



Wheat Quality: Impact of Soil Fertility & Environmental Factors (Course #2046_1 CEU)

March 13, 2014

- 1) Industry assesses wheat quality by evaluating what characteristics:
 - a) Milling, chemical, color and odor
 - b) Milling, chemical, processing, and physical characteristics
 - c) Color, odor and weight

- 2) Break flour is:
 - a) The flour that falls onto the mill floor
 - b) The first flour produced during the milling process
 - c) The flour that is cleaned out of the mill between grain batches

- 3) 3 categories of SRWW products include:
 - a) Chemically leavened, yeast leavened and non-baked products
 - b) Cookies, noodles, and cakes
 - c) Tenderness, water absorption and cookie spread

- 4) Baking quality characteristics are influenced least by:
 - a) Genetics
 - b) Weather
 - c) Fertility

- 5) Which of the following is most likely to influence wheat packing weight?
 - a) Significant rain event prior to or during harvest
 - b) Soil fertility
 - c) Travel distance from field to mill

- 6) Which of the following is most likely to influence the falling numbers score?
 - a) Significant rain event prior to or during harvest
 - b) Soil fertility
 - c) Soil type

- 7) U.S. Quality Standards for wheat include:
 - a) Moisture, foreign material, shrunken and broken kernels, defects, test weight
 - b) Moisture, shrunken and broken kernels, falling numbers score, color
 - c) Moisture, odor, color, foreign material
 - d) Falling numbers score, color, foreign material, moisture

- 8) Characteristics to consider when selecting varieties of soft red winter wheat include:
- a) Yield and test weight
 - b) Almanac predictions and soil fertility in intended field
 - c) Kernel density and packing efficiency
 - d) Yield only
- 9) When identifying nutrient deficiencies, old leaves can be examined to assess mobile nutrients like:
- a) Nitrogen, phosphorus, and potassium
 - b) Nitrogen, magnesium, and iron
 - c) Sulfur, calcium, and iron

True (T) or False (F)

_____ 10) Grain mills pay a premium for high protein soft red winter wheat.

Email Tia.Randall-Murray1@maryland.gov or mail completed form to: **MDA Nutrient Management Program, 50 Truman Pkwy #201, Annapolis MD 21401**, no later than 5 business days after you view the program. Keep a copy for your records.

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