


RESEARCH PROPOSAL GRANT APPLICATION

1. NAME AND ADDRESS OF ORGANIZATION TO WHICH AWARD SHOULD BE MADE		
Name: North Dakota State University Address: Office of Sponsored Programs Administration NDSU Dept #4000 PO Box 6050 Fargo, ND 58108-6050		
2. TITLE OF PROPOSAL 2022 Hard Red Spring Wheat Regional Quality Survey		
3. PRINCIPAL INVESTIGATOR(S) Richard Horsley	4. PI #1 BUSINESS ADDRESS North Dakota State University Department of Plant Sciences PO Box 6050, Dept 7670 Fargo, ND 58108-6050	
PI# 2 Name:		
PI# 3 Name:		
5. PROPOSED PROJECT DATES (calendar years) 01/01/2022 to 12/31/2022 Note: Research Reports are Due November 15th of Each Year	6. TOTAL PROJECT COST \$14,500	7. PI #1 PHONE NO. 701-231-8142
8. RESEARCH OBJECTIVES: (List objectives to be accomplished by research grant)		
<p>Annual survey of hard red spring wheat grown in the North Great Plain states. The survey encompasses sample collection, analysis, and reporting important wheat quality attributes useful for marketing the crop. The range of environmental diversity, cultivars and agronomic practices results in a range of quality attributes and assessment of important marketing attributes of wheat entering into the commercial market channels.</p> <p>Attach a 2-page detailed discussion of importance of the proposal to wheat profitability; how study complements previous research in area; procedures to be used; and competency of the research group in achieving research objectives. (Please keep the proposal concise, only 2 pages will be provided reviewers).</p>		
Signature Of Principal Investigator 	Date 11/9/2021	Phone Number 701-231-8142
Signature Of Authorized Representative Amy B. Scott <small>Digitally signed by Amy B. Scott Date: 2021.11.10 14:16:32 -06'00'</small>	Title	Date
Address Of Authorized Representative Dept. 4000 PO Box 6050 Fargo, ND 58108-6050		Phone Number 701-231-8045

Minnesota Wheat Research and Promotion Council
RESEARCH PROPOSAL GRANT APPLICATION

Project Title: 2022 Hard Red Spring Wheat Regional Quality Survey

Introduction:

Wheat quality is recognized as properties and characteristics that meet, or contribute to, the requirements of food manufacturers in the production of marketable end-products. American millers and bakers have different perceptions and needs than their international counterparts. Growers define quality as the set of attributes that allow maximum economic return. Thus, quality has a multiplicity of meanings that are dependent upon the market situation. It is the end user who ultimately establishes value associated with a given standard of quality.

The North Dakota State University Department of Plant Sciences has conducted annual surveys of North Dakota grown hard red spring (HRS) and durum wheats since the early 1960's. Surveys encompassed collection, analysis, and reporting important wheat quality attributes useful for marketing the crop. In recognition that other northern Great Plains states produce approximately 40 percent of the HRS grown in the region, the 1980 and successive surveys have included the four northern plains states that produce 90% of the HRS and durum wheats grown in the U.S. The range of environmental diversity, cultivars, and agronomic practices results in a range of quality attributes. Thus, expanding the survey to encompass the entire northern Great Plains HRS and durum wheat growing regions allows assessment of important marketing attributes of wheat entering into the commercial market channels.

Sample Collection:

Samples of hard red spring and durum wheats grown in the upper Great Plains are collected from the four-state region. The number of samples collected is based on wheat production within each county. The greater the production the more samples collected. In low producing counties a minimum of two samples are collected and in high producing counties a maximum of fifteen samples are collected. Every effort is made to obtain samples that accurately reflect condition of grain within an area that is available to the commercial market.

The samples will be collected under contract by the USDA-National Agricultural Statistics Service, located in Fargo, ND. They will have samples collected in North Dakota, Minnesota, Montana, and parts of South Dakota.

Quality Tests:

Approximately forty percent of the HRS wheat and about fifty percent of the durum wheat samples obtained are graded by a federally licensed grain inspector. Additionally, these same samples are analyzed for protein content, falling number, test weight and thousand-kernel weight. Estimates of assay distributions within the wheat crop are made from these data. Samples representing each of the fifteen hard red spring wheat and six durum crop reporting areas (CRA's) will be prepared by combining equal portions of individual collected samples. Complete analyses will be performed on these composite samples to assess quality. Analytical procedures for HRS and durum have some commonality and some differences. Assays common to both classes of wheat include test weight, falling number, size distribution, protein, ash, 1000-kernel weight, and grade. Milling yields are determined for both HRS and durum, along with flour/semolina ash and protein. The preferred dough testing for the HRS wheat is the farinograph whereas the mixograph is used for semolina quality evaluations. The alveograph and extensograph will also be used to evaluate the HRS wheat crop dough strength. End-product performance model system is bread (100 g pup loaves) for HRS wheat and spaghetti for durum wheat. Bread criteria evaluated are baking absorption, bread loaf volume, crumb and crust color, symmetry, grain, and texture properties. Spaghetti attributes evaluated include spaghetti color score, cooked weight, cooking loss, and firmness value.

Data Analysis and Reporting:

Data collected from the assays are presented in three formats. Arithmetic means of results from the assays on one-third

of the samples are presented as distribution histograms. Data obtained from the CRA's composite samples are reported as averages of the respective assay for each CRA. Statewide and regional averages are biased based on the most recent three-year production average.

Protein Ranges:

Wheat samples representing protein ranges of less than 13.5%, 13.5% to 14.5%, and greater than 14.5% protein (12% moisture basis) will be prepared from the existing sample population for each of the two HRS wheat export regions. Complete wheat, flour, and bread baking analyses will be performed on the protein-range samples. Results of these analyses will be reported on additional tables within the published bulletin.

Weekly Updates:

Summary reports of analytical data collected will be provided each week during harvest and sample analyses. Summary reports will reflect wheat quality based on export regions. Weekly updates will be sent, by FAX or e-mail, to supporting agencies on each Tuesday morning of each week during harvest and subsequent wheat sample evaluation periods.

Printed Reports:

Reports summarizing the findings are submitted to U.S. Wheat Associates for incorporation into their international wheat marketing brochure. Bulletins summarizing the four state findings are published for distribution primarily by the sponsoring agencies. Approximately 4,100 (HRS) and 2,800 (Durum) copies of each report will be printed. The data are also available electronically on the North Dakota Wheat Commission web site.

Distribution of the crop quality report with an approximate copy distribution is as follows:

	HRS	Durum
Plant Science	150	150
North Dakota Wheat Commission	500	550
Minnesota	50	5
Montana	150	140
South Dakota	50	5
Domestic	1500	850
International	1500	850
NCI	100	150
ND Ag Statistics	100	100

Additional or fewer copies can be provided as necessary.

Budget Justification:

Dr. Richard Horsley is a professor and head of the department of Plant Sciences at NDSU. He is overseeing the NDSU Wheat Quality Labs until a replacement to Dr. Simsek is hired. We hope to have this position refilled within the next three months. \$4,500 from the budget will be used to pay part of the salary for a food technologist in Wheat Quality Program. Fringe benefits of \$2,115 are calculated at a 47% rate. A total of \$7,885 is being requested as operation costs. These costs include laboratory materials and supplies such as chemicals, glassware, and sample bags cover the part of operation cost for \$7,885.

Minnesota Wheat Research and Promotion Council

RESEARCH PROJECT PROPOSAL BUDGET

Project Title: 2022 Hard Red Spring Wheat Regional Quality Survey			
Principal Investigator(s) / Project Director(s) Dr. Richard Horsley	<u>Funds Requested For</u>		
	Year 1 (2022)	Year 2 (2023)	Year 3 (2024)
A. Salaries and Wages	\$	\$	\$
1. Co-principal Investigator(s)			
2. Senior Associates			
3. Research Associates – Post Doctorate			
4. Other Professionals (Food Technologist)	4,500		
5. Graduate Students			
6. Prebaccalaureate Students			
7. Secretarial - Clerical			
8. Technical, Shop and Other			
B. Fringe Benefits @ 47%	2,115		
C. Consulting and Professional Services			
D. Supplies and Services	7,885		
E. Travel			
F. Sub-Contracts			
G. Repairs & Maintenance			
H. Rentals & Lease			
I. Other Expenses			
TOTAL AMOUNT OF THIS REQUEST (per year)	\$ 14,500	\$	\$