market must comply with food safety regulations.

The legal limits set for ergot alkaloids, the mycotoxins found within ergot sclerotia, are strict and mills set low or zero tolerances for ergot sclerotia accordingly. AHDB is in the process of updating their guidance on ergot management, based on the latest research and evidence. This will be published in summer 2025 and will be available at the following page: [www.ahdb.org.uk/ergot](http://www.ahdb.org.uk/ergot).

The storage mycotoxin ochratoxin A (OTA) also poses a food safety risk if moisture and temperature are not controlled appropriately. If grain storage conditions are too wet and warm, OTA can be produced very rapidly and the strict legal limits for this mycotoxin can be easily exceeded.

It is important to conduct checks regularly, in line with the frequencies set out in the [AHDB grain storage guide](#), to ensure the food safety of the grain.



# WHEAT VARIETIES 2025

- 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 2025/26 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.

Varities are listed alphabetically within each of the UKFM Groups.

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## 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 wheats are bought by mills, 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 Vibe (NEW):** This variety has shown good protein content and gluten quality over the three years of testing. The baking performance was good and its Group 1 rating was confirmed in March 2025 following commercial milling and baking assessments.

**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.

**SY Cheer:** Over the four years of testing, this variety showed good protein, high specific weight and a strong gluten quality. The baking performance was good, although slight variation has been seen.

## SPRING WHEAT

**KWS Harsum:** This variety has lower protein than other Group 1 spring wheats, but the gluten strength is good and consistent. Baking performance is good with only slight variation seen.

**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.

**STR Pace (NEW):** Over the three years of testing, this variety showed good specific weight and water absorption (a good feature). The gluten quality and baking performance was good.

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## 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.

**Almara:** This variety shows some variation in Hagberg Falling Number. The gluten quality meets the criteria for a Group 3, but can be slightly variable.

**Bamford:** This variety shows good specific weights and gluten quality that meet the Group 3 criteria.

**KWS Flute (NEW):** Over the three years of testing, this variety showed gluten quality that met the Group 3 criteria.

**KWS Solitaire (NEW):** Over the three years of testing this variety consistently showed low protein. The gluten quality met the Group 3 criteria.

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

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## 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 Arnie (NEW):** Over the three years of testing, this variety showed protein levels typical of a Group 2. Water absorption is low and this variety will not be suited for all grists.

**KWS Equipe (NEW):** Over the three years of testing, this variety showed protein levels typical of a Group 2. Gluten quality and bake performance are acceptable. Water absorption is low and this variety will not be suited for all grists.

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

**KWS Newbie (NEW):** Over the three years of testing, this variety showed protein levels and water absorption typical of a Group 2. The bake performance was good but showed some variability.

**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 Ultimatum:** This variety has protein levels that are typical of a Group 2, with some variability in its baking performance.

**LG Shergar (NEW):** Over the three years of testing, this variety showed protein levels and water absorption typical of a Group 2. The bake performance was good but showed some variability.

**Mayflower:** This variety shows 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.

**RGT Goldfinch (NEW):** Over the three years of testing, this variety showed good protein and water absorption. Whilst the bake performance was generally good, there was variability. The potential for this variety to be grown without the use of insecticides will be of interest to some end users.

## SPRING WHEAT

**KWS Alicium:** This variety shows high specific weights and good gluten quality, although slight variability is seen in the baking performance.

**KWS Bezique (NEW):** Over the three years of testing, this variety showed low protein but good water absorption.

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

**WPB Mylo:** Over the three years of testing this variety showed good analytical quality, although slight variability was see in the baking performance.

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## 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.

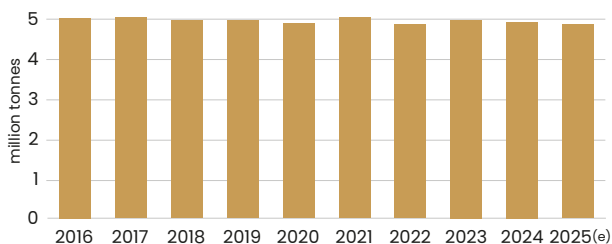
**Hard:** Champion, Costello, Everlong (Spring), Gleam, Graham, KWS Cranium, KWS Dawsum, KWS Fixum (Spring), KWS Scope (NEW), LG Beowulf, LG Typhoon, Ophelia (Spring – NEW), Oxford, RGT Wolverine, SY Insitor, WPB Fraser (Spring – NEW). The spring varieties generally have higher protein contents.

**Soft:** Blackstone, KWS Zealum, LG Redwald, LG Skyscraper, RGT Bairstow, RGT Hexton (NEW).

## A STEADY MARKET FOR MILLING WHEAT

UK flour millers consistently use 5 million tonnes of wheat every year, of which typically 80–85% comes from British farms. This demand is stable, reflecting the fact flour is a staple food and ingredient.

Wheat usage by UK flour millers (million tonnes)

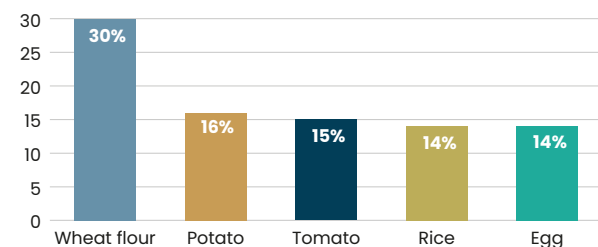


Sources: UK Flour Millers wheat usage survey.  
Note: 2025 is an estimate based off the 2025 UKFM wheat usage survey to date.

## FEEDING THE NATION

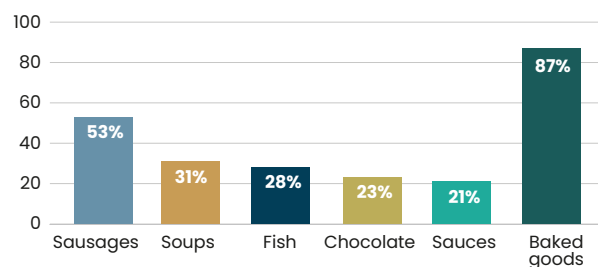
Wheat flour is one of the most prevalent food ingredients in the UK. Milling wheat growers are producing food and must ensure food safety is maintained. UK flour provides 1/5 of the nation's energy and protein.

% supermarket food products containing these ingredients



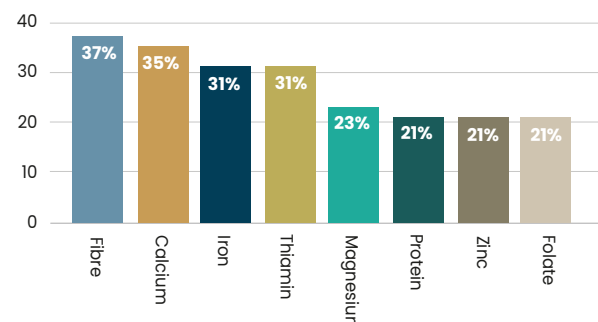
Source: Brandview

% products in each category that contain wheat flour



Source: Brandview

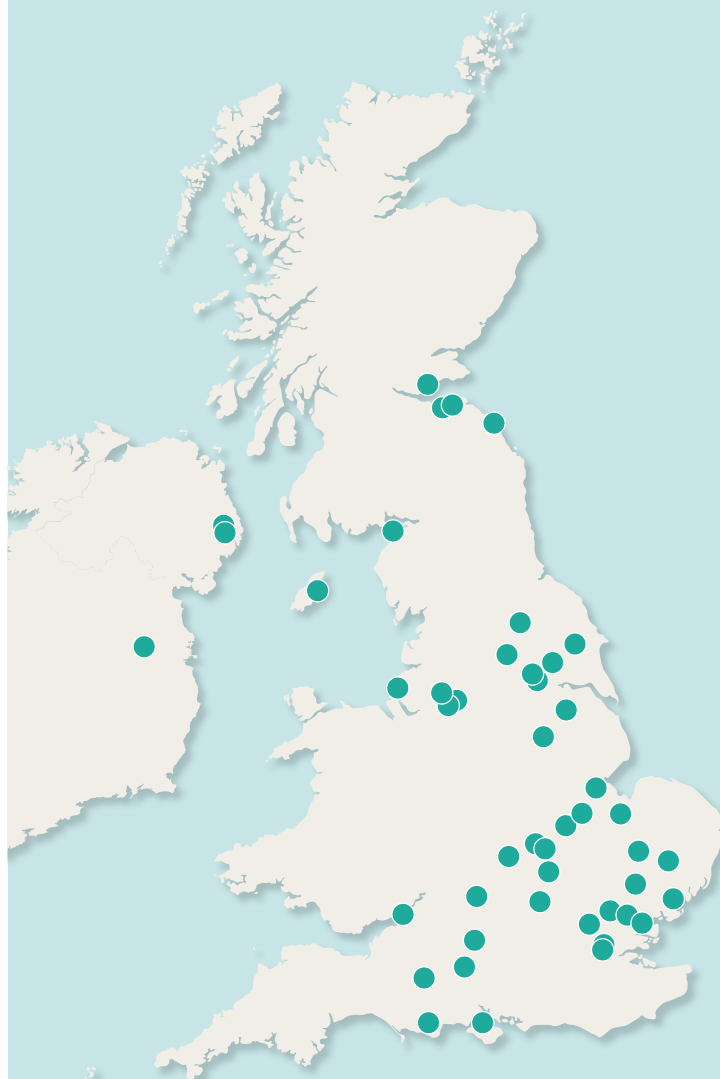
% UK adult dietary intake from flour



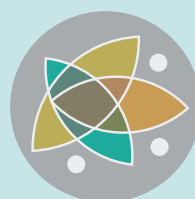
Source: National Diet and Nutrition Survey

## FIND YOUR MILLING MARKET

There are 51 mills located across the UK. Different mills have different requirements for the specifications and varieties of wheat 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](http://www.ukflourmillers.org/millmap)



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