

TABLE 51. 1998 IMPERIAL DURUM WHEAT TEST, QUALITY EVALUATION

ENTRY	WHEAT					SEMOLINA							PASTA					
	PRO	ASH	TEST	1000	HVAC	TOT	SEMO	PRO	ASH	SPK	ALVEO-	ALVEO-	COLOR	COLOR	COOK	COOK	FIRM	
	WT	KWT				EXT	EXT				W	P/L	"b"	SCORE	WT	LOSS		
<i><u>CULTIVARS</u></i>																		
496	YAVAROS 79	13.0	1.47	66.1	58.1	98	77.0	64.4	11.5	0.65	15	81.8	1.8	19.9	6.0	30.4	8.2	6.4
522	WESTBRED 881	14.5	1.43	63.2	53.8	98	77.5	62.8	13.0	0.72	13	247.9	1.2	24.5	9.5	30.1	7.3	7.6
674	WESTBRED TURBO	12.6	1.60	65.5	56.2	100	75.5	64.8	11.2	0.65	20	107.2	1.5	22.5	7.5	30.3	7.9	6.3
798	REVA	13.0	1.54	63.2	50.8	99	75.3	64.2	12.2	0.78	13	242.0	1.3	24.3	7.5	30.4	7.7	7.1
878	DURAKING	13.5	1.51	64.8	53.9	99	77.8	64.0	11.6	0.65	23	107.9	1.0	22.3	8.0	30.6	7.5	8.1
915	EDDIE	14.5	1.56	64.2	51.8	99	77.6	63.3	13.2	0.67	11	176.6	1.0	24.7	9.0	30.0	7.2	7.8
954	OCOTILLO	14.5	1.53	63.7	49.5	99	76.6	63.0	13.5	0.63	11	209.9	0.9	23.8	9.0	29.2	7.0	7.2
1024	MOHAWK	12.9	1.53	63.6	53.9	99	76.8	64.1	11.8	0.76	9	311.3	1.9	30.5	10.0	29.9	7.2	7.5
1057	TACNA	15.3	1.48	64.8	53.2	99	76.9	62.9	13.8	0.73	13	336.8	1.6	24.9	9.5	30.4	7.5	7.6
1103	DELUXE	14.6	1.54	64.2	49.8	99	75.1	64.2	13.0	0.74	15	185.7	1.7	20.1	7.0	30.5	7.6	6.9
<i><u>ADVANCED LINES</u></i>																		
908	UC 908	14.5	1.41	64.5	52.4	99	76.1	64.2	13.2	0.67	19	92.9	1.9	22.8	8.0	29.7	7.1	7.3
1027	UC D93-202	14.2	1.58	65.9	51.8	99	77.7	64.3	12.6	0.69	11	171.3	2.4	23.6	7.5	30.6	7.9	6.5
1114	UC D95-227	13.4	1.51	65.8	59.9	99	77.4	63.9	11.6	0.68	12	204.0	2.7	20.3	7.0	30.3	7.4	6.7
1125	WPB 8015	14.3	1.46	64.9	62.9	100	78.8	65.0	13.2	0.71	13	406.8	2.1	23.7	9.5	29.4	6.8	7.8
1164	YU 894-162	13.9	1.56	64.5	52.6	99	77.3	63.8	12.5	0.70	14	209.3	1.4	25.3	9.0	29.7	7.1	7.0
1165	YU 895-13	13.9	1.48	64.8	51.3	99	77.1	63.7	12.5	0.74	15	374.7	2.1	28.0	10.0	30.5	6.7	7.0
1167	WWW D2659	12.5	1.54	65.0	42.9	95	74.3	63.8	11.1	0.70	9	270.0	2.2	22.4	8.0	31.5	7.8	5.6
1171	UC 1171	11.9	1.42	65.4	50.8	94	74.1	63.1	10.5	0.71	7	177.9	2.0	22.9	7.0	31.1	7.9	5.7
1172	UC 1172	12.3	1.56	64.6	49.0	90	75.1	62.7	10.8	0.73	9	207.3	2.4	22.2	7.5	31.9	8.6	7.1
1173	UC 1173	13.0	1.57	65.4	50.0	95	75.9	62.5	11.5	0.63	11	151.1	1.6	20.7	7.0	30.2	8.9	5.9
1174	UC 1174	13.0	1.56	63.6	46.9	99	76.3	62.4	11.7	0.69	17	227.6	1.7	20.5	7.0	30.8	9.2	5.9
1175	UC 1175	14.0	1.86	65.8	51.3	99	75.8	64.8	12.5	0.71	10	229.6	1.7	21.9	7.5	31.4	7.7	6.2
1177	APB 94B-125	14.4	1.50	64.7	61.0	100	76.2	63.5	12.7	0.71	16	268.1	1.4	25.4	9.0	31.0	7.6	6.7
1178	APB D95-412	13.4	1.53	61.7	40.3	99	75.2	63.0	11.9	0.64	8	332.9	2.4	25.6	10.0	30.9	7.1	6.8
1179	APB D95-434	14.5	1.59	64.2	51.5	99	76.3	63.5	13.0	0.65	12	355.8	1.8	26.4	10.0	30.4	7.4	7.4

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

PRO = Protein% (12% moisture basis); ASH = Ash % (mineral content); TEST WT = Test weight (lb/bu); 1000 KWT = Thousand kernel weight (grams);

HVAC = Hard vitreous amber color (%); TOT EXT = Total extract (%); SEMO EXT = Semolina extract (%); SPK = Specks; ALVEO W = Alveograph W;

ALVEO P/L = Alveograph P/L ratio; COLOR "b" = Intensive yellowness of pasta color (the higher the value, the more yellowness); COLOR SCORE: 9.0 or greater is

COOK WT = Cooked weight, 10 gram sample; COOK LOSS = Cooking loss (%), below 6.0 is good; FIRM = Firmness (gcm), 6.0 and above is good

; good;