



STABLE DEMAND FOR HOMEGROWN MILLING WHEAT

The flour milling industry in the United Kingdom (UK) consistently requires approximately 5 million tonnes of wheat each year to produce around 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 weather challenges and declining popularity of Group 1 varieties.

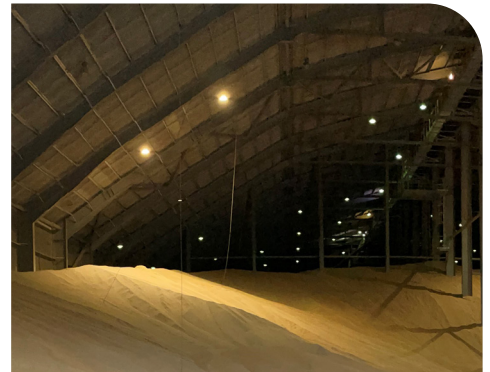
New Group 1 varieties

It is hoped that new Group 1 wheat varieties, such as the winter wheat Arlington, will reverse this trend and provide the quality homegrown wheat millers would prefer to use. Group 1 wheats are varieties that show consistent good breadmaking quality and high protein. These make up the backbone of milling wheat demand by UK flour millers. Due to potentially high yields for this variety, nitrogen applications may need to be adjusted to achieve high protein.

New Group 1 spring wheat Charland is a white wheat, providing a unique quality which will be of specific interest to some end users. As a white wheat, close attention should be paid to the management of Hagberg Falling Number (HFN).

New Group 2 varieties

Group 2 wheat varieties, those that 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. KWS Grebe joined the 2026/27 Recommended List (RL) as a high yielding Group 2 variety.



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.

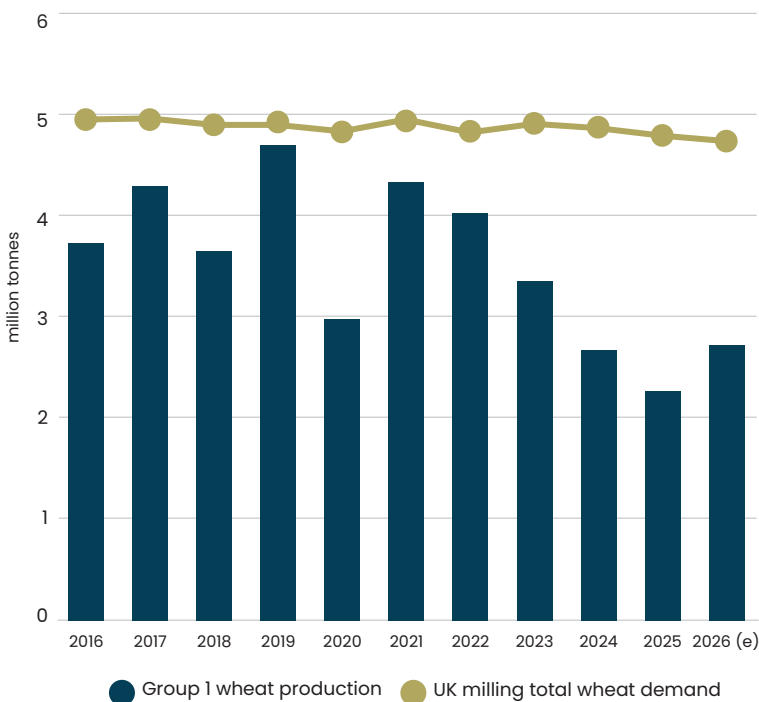
The legal limits set for ergot alkaloids (the mycotoxins found within ergot sclerotia) are strict and mills set low or zero tolerances for ergot sclerotia accordingly. The Agriculture and Horticulture Development Board (AHDB) has updated their management guidance to growers, based on an extensive review of the latest research and evidence. This has been published and can be accessed here: 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. Product recalls can take place if grain containing high levels of OTA is sold into the food market. It is important to conduct checks regularly, in line with the frequencies set out in the AHDB grain storage guide (www.ahdb.org.uk/knowledge-library/grain-storage-guide), to ensure the food safety of the grain.

The Government has signalled that from mid-2027, the UK will align with European Union (EU) food safety regulation. This will directly establish legal limits for ergot alkaloids in flour in Great Britain, as well as lower the maximum limit for deoxynivalenol (DON) in wheat.

Lower legal limits increase the risk of non-compliance and growers should ensure they are able to adequately control mycotoxins to meet these requirements.

Steady demand for milling wheat



2026 is an estimate based on area from AHDB Early Bird Survey and 5-year yield average. UK milling wheat demand for 2026 is estimated from UK Flour Millers wheat usage survey data.

WHEAT VARIETIES 2026

- 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 2026/27 for cereals and oilseeds' (www.ahdb.org.uk/knowledge-library/recommended-lists-for-cereals-and-oilseeds-rl).
- 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 wheat sold to flour mills 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 Hazard Analysis and Critical Control Point (HACCP) approach (see the AHDB Grain storage guide for cereals & oilseeds). Different varieties should be separated within stores 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 key consideration. Use the UK Flour Millers mill map (www.ukflourmillers.org/millmap) to find the mills near you.

Varieties are listed alphabetically within each of the UKFM Groups.

UKFM GROUP 1

- These are the varieties that produce consistent milling and baking performance.
- Premiums above base prices are offered for Group 1 wheats that meet specified quality requirements.
- 13% protein is the target, but premiums are typically offered for wheat down to 12% protein. Some mills will accept wheat at protein levels lower than 12%.
- Requirements for specific weight (76 kg/hl) and Hagberg Falling Number (250 seconds) must also be met.
- 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.

WINTER WHEAT

Arlington (NEW): Over three years of testing, this variety showed good gluten quality and water absorption, with a good baking performance. Nitrogen applications may have to be adjusted to achieve protein specifications.

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: This variety shows good protein content and gluten quality. The baking performance is good.

KWS Zyatt: This variety is popular with millers as it shows good gluten strength and milling quality alongside a good baking performance. 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. Nitrogen applications may have to be adjusted to achieve protein specifications.

Skyfall: Large quantities of this variety continue to be seen by millers and it is popular owing to good milling and baking qualities. Nitrogen applications may have to be adjusted to achieve protein specifications.

SY Cheer: This variety shows good protein, high specific weight and a strong gluten quality. The baking performance is good, although slight variation has been seen. Nitrogen applications may have to be adjusted to achieve protein specifications.

SPRING WHEAT

Charland (NEW): Over the three years of testing, this variety showed good protein, gluten quality and baking performance. This variety is a white wheat and will be of specific interest to some end users. As a white wheat, close attention should be paid to the management of Hagberg Falling Number.

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: This variety shows good specific weight and water absorption (a good feature). The gluten quality and baking performance are good.

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.

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

KWS Flute: This variety shows gluten quality that meets the Group 3 criteria.

KWS Solitaire: This variety shows gluten quality that meets the Group 3 criteria.

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.

WINTER WHEAT

KWS Arnie: This variety shows protein levels typical of a Group 2. Water absorption is low and this variety will not be suited to all grists.

KWS Equipe: This variety shows 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 to 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 Grebe (NEW): Over the three years of testing, this variety showed protein and water absorption levels typical of a Group 2. The gluten quality was acceptable but there was some variability in bake performance.

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.

LG Shergar: This variety shows protein levels and water absorption typical of a Group 2. The bake performance is good but shows 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: This variety shows good protein and water absorption. Whilst the bake performance is generally good, there is some 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 Benzique: This variety shows low protein but good water absorption. Slight variability is seen in the baking performance.

WPB Mylo: This variety has shown good analytical quality, although slight variability is seen in the baking performance.

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.

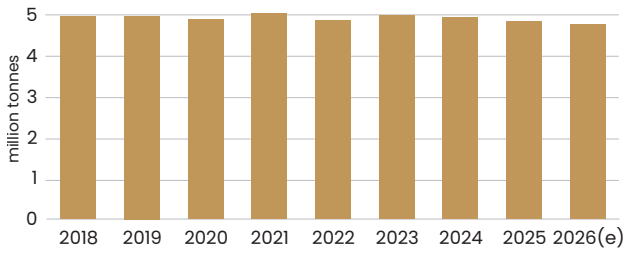
Hard: Champion, Everlong (spring), Graham, KWS Aintree (NEW), KWS Dawsum, KWS Fixum (spring), KWS Fowlmere (NEW), KWS Scope, LG Beowulf, LG Challenger (NEW), LG Defiance (NEW), LG Typhoon, Merkawa (spring, NEW), Ophelia (spring), RGT Guardsman (NEW), SY Insitor, WPB Clifden (spring, NEW), WPB Fraser (spring).

Soft: Blackstone, KWS Zealum, LG Redwald, RGT Hexton, Sparkler (NEW).

A STEADY MARKET FOR MILLING WHEAT

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

Wheat usage by UK flour millers (million tonnes)

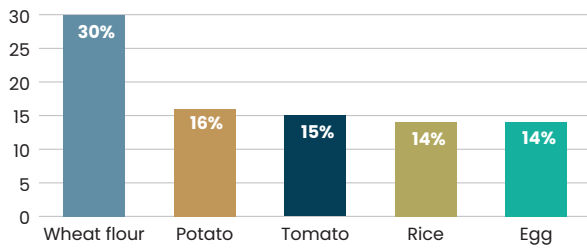


Sources: UK Flour Millers wheat usage survey.
Note: 2026 is an estimate based off the 2026 UK Flour Millers wheat usage survey to date.

FEEDING THE NATION

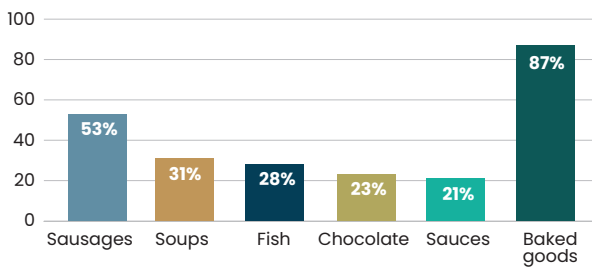
Wheat flour is one of the most prevalent food ingredients in the UK. Milling wheat growers are producing food and must ensure food safety is maintained. UK flour provides 1/5 of the nation’s energy and protein.

% supermarket food products containing these ingredients



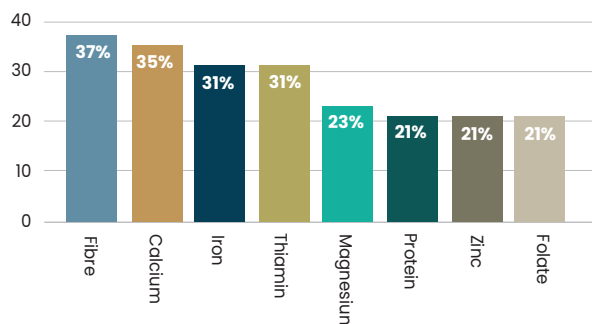
Source: Brandview

% products in each category that contain wheat flour



Source: Brandview

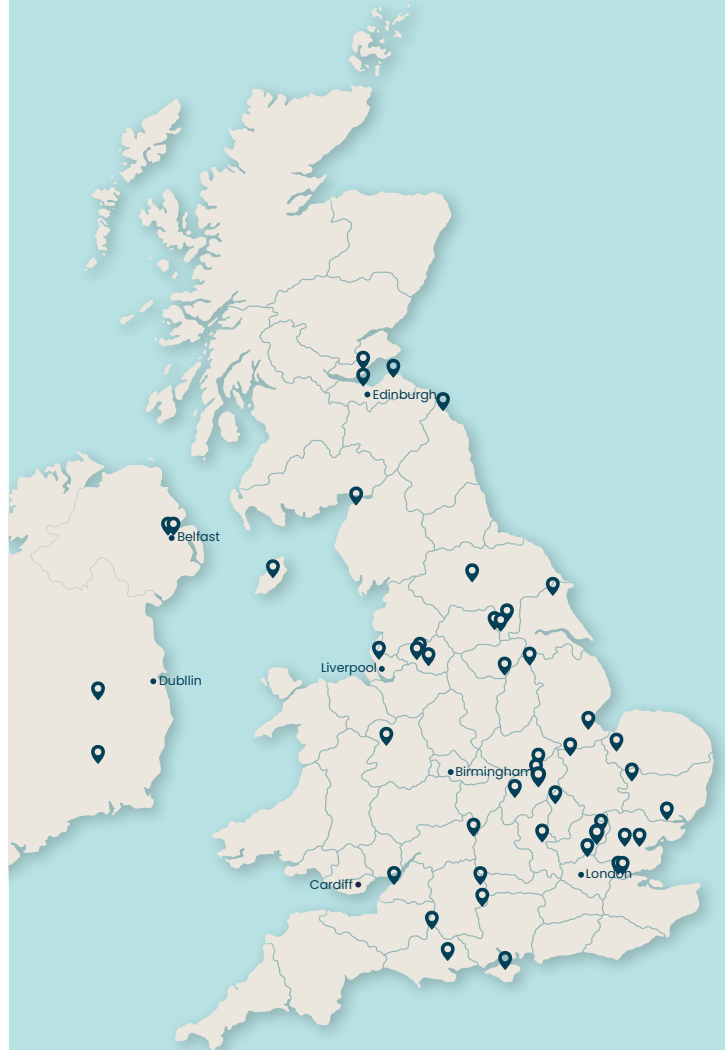
% UK adult dietary intake from flour



Source: National Diet and Nutrition Survey

FIND YOUR MILLING MARKET

There are 49 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



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