

USDA Wheat Grades

The table below is published by the USDA. Using the sample data the grade is determined. Determining factors are shown in yellow.

Grading factors	Grades U.S. Nos.				
	1	2	3	4	5
Minimum pound limits of:					
Test weight per bushel					
Hard Red Spring wheat or White Club wheat	58.0	57.0	55.0	53.0	50.0
All other classes and subclasses	60.0	58.0	56.0	54.0	51.0
Maximum percent limits of:					
Defects:					
Damaged kernels					
Heat (part of total)	0.2	0.2	0.5	1.0	3.0
Total	2.0	4.0	7.0	10.0	15.0
Foreign material	0.4	0.7	1.3	3.0	5.0
Shrunken and broken kernels	3.0	5.0	8.0	12.0	20.0
Total 1/	3.0	5.0	8.0	12.0	20.0
Wheat of other classes: 2/					
Contrasting classes	1.0	2.0	3.0	10.0	10.0
Total 3/	3.0	5.0	10.0	10.0	10.0
Stones	0.1	0.1	0.1	0.1	0.1
Maximum count limits of:					
Other material in one kilogram:					
Animal filth	1	1	1	1	1
Castor beans	1	1	1	1	1
Crotalaria seeds	2	2	2	2	2
Glass	0	0	0	0	0
Stones	3	3	3	3	3
Unknown foreign substances	3	3	3	3	3
Total 4/	4	4	4	4	4
Insect-damaged kernels in 100 grams	31	31	31	31	31
U.S. Sample grade is Wheat that: (a) Does not meet the requirements for U.S. Nos. 1, 2, 3, 4, or 5; or (b) Has a musty, sour, or commercially objectionable foreign odor (except smut or garlic odor) or (c) Is heating or of distinctly low quality.					
1/ Includes damaged kernels (total), foreign material, shrunken and broken kernels. 2/ Unclassed wheat of any grade may contain not more than 10.0 percent of wheat of other classes. 3/ Includes contrasting classes. 4/ Includes any combination of animal filth, castor beans, crotalaria seeds, glass, stones, or unknown foreign substance.					