

TABLE 52. 1999 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>CULTIVARS</i>																		
522 WESTBRED 881	14.5	1.6	63.0	53.8	99	77.0	64.1	12.9	0.64	19	202.0	1.0	26.9	10.0	29.8	6.8	6.9	
674 WESTBRED TURBO	13.5	1.6	63.1	50.8	99	72.9	63.4	12.4	0.70	10	153.1	1.1	24.3	9.0	30.9	6.8	6.9	
798 REVA	13.9	1.9	62.8	47.4	99	72.8	63.4	12.6	0.79	18	154.0	0.8	26.8	9.5	29.9	6.7	7.2	
878 DURAKING	12.9	1.8	63.6	47.2	99	72.0	63.5	12.0	0.64	11	113.5	1.0	23.6	9.0	29.7	7.3	6.7	
915 EDDIE	14.2	1.8	63.0	49.5	99	73.8	63.4	12.7	0.48	5	97.4	0.9	24.7	9.0	28.0	6.7	7.7	
944 CORTEZ	14.1	1.9	63.1	45.7	100	76.3	65.0	13.3	0.92	10	187.9	1.1	24.3	9.5	29.3	7.3	8.2	
947 KOFA	14.2	1.8	62.7	52.1	99	79.2	63.8	13.5	0.73	13	224.8	1.3	25.1	10.0	28.8	7.3	7.9	
951 KRONOS	14.7	1.7	63.5	53.5	99	77.5	63.2	13.5	0.67	17	140.9	1.7	23.8	9.0	29.7	6.8	7.1	
983 RIA	13.5	1.8	62.8	43.3	100	76.5	63.9	12.7	0.73	23	157.0	1.0	25.9	9.5	29.8	7.4	6.7	
1024 MOHAWK	13.5	1.7	64.7	51.8	100	77.2	64.4	12.1	0.53	22	194.5	1.3	27.0	10.0	30.3	7.6	7.3	
1057 TACNA	15.2	1.8	64.1	54.4	100	78.1	64.8	13.3	0.82	9	212.1	1.4	23.8	9.5	29.9	7.4	7.4	
1103 DELUXE	13.7	1.6	63.6	48.5	99	76.0	65.7	12.4	0.67	12	134.9	1.4	20.4	8.0	29.2	8.0	7.2	
1166 CROWN	14.1	1.7	61.7	50.0	100	75.1	62.9	13.1	0.66	11	124.3	0.7	24.9	10.0	29.6	6.8	8.1	
1210 PLATINUM	13.3	1.6	63.3	44.8	99	72.3	63.1	12.0	0.81	11	200.5	0.8	22.6	7.5	30.1	7.1	6.6	
1211 TOPPER	13.3	1.7	64.1	46.1	99	75.2	63.3	11.8	0.75	11	172.5	0.9	22.2	8.0	31.2	7.4	6.3	
1212 COMMAND	13.6	1.8	64.7	50.3	99	75.2	65.2	12.8	0.87	7	167.6	0.9	20.6	7.0	29.9	6.7	7.4	
1213 UTOPIA	13.8	1.6	63.8	46.1	98	75.2	64.1	12.5	0.78	17	88.3	1.5	21.9	9.0	30.4	7.4	7.3	
<i>ADVANCED LINES</i>																		
1027 UC D93-202	13.6	1.7	65.0	48.3	99	76.4	64.9	12.5	0.56	14	98.4	1.5	23.7	9.0	31.1	8.2	6.4	
1112 UC D95-211	13.8	1.8	63.8	49.3	100	76.9	63.9	12.3	0.57	13	162.2	1.3	23.3	8.5	29.0	7.5	7.3	
1113 UC D95-213	13.7	1.5	65.4	55.6	99	74.2	63.6	12.1	0.67	5	95.4	1.5	24.6	8.5	30.0	8.0	6.8	
1125 WPB 8015	14.4	1.6	63.8	56.5	100	74.7	63.5	13.2	0.61	11	189.8	0.9	24.9	10.0	30.2	7.1	8.2	
1171 UC 1171	12.3	1.6	65.2	51.3	99	78.2	66.5	10.8	0.66	6	106.9	1.4	23.4	8.0	31.2	7.8	6.6	
1172 UC 1172	12.6	1.5	64.7	51.8	94	73.8	64.3	10.8	0.52	7	110.5	1.5	21.7	9.0	28.2	6.3	7.9	
1173 UC 1173	13.0	1.7	65.1	50.5	96	75.3	64.0	11.2	0.67	11	74.5	1.4	19.9	7.0	31.1	7.7	6.3	
1174 UC 1174	13.4	1.7	64.0	48.1	99	75.4	63.2	11.6	0.62	19	104.9	0.7	19.9	7.5	30.7	6.6	6.7	
1176 APB D94-1	13.5	1.6	62.1	45.9	99	77.7	66.8	12.3	0.76	19	142.2	1.9	22.9	9.0	31.1	6.9	6.8	
1179 APB D95-434	14.2	1.6	63.4	52.1	100	73.7	63.4	13.9	0.70	6	23.4	1.1	27.3	10.0	30.0	6.9	8.3	
1214 WWW D2656	13.4	1.7	64.1	43.1	99	76.0	64.5	11.8	0.76	23	121.1	0.8	21.8	9.0	30.7	7.2	7.5	
1215 YU 895-89	13.6	1.6	65.6	48.8	99	74.7	62.8.0	12.0	0.60	19	143.3	2.1	20.1	6.0	30.2	7.7	6.9	
1216 YU 895-99	14.2	1.6	64.0	47.4	100	74.6	64.7	12.8	0.74	14	63.9	0.6	24.7	9.0	30.2	6.8	8.2	
1217 TRIGEN 99TD1	13.2	1.5	64.5	46.9	99	74.4	65.0	12.1	0.70	7	104.6	1.1	17.5	5.0	30.1	7.1	7.1	
1218 APB D95-217	13.5	1.6	64.2	50.3	99	70.9	61.0	12.4	0.70	5	104.1	1.0	24.3	9.5	30.1	7.2	7.1	
1219 APB D95-403	15.1	1.6	63.0	45.7	100	73.5	62.4	13.2	0.77	4	154.1	0.8	24.0	10.0	30.3	6.0	7.4	
1220 APB D96-652	14.8	1.5	61.9	49.8	99	73.5	64.4	13.3	0.74	4	213.9	1.2	24.1	9.5	29.2	6.5	8.1	
1221 UC 1221	12.9	1.5	65.1	49.1	98	71.9	61.9	11.6	0.81	5	117.8	0.9	22.1	7.5	31.8	7.3	7.0	
1222 UC 1222	12.0	1.5	64.9	48.5	96	76.3	65.9	11.0	0.45	6	69.8	1.2	20.9	7.5	31.2	7.5	6.3	
1223 UC 1223	13.7	1.6	62.6	51.6	99	72.9	64.8	12.2	0.63	8	215.7	1.2	27.9	10.0	29.4	7.0	7.0	
1224 UC 1224	12.1	1.6	64.6	51.6	96	73.8	65.1	10.9	0.64	4	117.9	1.6	22.2	8.5	30.4	7.4	6.0	
1225 UC 1225	12.9	1.6	64.7	46.3	99	75.9	65.9	11.6	0.68	7	155.4	1.5	22.2	7.5	30.1	7.6	6.5	

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 good; 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

s good;