

TABLE 51. 2000 KINGS DURUM WHEAT, QUALITY EVALUATION

Entry Name	Milling																									
	Wheat								Semolina					Color				Pasta								
	Pro	Ash	Test Wt	### Kwt	HVAC	Kernel 7W	Size 10W	Dist 12W (200 g)	Tot Ext	Semo Ext	Pro	Ash	Spk	Alveo W	Alveo P/L	Wet Glut	Dry Glut	Fall No.	"b" Value	Color L	Color b	Color Score	Cook Wt	Cook Loss	Firm	
CULTIVARS																										
522 WESTBRED 88	15.2	1.58	62.6	59.5	99	190.4	9.0	0.3	75.3	63.6	13.5	0.71	47	####	0.8	40.0	14.6	609	25.0	57.2	40.3	9.0	28.5	7.2	8.7	
878 DURAKING	13.3	1.69	62.9	45.7	98	171.7	27.7	0.4	72.1	62.0	11.5	0.77	20	####	1.0	34.5	15.6	506	25.7	56.8	38.9	8.5	29.3	8.4	8.1	
944 CORTEZ	13.6	1.89	62.0	45.7	100	170.4	28.9	0.4	74.0	63.5	12.0	0.91	21	####	1.2	36.9	13.4	561	27.0	56.2	42.1	9.5	29.1	7.3	8.3	
947 KOFA	15.1	1.71	62.5	59.2	100	185.9	13.7	0.3	74.2	61.9	13.4	0.79	29	####	1.1	40.0	14.7	760	26.7	57.1	43.9	10.0	27.5	7.0	9.1	
951 KRONOS	13.4	1.76	61.4	51.3	99	184.7	15.0	0.1	72.9	62.6	12.2	0.71	22	####	1.7	38.0	13.9	573	27.9	56.7	44.2	10.0	29.5	8.0	7.9	
954 OCOTILLO	13.7	1.74	63.7	55.0	99	188.1	11.4	0.2	73.3	62.8	12.0	0.79	23	####	0.5	39.9	14.7	557	25.2	59.0	41.6	9.5	29.6	7.2	7.8	
983 RIA	13.8	1.85	62.2	44.4	99	167.4	32.3	0.3	72.8	62.5	11.8	0.59	26	####	1.5	35.4	12.8	603	29.7	55.6	41.4	9.0	29.8	7.4	7.6	
### MOHAWK	14.1	1.67	61.9	55.0	99	181.7	17.5	0.5	73.3	61.7	11.9	0.76	30	####	1.4	36.8	13.5	614	29.4	54.9	44.4	9.5	29.2	6.8	8.4	
### TACNA	14.5	1.74	63.9	57.5	100	187.5	11.9	0.5	76.5	63.6	12.9	0.80	31	####	1.1	44.8	16.6	698	25.9	56.1	41.4	9.5	30.3	7.4	7.8	
### DELUXE	13.4	1.73	63.2	50.8	99	184.5	15.2	0.1	74.2	63.4	11.6	0.71	24	####	1.5	35.4	12.7	562	22.8	54.9	36.2	7.5	30.8	7.9	7.1	
### CROWN	13.6	1.66	60.0	47.4	100	162.6	36.4	0.7	75.5	63.0	12.0	0.86	30	####	0.8	38.5	14.2	553	27.0	57.7	41.5	9.5	29.1	7.3	7.8	
### MATT	13.5	1.37	62.9	50.0	99	177.3	22.1	0.4	74.9	63.8	12.8	0.59	38	####	2.3	35.0	12.6	758	27.5	56.3	44.6	10.0	29.6	7.6	7.6	
### PLATINUM	13.3	1.43	62.1	43.0	99	152.3	46.9	0.6	70.9	61.6	12.1	0.83	27	####	1.3	33.7	12.2	512	30.4	55.8	45.4	9.5	29.9	8.0	6.7	
### TOPPER	13.2	1.91	61.3	36.9	99	139.9	59.0	0.9	74.8	62.7	12.2	0.93	35	####	1.1	34.6	12.2	528	24.8	56.0	42.4	9.0	29.7	8.2	7.1	
### TRUMP	13.9	1.32	62.0	42.0	99	146.6	52.2	1.0	72.6	62.9	12.7	0.69	29	94.3	0.6	41.2	15.2	526	25.8	56.3	42.3	9.5	29.1	7.9	7.2	
### SKY	13.6	1.83	60.6	45.1	100	170.1	29.4	0.2	73.3	63.1	12.0	0.85	18	####	1.5	27.9	10.2	608	27.4	57.0	43.3	10.0	29.2	6.9	7.7	
ADVANCED LINES																										
### UC D95-211	13.2	1.76	62.6	49.8	100	172.8	26.5	0.6	74.2	63.7	11.7	0.56	21	####	3.0	35.1	12.6	585	25.6	54.9	39.0	8.0	29.9	8.0	6.7	
### UC 1171	11.5	1.73	61.9	47.9	97	164.1	35.3	0.4	73.9	64.5	10.5	0.62	29	####	2.2	29.1	10.7	518	24.1	56.4	39.5	9.0	29.8	7.9	6.5	
### UC 1172	11.5	1.57	62.2	46.1	97	158.0	41.4	0.6	71.9	62.9	11.0	0.70	31	####	1.9	29.9	10.8	564	24.7	55.7	40.7	8.5	30.4	8.2	6.5	
### YU 895-89	14.3	1.39	59.7	44.4	100	177.3	22.1	0.4	73.8	62.9	13.0	0.78	45	####	1.3	39.4	14.4	821	28.2	55.2	42.7	9.0	28.2	7.2	8.2	
### APB D95-217	12.6	1.42	62.2	46.3	99	171.7	27.9	0.3	72.3	62.8	11.3	0.77	36	####	1.5	35.4	12.7	496	28.3	56.9	42.4	9.5	28.6	7.9	7.1	
### UC 1223	12.5	1.38	64.2	50.5	99	180.2	18.9	0.7	75.2	65.4	11.4	0.79	22	####	1.2	37.3	12.7	471	22.1	57.2	34.9	7.0	27.9	7.5	7.1	
### YU 894-115	13.3	1.81	60.3	41.2	100	166.5	33.0	0.5	74.1	64.0	12.2	0.69	33	####	1.8	37.5	13.5	603	30.3	56.4	45.7	10.0	29.3	6.8	7.3	
### YU 895-130	13.1	1.23	63.3	46.1	99	172.8	26.5	0.5	75.7	62.6	12.2	0.54	32	####	0.8	40.4	15.0	615	31.0	57.2	45.8	10.0	28.8	6.6	7.7	
### YU 895-82	12.9	1.45	63.8	53.8	100	189.8	9.7	0.2	75.5	64.4	11.9	0.71	37	####	0.9	40.2	14.9	599	29.1	58.1	43.6	10.0	29.8	6.7	7.2	
### UC 1252	13.9	1.73	62.0	41.5	100	145.5	52.5	1.6	73.2	64.0	12.6	0.72	30	####	1.6	34.5	12.5	513	26.7	55.1	38.9	8.0	30.3	8.6	7.0	
### WWW D3121	14.2	1.83	61.3	48.5	100	172.2	27.3	0.3	73.9	63.5	13.1	0.71	37	####	1.6	35.4	12.9	560	31.0	57.3	44.6	10.0	29.8	8.0	7.2	
### WWW D2626	13.8	1.73	61.8	42.2	99	162.2	37.2	0.6	72.7	63.5	12.8	0.79	43	####	1.4	34.5	12.6	549	27.0	55.2	40.2	8.5	29.8	7.9	7.1	
### APB D97-228	14.4	1.56	63.0	53.2	100	182.0	17.4	0.4	73.4	63.5	13.5	0.66	21	####	0.8	36.5	14.0	562	26.4	57.7	37.1	7.5	29.6	7.1	6.9	
### SOPHIA 2000C	13.4	1.58	64.1	47.0	100	166.1	33.1	0.7	74.4	62.7	12.4	0.75	25	####	1.2	32.3	12.5	494	24.0	56.4	36.9	7.5	29.2	8.0	7.2	
### SYLVIA 2000C	13.2	1.69	64.0	39.7	99	174.0	25.4	0.6	74.1	63.5	12.2	0.85	29	96.1	0.8	33.8	12.8	606	25.0	57.9	39.5	9.0	29.2	7.6	6.6	

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