

TABLE 53. 1999 KINGS 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	15.3	1.7	62.5	59.2	99	76.2	63.5	14.3	0.8	9	215.6	0.8	25.1	9.5	28.8	6.6	8.6
674 WESTBRED TURBO	12.9	1.5	64.5	52.6	99	73.8	63.6	12.0	0.8	13	173.2	1.1	25.1	9.0	30.3	6.9	6.8
798 REVA	14.4	1.7	62.8	53.8	99	73.8	63.0	13.2	0.7	5	256.4	1.0	26.3	9.0	29.4	6.6	7.2
878 DURAKING	13.2	1.5	63.3	52.6	98	73.1	62.6	12.4	0.6	7	215.8	1.4	24.2	9.0	30.6	6.5	6.5
915 EDDIE	14.6	1.6	62.9	53.8	99	74.4	62.5	13.6	0.7	8	273.0	1.8	23.5	8.0	28.5	6.1	7.6
944 CORTEZ	13.8	1.6	63.8	52.4	99	74.1	62.9	12.7	0.6	9	204.0	1.2	25.7	9.5	29.5	6.4	7.4
947 KOFA	15.7	1.7	63.5	65.4	100	76.5	62.9	14.5	0.7	5	312.0	1.1	25.2	10.0	29.0	6.5	8.7
951 KRONOS	14.1	1.6	63.1	59.2	99	74.0	62.6	13.0	0.6	6	232.0	2.1	27.1	10.0	29.5	6.1	7.3
983 RIA	13.3	1.6	64.2	49.3	99	76.6	65.8	12.5	0.7	8	233.9	1.2	26.4	9.0	29.1	7.0	7.3
1024 MOHAWK	14.2	1.6	63.6	61.0	99	78.7	65.7	13.2	0.7	6	236.5	1.2	28.0	10.0	30.1	6.5	7.5
1057 TACNA	15.2	1.7	64.2	59.2	100	76.7	65.1	14.2	0.7	7	248.2	0.9	26.2	9.5	29.5	6.6	7.4
1103 DELUXE	14.7	1.6	63.5	55.2	100	75.7	66.1	13.7	0.8	6	192.7	1.6	22.6	7.5	30.2	7.1	6.9
1166 CROWN	14.4	1.5	61.2	42.7	99	77.5	65.7	13.2	0.7	26	209.3	0.8	27.6	10.0	29.2	6.9	8.0
1210 PLATINUM	14.1	1.6	62.5	50.3	99	78.5	64.5	13.1	0.8	29	286.6	1.3	29.5	9.5	29.1	6.1	6.9
1211 TOPPER	12.8	1.5	65.2	48.5	99	76.0	63.1	11.8	0.7	18	155.8	1.2	22.6	7.0	28.7	6.3	7.5
1212 COMMAND	14.2	1.6	65.7	59.5	99	79.4	66.0	13.1	0.9	34	230.2	1.0	20.7	9.0	31.3	6.7	7.2
1213 UTOPIA	14.1	1.6	63.9	60.6	98	78.2	65.0	12.6	0.8	27	125.8	1.8	23.5	9.0	28.8	7.4	7.5
<i>ADVANCED LINES</i>																	
1027 UC D93-202	14.4	1.6	64.6	50.5	99	76.1	65.7	13.4	0.7	7	162.2	1.3	25.2	9.0	29.5	6.6	6.9
1112 UC D95-211	13.0	1.6	63.5	54.1	99	76.4	65.1	12.5	0.8	8	245.6	1.7	25.1	8.0	29.4	7.0	7.7
1113 UC D95-213	13.4	1.5	64.5	58.1	99	69.4	60.2	12.3	0.7	10	187.8	1.5	25.2	9.0	29.7	7.1	7.7
1125 WPB 8015	14.4	1.6	63.2	62.1	100	79.8	66.4	13.4	0.6	9	339.3	1.2	26.4	10.0	29.8	6.3	8.6
1171 UC 1171	12.0	1.6	63.2	44.3	99	73.8	65.0	10.8	0.6	20	161.5	1.5	25.3	9.5	30.1	6.8	6.9
1172 UC 1172	12.3	1.5	63.5	50.8	95	74.5	65.9	11.3	0.7	21	129.2	1.2	24.2	10.0	31.0	7.2	6.8
1173 UC 1173	12.5	1.5	64.6	42.9	98	74.1	65.4	11.6	0.7	9	144.8	1.2	25.2	9.5	31.6	6.8	6.2
1174 UC 1174	13.0	1.6	63.3	47.9	99	74.9	64.5	11.6	0.7	6	125.2	0.7	23.3	8.5	29.7	7.6	6.9
1176 APB D94-1	13.1	1.5	62.3	45.9	96	78.5	65.7	12.1	0.6	4	224.7	2.0	25.7	9.5	31.2	6.8	6.4
1179 APB D95-434	14.4	1.6	63.6	57.8	99	78.7	65.4	13.4	0.7	17	330.5	1.9	26.5	9.5	29.9	6.4	7.4
1214 WWW D2656	13.4	1.7	64.2	50.0	99	76.3	63.0	12.7	0.6	19	128.4	0.6	26.3	9.5	28.2	5.8	8.1
1215 YU 895-89	14.6	1.6	62.4	50.8	100	71.9	61.6	13.7	0.7	20	249.0	1.0	27.3	9.0	29.4	6.0	8.5
1216 YU 895-99	14.2	1.5	64.2	49.0	99	####	63.1	12.9	0.7	22	167.7	0.8	27.4	9.5	30.5	6.5	7.6
1217 TRIGEN 99TD1	12.6	1.4	64.7	45.9	99	74.3	63.0	11.7	0.7	9	204.9	1.5	18.8	7.0	30.0	7.3	6.9
1218 APB D95-217	13.1	1.6	64.0	50.3	99	74.0	61.5	12.0	0.8	12	151.7	1.3	27.3	9.5	30.6	6.9	6.7
1219 APB D95-403	15.7	1.7	64.1	58.8	100	72.7	60.6	14.2	0.6	26	246.9	1.1	24.3	9.5	28.7	6.0	8.5
1220 APB D96-652	14.5	1.7	61.9	58.1	99	74.7	62.7	13.7	0.8	13	265.3	1.2	26.8	10.0	29.2	6.5	8.9
1221 UC 1221	13.4	1.5	64.4	43.7	99	76.3	65.7	12.3	0.7	16	162.2	1.0	22.7	8.5	29.5	7.1	8.4
1222 UC 1222	12.4	1.5	63.9	46.3	99	73.2	62.3	12.0	0.8	13	140.7	0.9	25.2	9.0	29.8	6.8	7.4
1223 UC 1223	12.9	1.4	66.0	53.8	99	74.1	62.8	11.8	0.7	21	169.8	2.1	21.4	7.5	28.4	7.8	6.7
1224 UC 1224	12.8	1.6	64.3	49.0	98	74.8	63.9	11.8	0.6	15	182.3	1.6	23.9	9.0	30.1	7.5	7.5
1225 UC 1225	12.0	1.6	64.9	45.7	97	74.9	63.5	10.9	0.9	17	148.5	1.2	23.7	7.5	30.1	7.5	7.5

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

good;