

# Milling wheat for exports



Specific weight	76 kg/hl (min)	75 kg/hl (min)
Target moisture *	14%	14%
Hagberg falling number	250s (min)	220s (min)
Protein	11-13%	10.5-11.5%
W	170 (min)	70-120
P/L	0.9 (max)	0.55 (max)

\*North African and Middle Eastern markets prefer a lower moisture content, often less than 14%.

\*\*The W and P/L values are determined by the Chopin Alveograph test and give an indication of end-use potential.





**ukp** comprises semi-hard wheat varieties that are suitable for both EU and non-EU breadmaking.



**uks** is soft milling wheat suitable for biscuit making with low protein, high extensibility and low water absorption.

For further information on growing for exports, please visit [ahdb.org.uk/cereal-exports](http://ahdb.org.uk/cereal-exports)

Produced for you by:

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