

TABLE 19. 1998 SISKIYOU INTERMOUNTAIN WINTER WHEAT TEST, QUALITY EVALUATION - HARD RED WHEAT

Entry	Pro %		Hardness (NIR)	Test Wt	1000 Kernel Size Dist. (200g)			Flour			Fall No. (Sec)	
	(12% MB)	Ash %			Kernel Wt	7W	10W	12W	Yield	Pro		Ash
968 PROMONTORY	11.44	1.54	69	62.4	35.4	155.8	43.4	0.5	72.8	10.41	0.46	447
1013 GARLAND	12.20	1.83	77	55.0	26.7	103.4	95.5	1.1	65.9	10.53	0.55	467
1136 BOUNDARY	11.34	1.38	72	59.2	36.3	145.0	53.7	0.9	73.3	10.54	0.49	413
1141 SDM 215-2	13.70	1.06	71	60.9	36.2	170.3	28.4	0.4	70.1	12.32	0.49	467
1142 SDM 215-6	12.03	1.58	81	60.4	28.2	112.4	86.1	1.4	66.2	10.86	0.56	501

Entry	Farinograph							Bread Test			
	Absorp. %	Arrival (Min)	Mix		Depart (Min)	M.T.I. (BU)	T.M.D. (BU)	Vol C.C	Sp Vol C.C/G	Grain	
			Peak (Min)	M.T. (Min)						Texture	Score
968 PROMONTORY	63.5	1.50	11.50	19.50	21.0	5	20	715	4.86	U	1
1013 GARLAND	64.7	1.00	2.50	14.50	15.5	10	50	685	4.66	U	1
1136 BOUNDARY	65.0	1.50	2.25	18.00	19.5	15	30	685	4.88	U	1
1141 SDM 215-2	67.4	1.25	21.00	29.25	30.5	15	0	710	4.86	U	1
1142 SDM 215-6	65.9	1.25	2.00	3.25	4.5	35	50	660	4.52	U	1

Analysis provided by the California Wheat Commission Quality Laboratory, Woodland, CA

Pro % = Protein% (12% moisture basis); Test Wt = Test weight (lb/bu); 1000 Kernel Wt = Thousand kernel weight (grams);

Yield = Flour yield (%); Fall No. = Falling number (seconds); Absorp = Absorption (%); Mix Peak = Mixing peak (min);

M.T. = Stability of farinograph curve, departure - arrival (min); M.T.I. = Mixing tolerance index (B.U.);

Vol = Bread volume (C.C.); Grain and texture (E = Excellent, S = Satisfactory, Q = Questionable, U = Unsatisfactory);

Score: 5 = Excellent, 4 = Satisfactory, 3 = Satisfactory to questionable, 2 = Questionable, 1 = Unsatisfactory