

**19th annual IAOM Mideast and Africa District Conférence**  
**Arusha, Tanzania, November 14-17 2008**  
**Trading Séminar**

# **French Wheat and Grain Prospective**

**François GATEL**



# French Wheat Production



## ➤ Figures about France

### An Atlantic Climate

**Average temperature : 12.5 C°**

**Average rainfall : 750 mm**

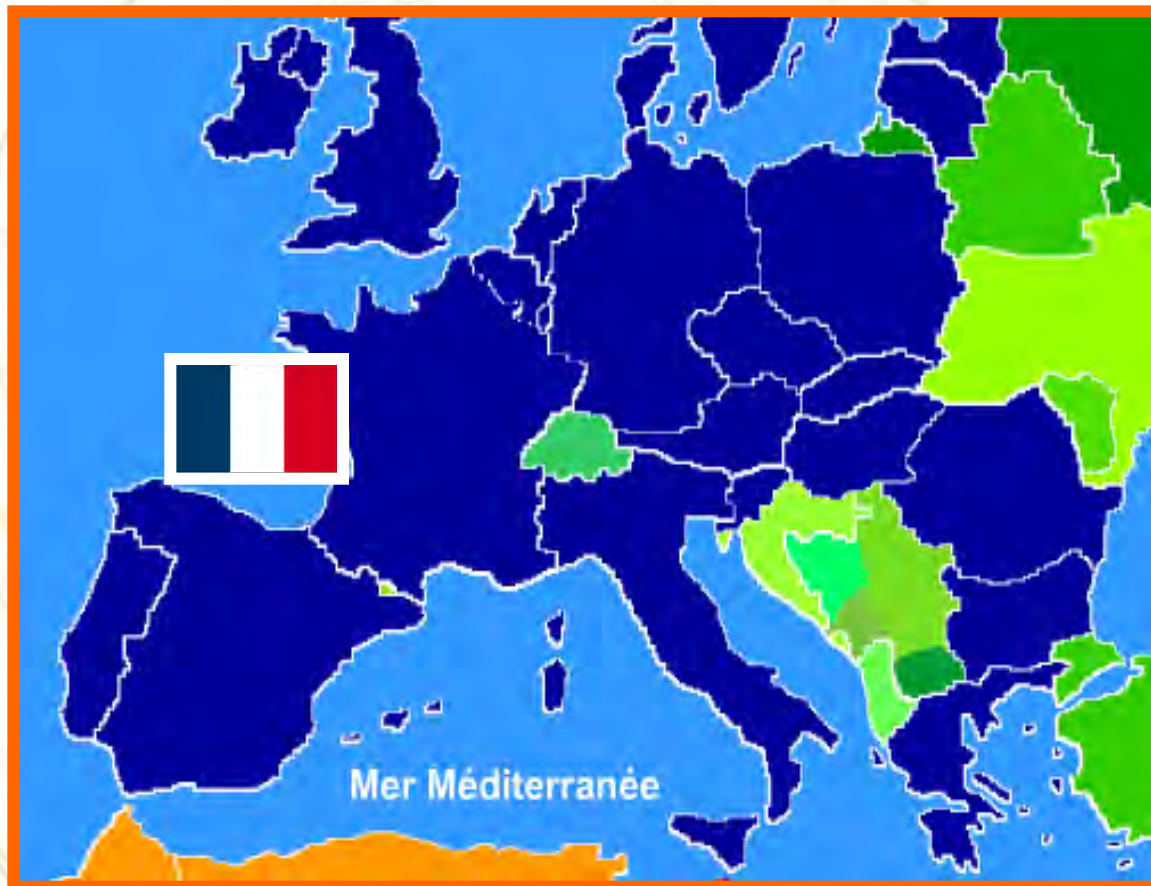
### Importance of wheat

**Overall area : 55 Mons ha**

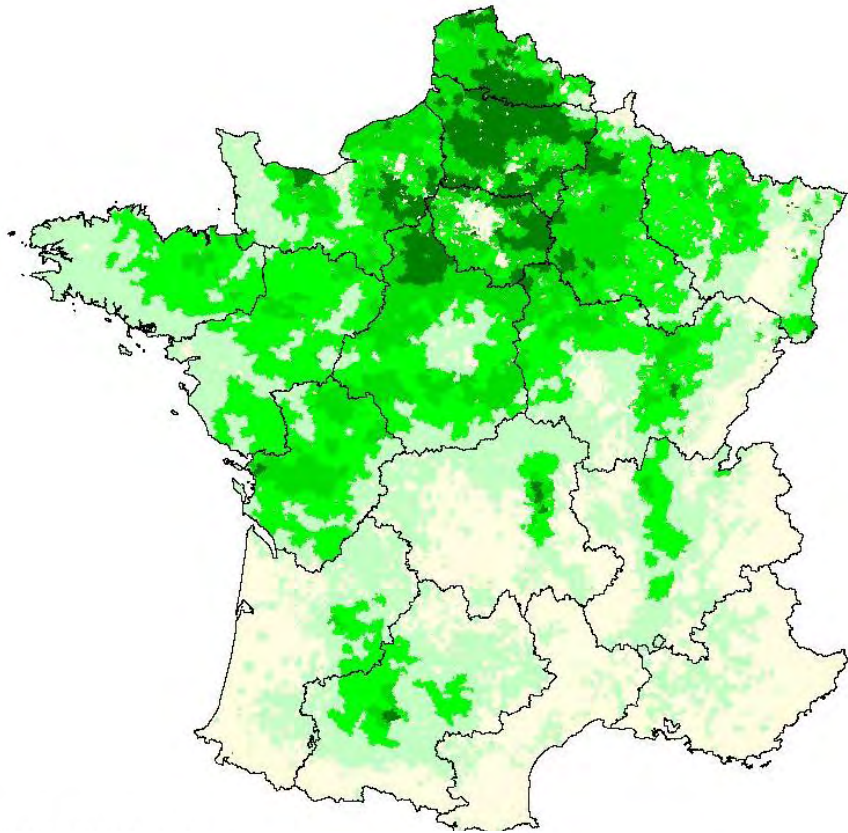
**Agricultural area : 27 Mons ha**

**Wheat area : 4.9 Mons ha**

*(ONIGC : Average of  
5 harvesting years 2004 to 2008)*



## ➤ French wheat production



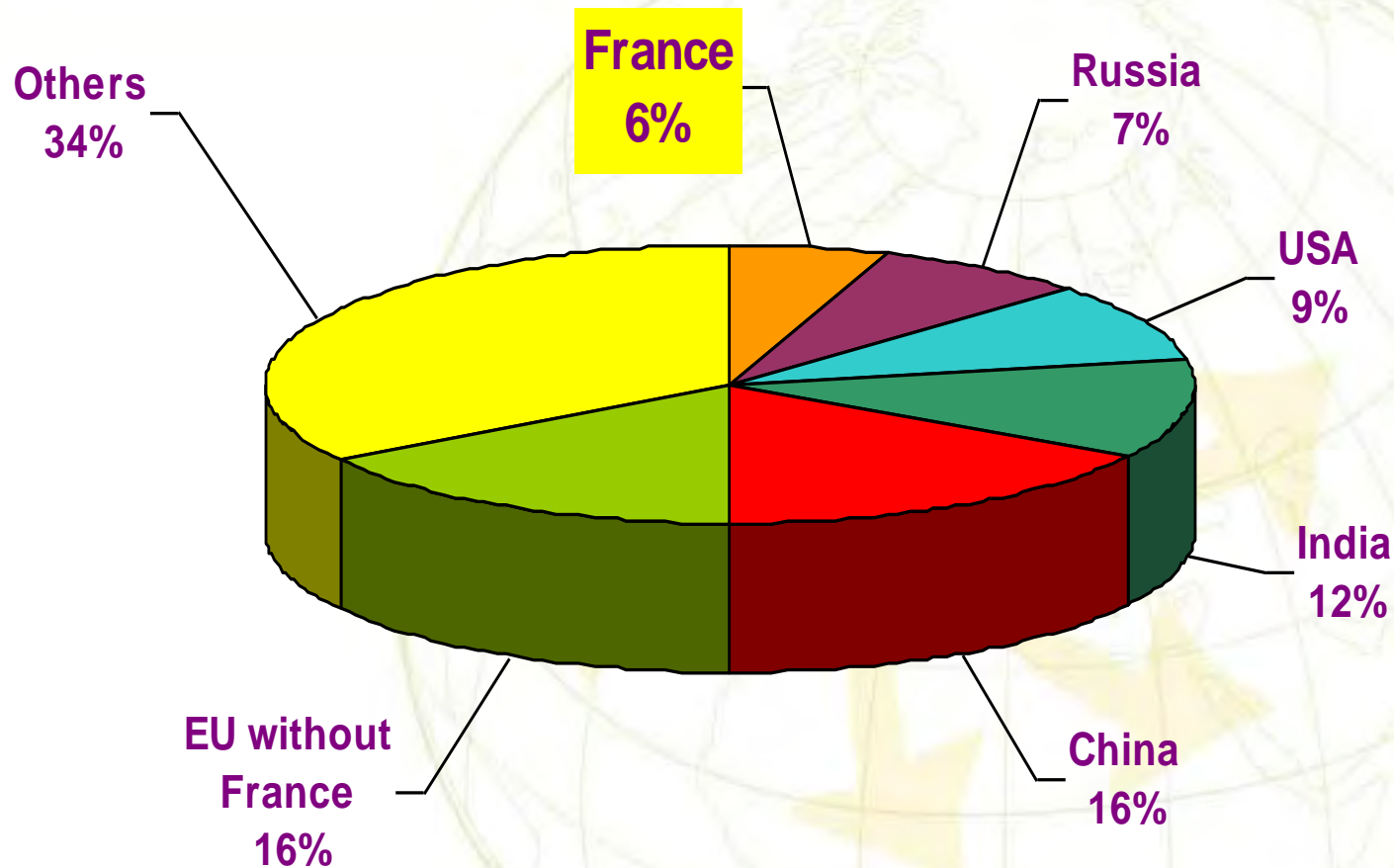
*Areas for production of wheat (ONIGC)*

**French wheat is mostly  
medium hard red winter wheat**  
Sown in **autumn**  
(October – November)  
& harvested in **summer**  
(July – August)

**Average yield : 7.2 t/ha**

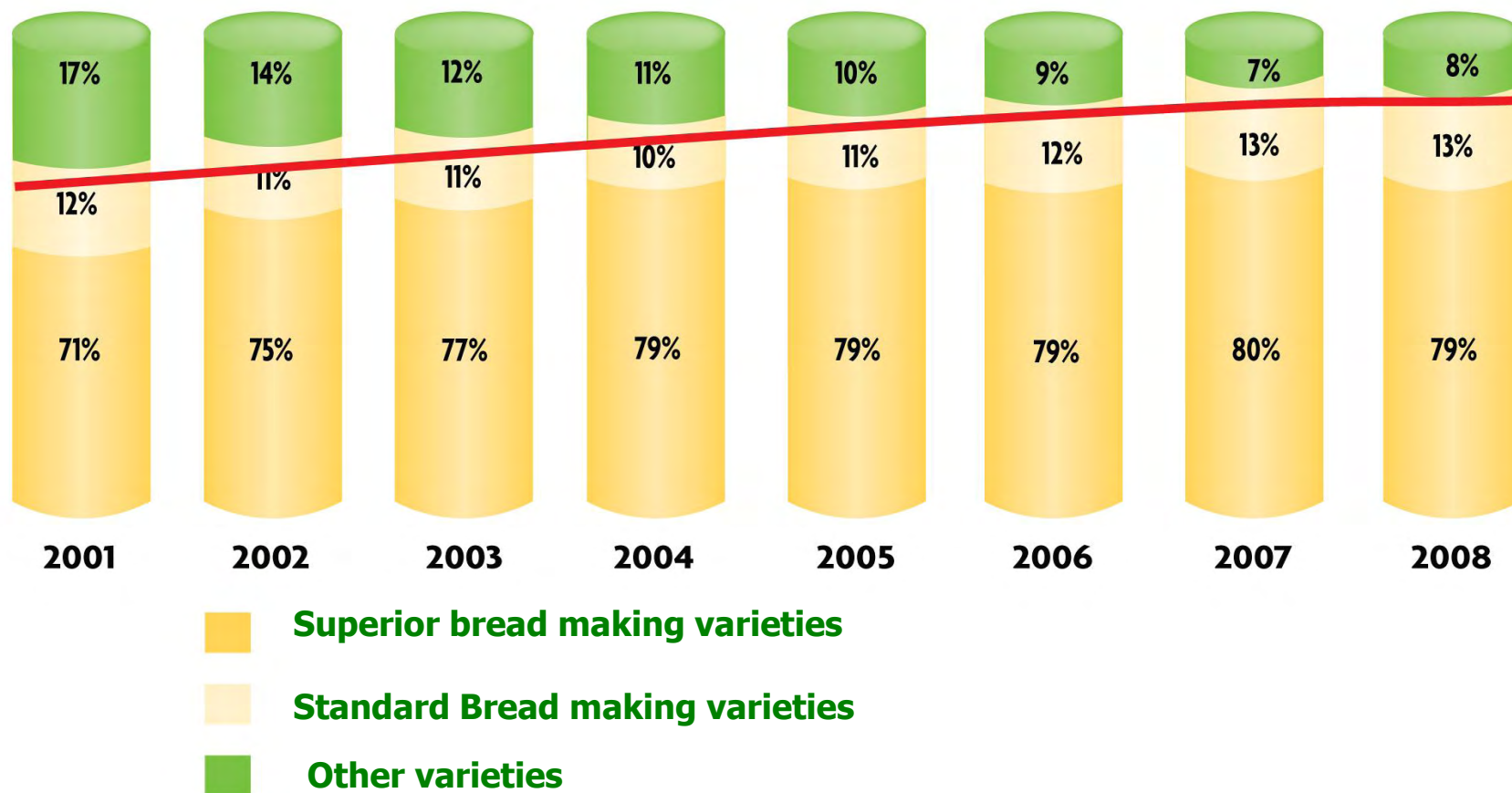
*(ONIGC : average of  
5 harvesting years : 2004 to 2008)*

➤ **France : the fifth wheat producing country in the world**



*IGC Average of 5 marketing years : 2003/2004 to 2007/2008*

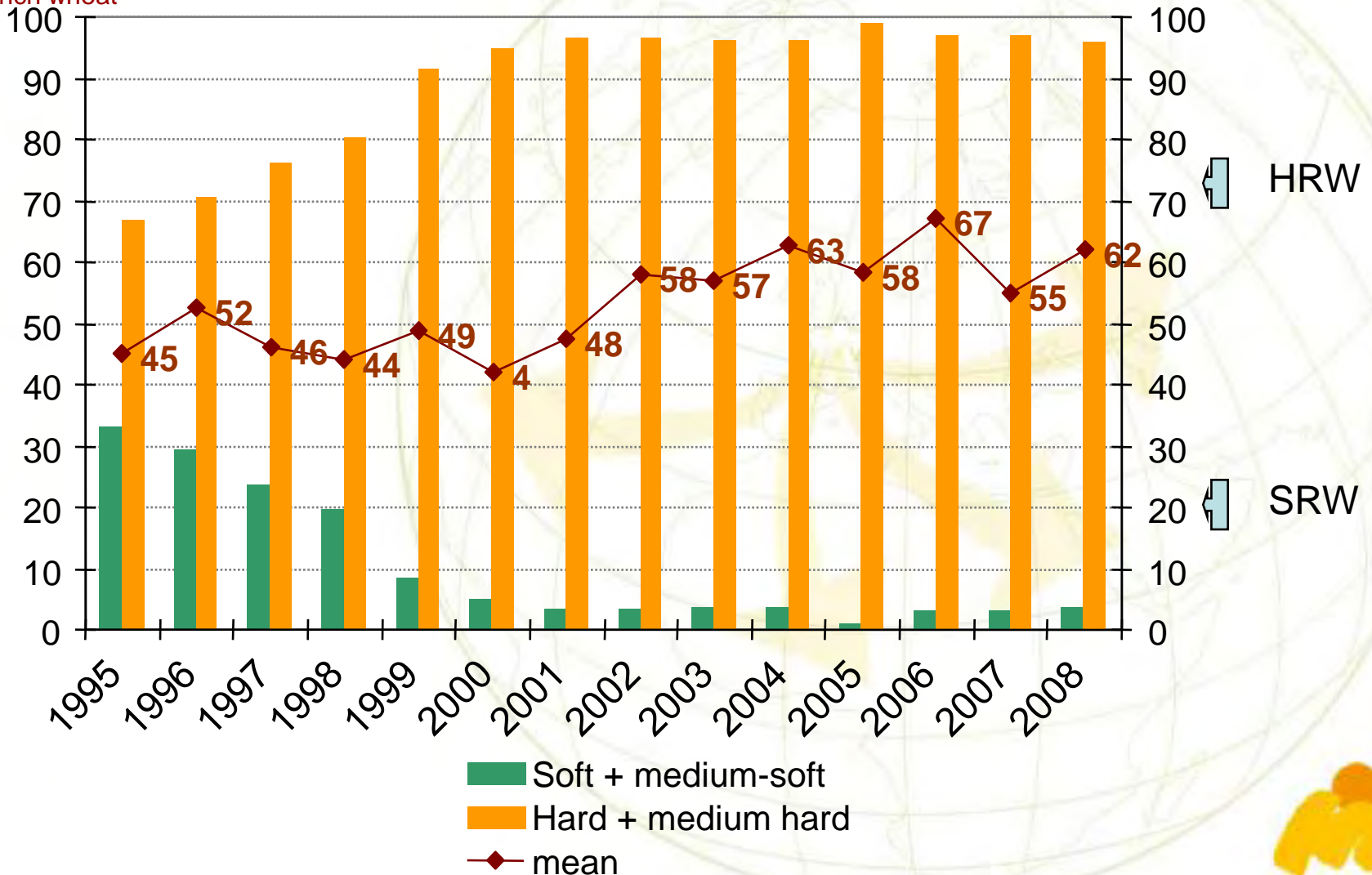
# ➤ Wheat suitable for bread making dominate



# ➤ Most of French wheat is medium hard

Proportion of  
French wheat

Hardness



# French wheat quality (2008 crop)

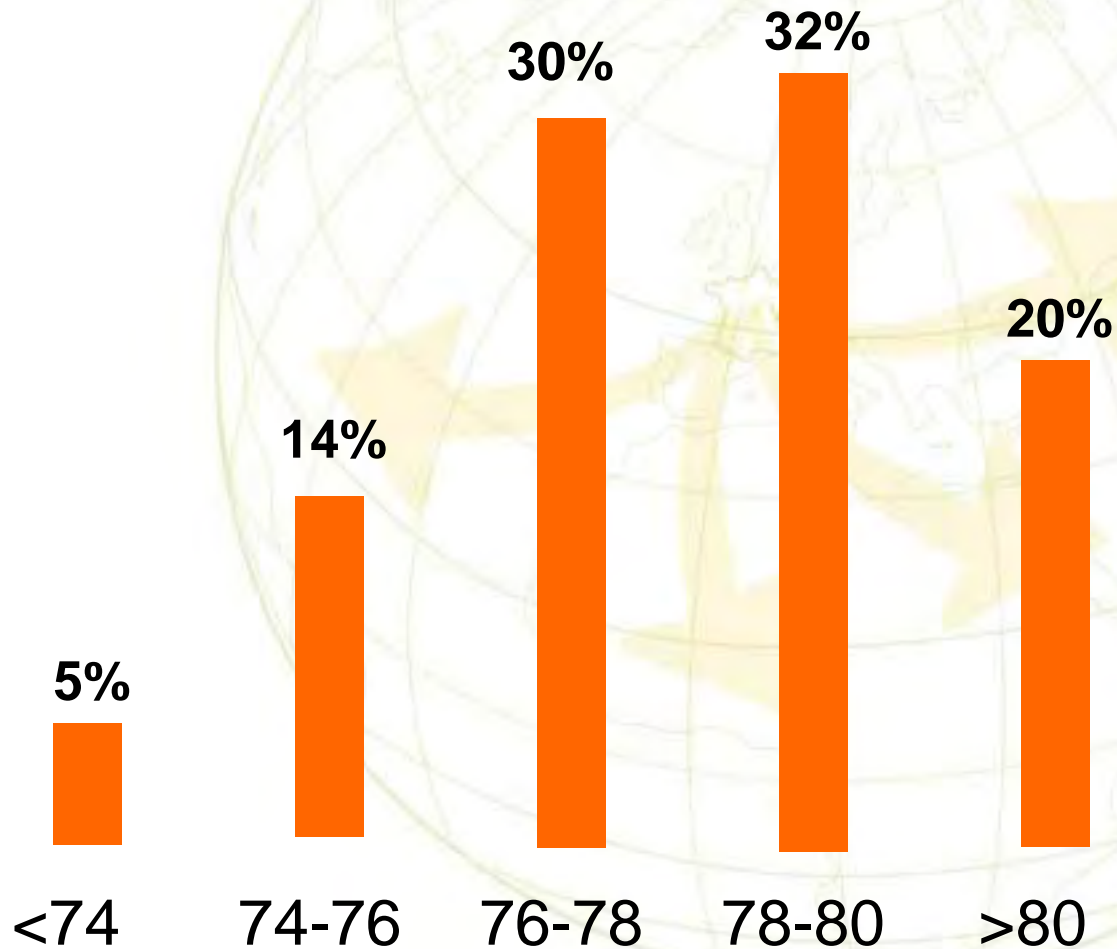


*V. Van Gogh : Les Vassenots près d'Auvers*



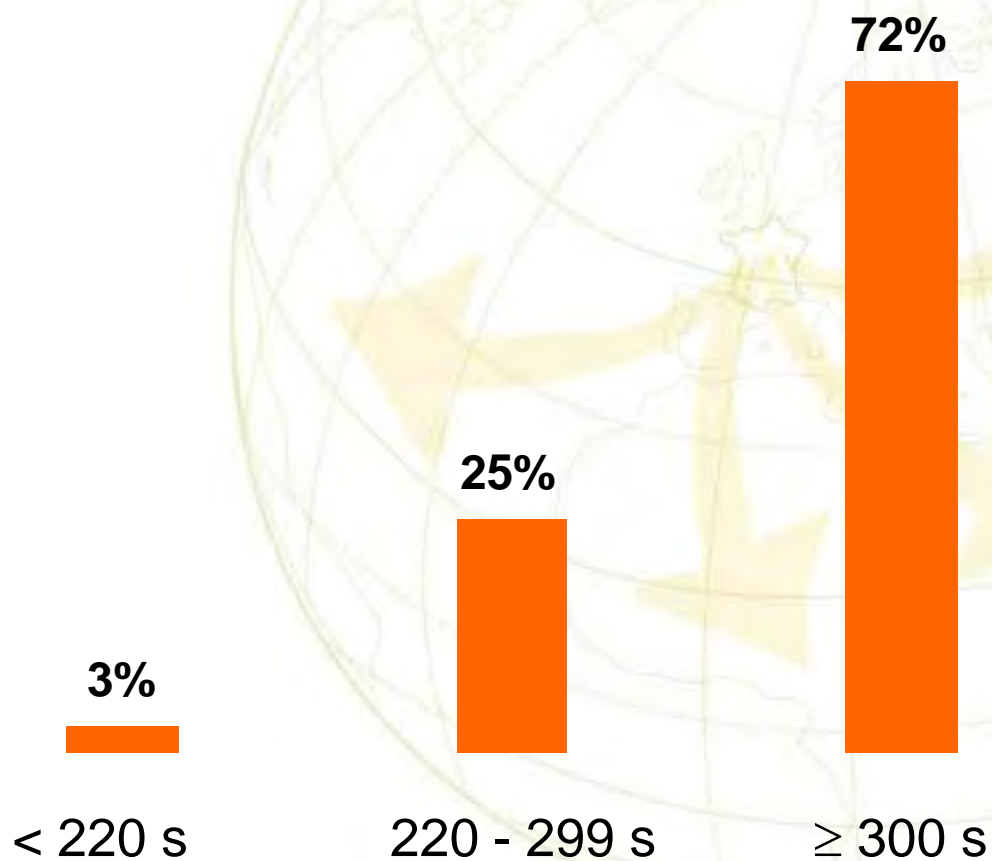
## ➤ Test Weight

2008 Average = 77.8 kg/hl





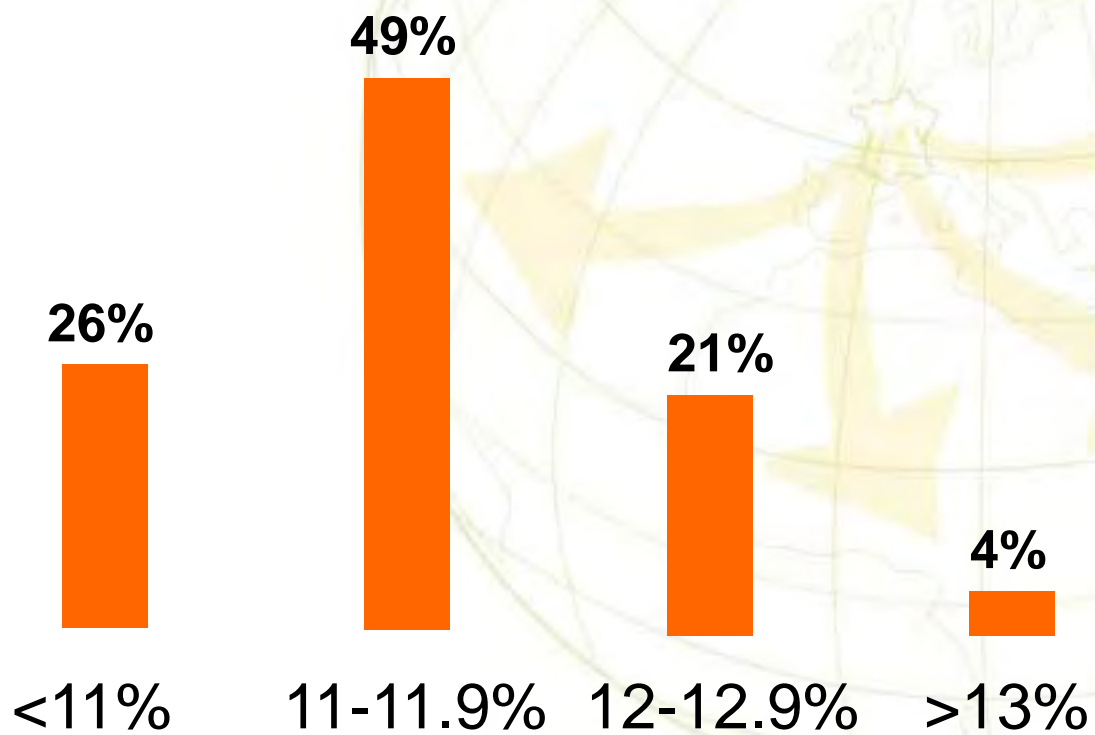
## ➤ Falling Number





## ➤ Protein Content

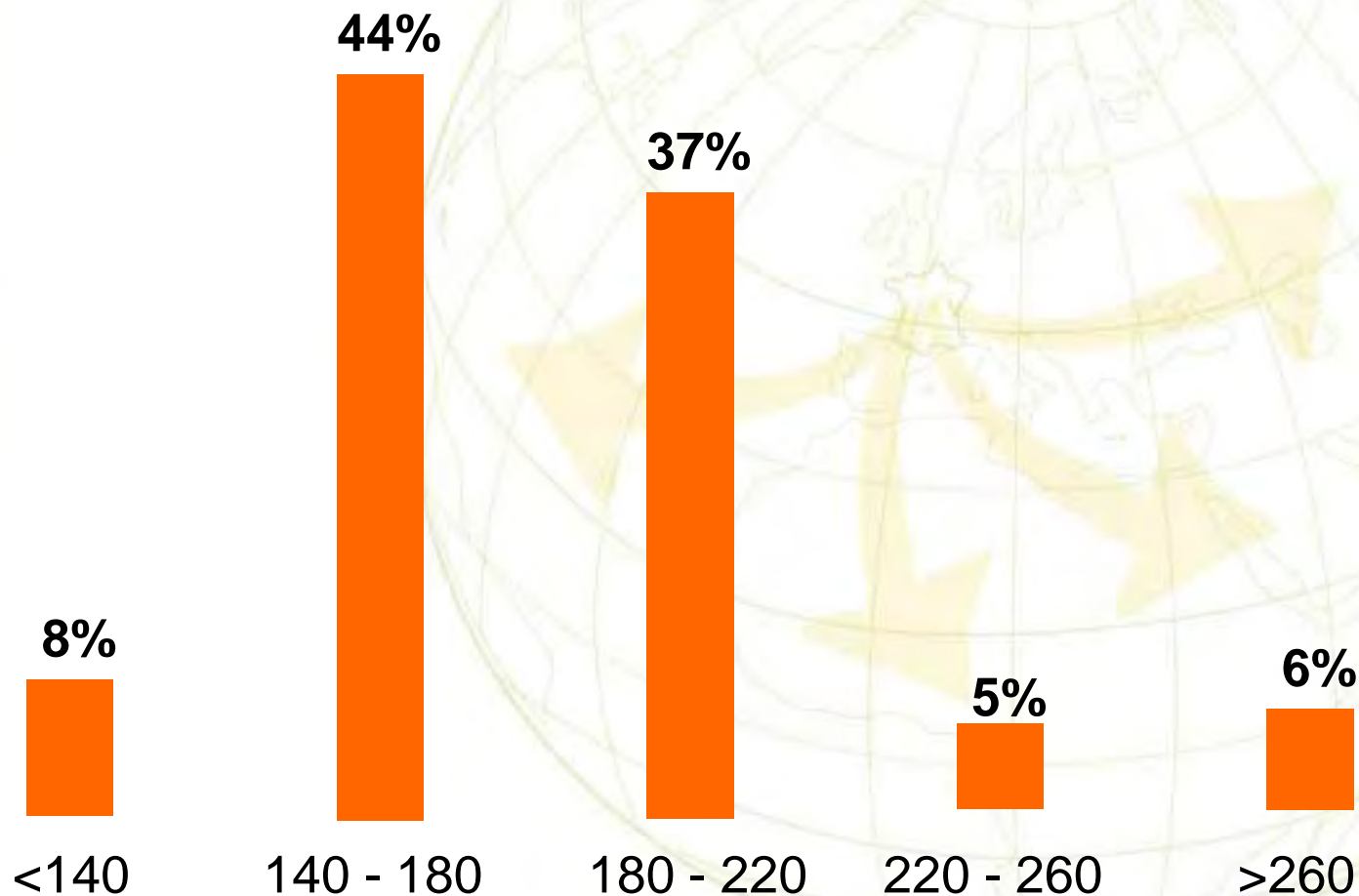
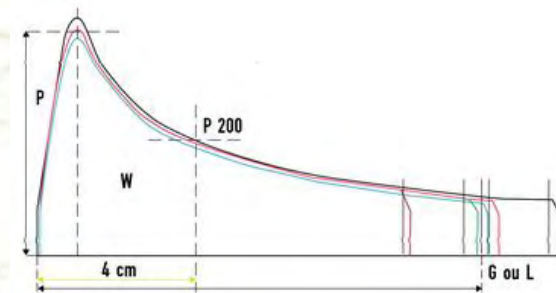
2008 Average = 11.5%





## ➤ Baking Strength W Chopin Alveograph

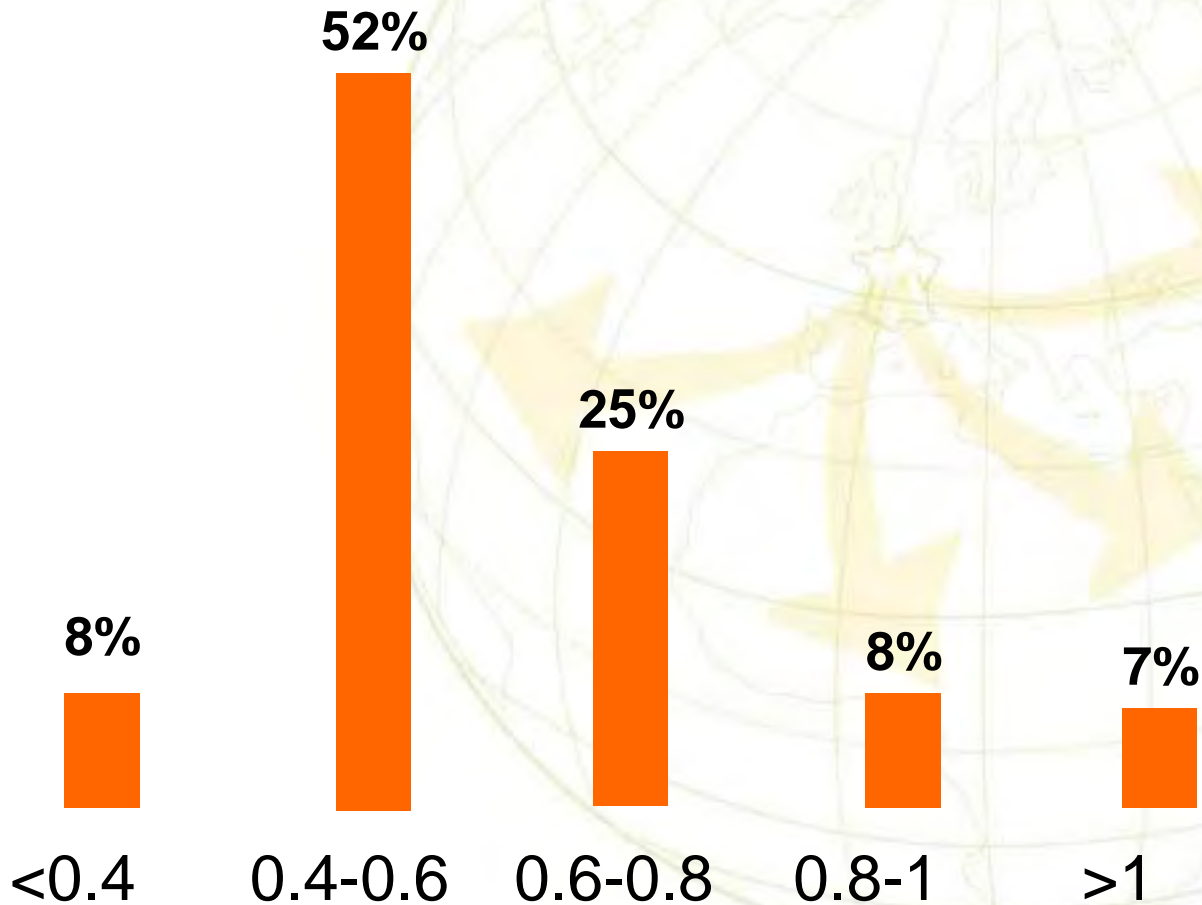
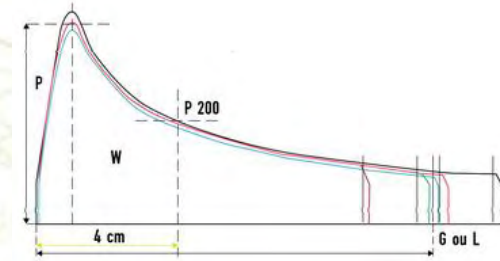
2008 Average = 180





## ➤ Configuration ratio P/L

2008 Average = 0.6



## ➤ Characteristics of French Wheat

	Minimum	Average (2004-2008)	Maximum	2008
Protein content (% MS)	11.5	12	12.5	11.5
Moisture (%)	12.5	13.3	13.9	13.6
Test weight (Kg/hl)	75.1	77	78.5	77.8
Baking strength W ( $10^{-4}$ J)	180	208	224	180
Configuration ratio (P/L)	0.6	0.67	0.76	0.6
Wet gluten (%)	22.4	23.9	25	23.3
Gluten index (%)	79	87	93	79
Zeleny Index (ml)	35.2	38.3	43	38

# French Wheat Utilizations

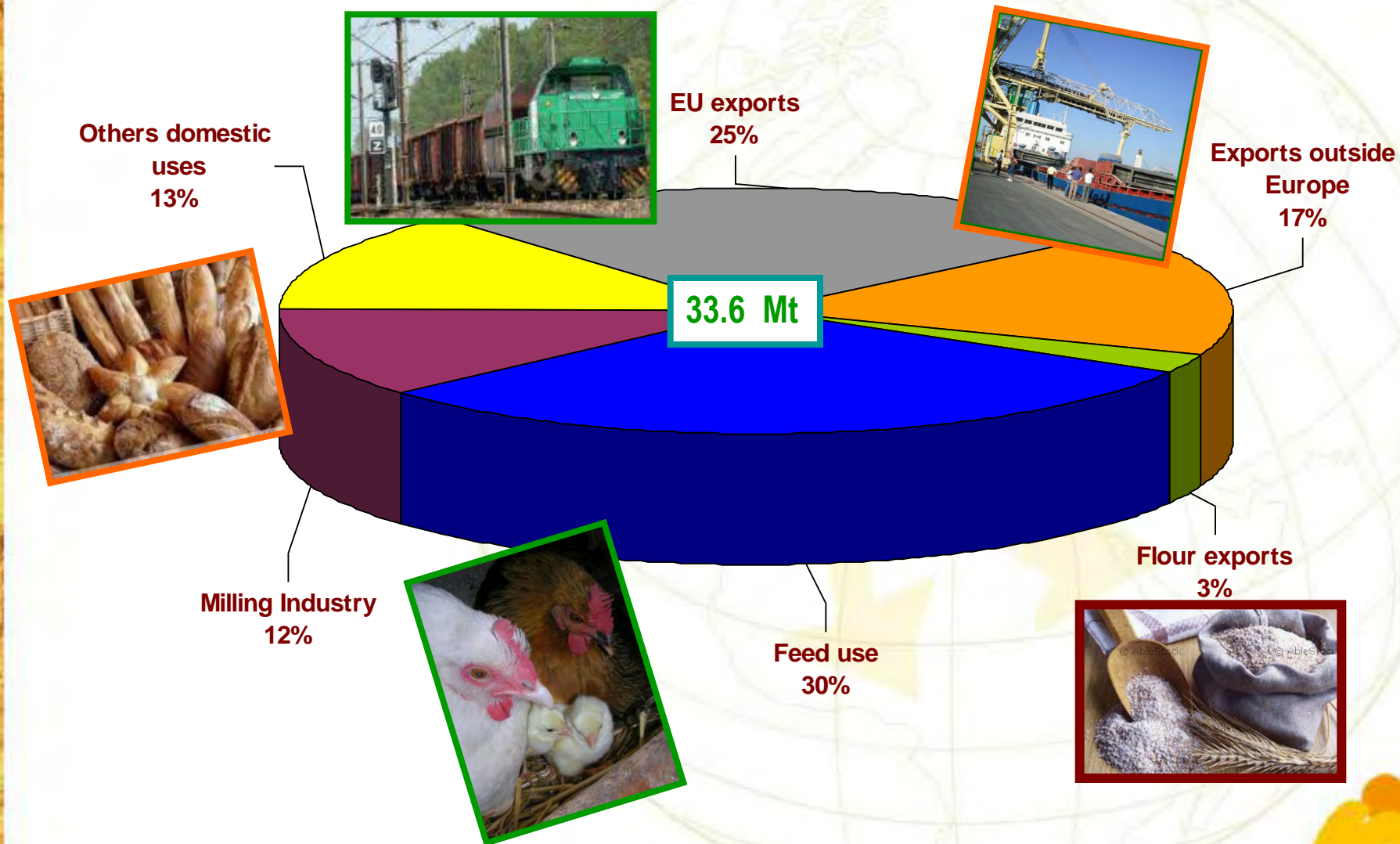


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# French wheat utilizations

ONIGC Average of 5 marketing years : 2003/2004 to 2007/2008



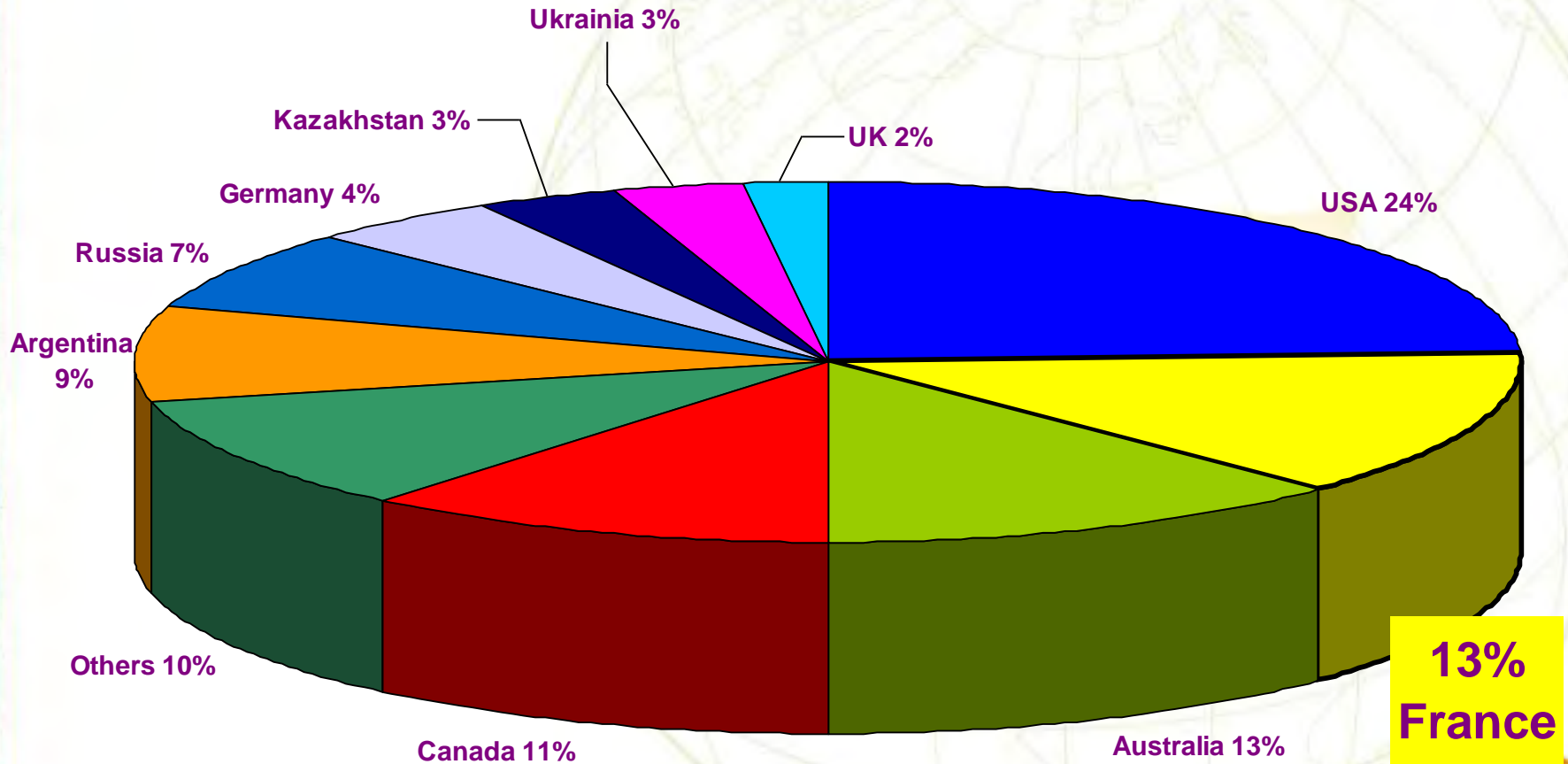


# ➤ France : the 2<sup>nd</sup> or 3<sup>rd</sup> largest world exporter of wheat

*(World exchanges + exchanges inside – EU)*

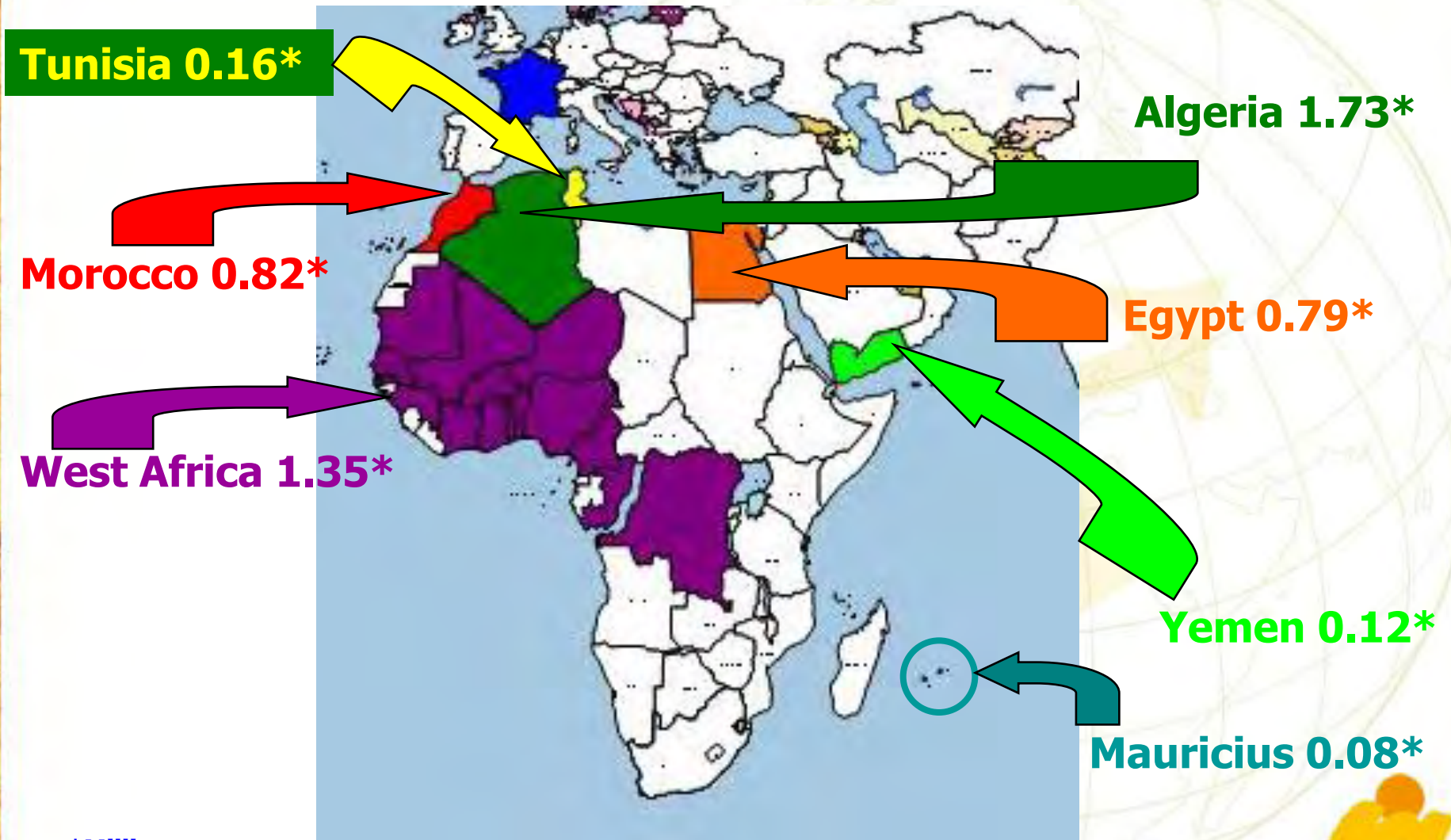
*Average of 5 marketing years : 2003/2004 to 2007/2008*

*IGC, Tallage Stratégie Grain, ONIGC*



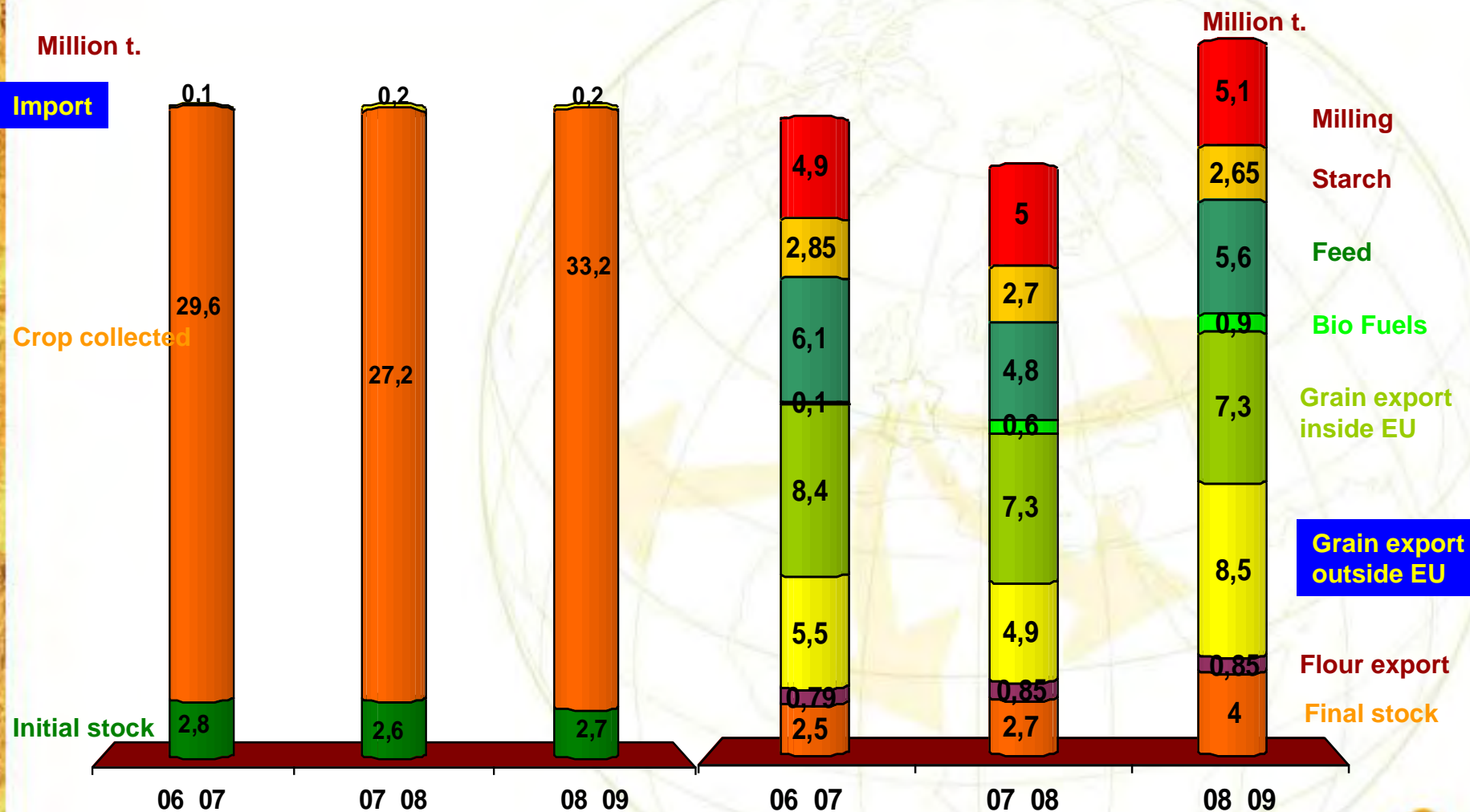
## ➤ Main destinations of French wheat

*ONIGC Average of 5 marketing years : 2003/2004 to 2007/2008*



\*Millions t

# 2008 Forecasted utilizations

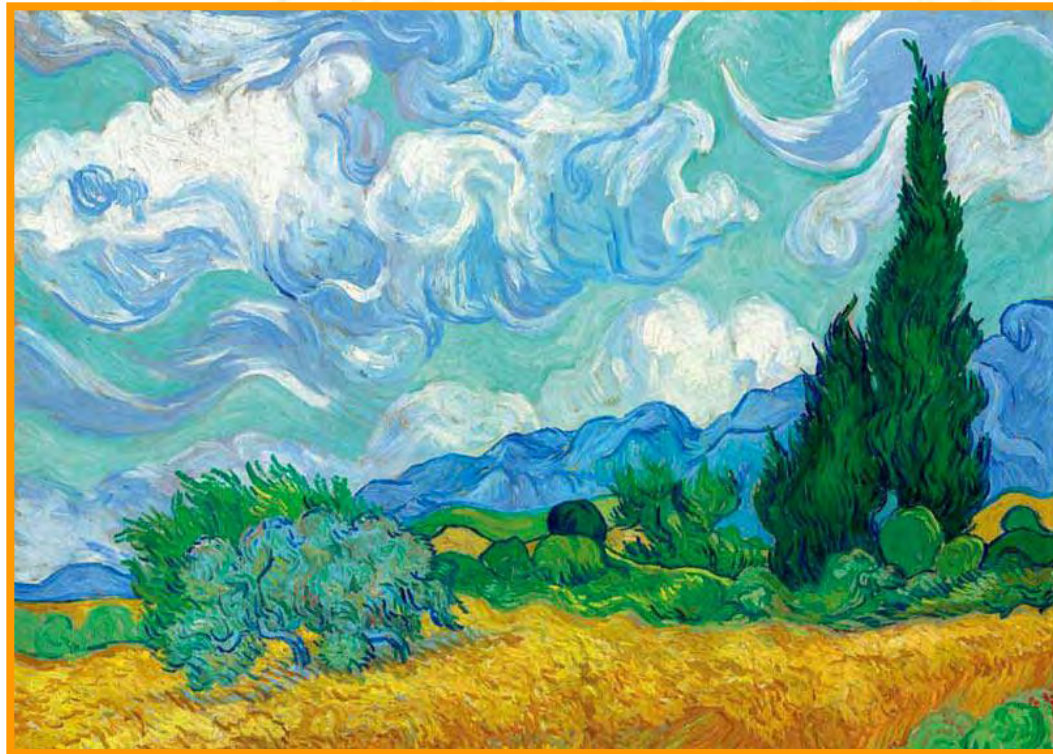


## Conclusions

- **37 Mont t wheat cropped in 2008**
- **A good milling and baking quality**
- **8 to 10 Mons t available for export outside EU**
- **Suitable for a great variety of bakery products**



# Thank you for your attention



*V. Van Gogh : Les blés jaunes*