

TABLE 45. 2001 IMPERIAL DURUM WHEAT TEST, QUALITY EVALUATION

Entry Name	Wheat										Milling										Pasta				
	Pro	Ash	Test Wt	1000 Kwt	HVAC	Kernel Size Dist. (200 µ)			Semolina		Spk	Alveo- W	Alveo- P/L	Wet Glut	Dry Glut	Fall No.	Color "b"	Color L	Color b	Color Score	Cook Wt	Cook Loss	Firm		
						7W	10W	12W	Ext	Ext															
<b>CULTIVARS</b>																									
522 WESTBRED 881	13.0	1.46	63.2	54.5	100	192.4	7.4	0.1	78.8	63.1	12.2	0.66	27	195.5	0.96	35.3	12.6	1161	24.7	57.3	40.7	9.0	28.7	6.8	8.8
878 DURAKING	13.0	1.58	64.2	42.7	100	164.4	33.0	0.8	77.5	64.2	11.6	0.77	23	75.7	1.16	31.4	11.2	593	23.8	57.4	38.3	8.5	30.3	7.2	6.4
944 CORTEZ	14.2	1.67	62.9	44.8	100	180.0	19.7	0.2	77.3	63.6	12.9	0.74	37	154.2	1.04	33.3	11.8	634	25.9	55.8	42.8	9.0	29.2	6.9	8.4
947 KOFA	14.3	1.59	63.1	52.6	100	184.9	15.0	0.1	78.8	64.3	13.3	0.69	14	343.9	1.81	34.4	12.2	1420	27.8	56.8	45.0	10.0	29.4	7.9	8.6
951 KRONOS	14.3	1.66	63.1	52.9	100	183.6	12.9	1.2	77.4	62.7	12.9	0.74	23	223.9	2.69	32.0	11.4	875	27.4	57.2	45.4	10.0	30.1	6.3	8.1
954 OCOTILLO	14.5	1.59	63.2	48.0	100	191.2	8.5	0.8	77.9	62.7	13.3	0.60	20	142.0	0.84	36.0	13.0	950	23.5	57.9	41.5	9.5	29.5	7.3	8.2
983 RIA	14.1	1.77	61.0	40.0	100	189.6	10.9	0.4	74.3	61.9	13.2	0.84	37	224.9	1.78	33.1	11.6	733	27.4	56.7	42.9	10.0	29.9	7.2	7.2
1024 MOHAWK	13.6	1.51	63.0	48.5	100	183.5	15.9	0.2	75.8	62.2	12.2	0.63	23	245.7	2.62	28.4	10.1	747	29.0	56.9	49.0	10.0	29.7	7.2	7.4
1057 TACNA	15.5	1.63	64.1	53.2	100	185.7	10.3	2.0	75.9	63.7	13.7	0.71	22	276.1	1.46	37.8	13.6	943	24.2	57.5	44.5	10.0	29.8	6.6	7.6
1103 DELUXE	14.2	1.72	63.4	47.2	100	182.2	16.8	0.1	75.2	64.7	12.9	0.67	36	130.1	1.51	32.2	11.3	740	20.6	58.8	38.1	8.5	29.9	6.2	7.5
1166 CROWN	13.6	1.51	61.3	45.2	100	174.3	26.6	0.5	78.6	78.6	12.3	0.76	31	141.4	0.85	34.5	12.6	717	26.0	58.3	42.6	9.5	29.4	6.9	8.1
1179 MATT	14.3	1.52	62.9	46.3	100	171.0	28.9	0.3	78.3	78.3	12.9	0.69	39	256.7	1.73	33.5	11.8	1338	26.9	57.5	45.3	10.0	29.4	6.3	7.5
1210 PLATINUM	13.6	1.64	62.8	41.0	100	152.8	46.8	0.5	76.0	76.0	12.3	0.70	30	239.1	1.19	31.8	11.5	829	29.2	56.4	45.8	10.0	30.3	7.6	6.8
1211 TOPPER	13.9	1.59	63.1	39.4	100	166.6	33.2	0.5	75.6	75.6	12.1	0.59	47	69.2	0.91	32.6	11.4	662	23.5	57.3	41.0	9.5	30.0	7.4	6.8
1215 ORITA	15.2	1.71	62.4	50.5	100	188.7	11.1	0.1	76.6	76.6	13.8	0.68	37	133.9	0.93	38.2	13.5	790	25.3	57.3	43.3	9.5	28.7	6.6	8.6
1266 SKY	14.0	1.69	57.6	32.8	100	135.0	64.1	1.0	73.1	73.1	13.4	0.65	16	284.8	2.05	31.0	11.1	1060	28.0	56.2	44.5	10.0	29.7	6.8	8.0
<b>ADVANCED LINES</b>																									
1212 WWW D3100	14.1	1.73	64.9	49.0	100	180.5	19.9	0.2	77.4	77.4	13.0	0.55	43	164.0	0.90	33.0	11.8	587	21.1	57.0	34.7	7.0	29.9	7.3	7.4
1218 APB D95-217	12.9	1.51	63.9	53.5	100	181.7	18.5	0.2	75.8	75.8	11.9	0.61	53	118.2	1.28	32.5	11.5	612	27.9	56.3	42.5	9.5	28.9	7.0	7.4
1250 YU 895-130	14.2	1.40	63.7	42.9	100	171.0	28.7	0.3	78.2	78.2	13.2	0.66	21	131.7	0.57	28.0	11.0	978	28.7	56.7	46.4	10.0	30.7	6.2	8.4
1251 YU 895-82	13.2	1.71	62.8	44.6	100	177.7	22.2	0.6	77.9	77.9	13.0	0.89	29	186.7	1.00	35.4	13.3	995	26.9	57.1	37.3	7.5	30.0	6.9	8.6
1253 WWW D3121	13.8	1.62	61.8	46.9	100	170.8	29.1	0.3	78.6	78.6	12.8	0.73	26	189.9	1.80	27.2	10.0	814	28.5	56.6	41.5	9.5	29.9	8.1	7.4
1275 SOFIA 2000C	14.5	1.48	65.2	43.9	100	157.6	43.1	0.5	78.2	78.2	12.4	0.53	25	181.0	1.15	30.9	11.2	1221	19.3	56.3	35.3	7.0	29.6	7.0	8.5
1276 SILVIA 2000C	13.2	1.57	64.7	45.2	100	170.5	30.6	0.6	78.2	78.2	11.8	0.66	16	50.8	0.60	33.6	12.0	548	22.6	57.1	38.6	8.5	30.1	7.5	7.7
1299 YU 897-98	14.8	1.58	63.3	46.7	100	167.1	32.1	0.5	77.4	77.4	13.6	0.55	16	151.7	0.91	38.0	14.5	868	25.8	57.0	41.7	9.5	30.2	6.0	8.8
1300 YU 897-72	14.2	1.66	64.3	42.0	100	180.1	18.8	0.2	75.6	75.6	13.3	0.52	19	188.6	1.22	31.3	11.3	784	27.1	56.6	43.2	10.0	29.2	6.5	8.4
1301 WWW D2514	14.2	1.73	61.5	43.5	100	170.6	30.0	0.3	77.0	77.0	13.2	0.71	15	242.1	1.33	33.5	12.3	1040	25.2	55.8	40.0	8.5	28.8	6.8	7.9
1302 WWW D6568	13.6	1.67	63.4	42.9	100	170.6	28.9	0.4	77.2	77.2	12.6	0.73	14	240.7	1.78	30.5	10.9	718	23.0	53.3	36.4	7.5	29.5	7.1	7.3
1303 WWW D6523	14.2	1.52	61.4	45.7	100	168.0	31.9	0.7	78.0	78.0	13.0	0.49	16	189.5	1.16	33.0	11.9	844	26.8	55.4	43.1	9.5	29.7	6.4	8.0
1304 WWW D5384-2	14.2	1.71	61.1	38.3	100	171.2	28.8	0.3	78.6	78.6	13.2	0.78	15	208.8	1.46	32.3	11.4	753	28.9	55.1	43.6	9.5	30.1	7.4	8.0
1305 WWW D8261	14.3	1.69	61.7	44.8	100	152.3	46.9	1.1	77.0	77.0	13.2	0.69	17	165.6	1.66	33.3	11.9	794	20.0	56.3	32.1	10.0	29.5	7.4	7.3
1306 UC D201-25	13.2	1.49	63.6	43.1	100	175.6	23.7	0.3	75.2	75.2	12.3	0.68	21	137.5	1.28	31.9	11.4	565	23.8	55.3	39.8	8.5	29.9	8.0	7.8
1307 UC D201-04	13.3	1.58	62.5	43.9	100	164.9	31.7	0.4	76.5	76.5	12.2	0.55	37	175.0	2.40	29.3	10.4	670	25.1	55.1	40.4	9.0	29.3	6.5	7.4
1308 UC D201-35	13.6	1.54	64.9	50.8	100	187.7	12.3	0.1	76.9	76.9	12.1	0.66	28	79.5	1.65	34.8	12.1	517	24.5	56.6	41.5	9.5	29.5	6.5	7.0
1312 APB D98-238	14.1	2.49	62.6	46.5	100	180.4	23.5	0.1	75.6	75.6	13.0	0.56	24	218.8	1.78	33.4	12.5	1071	26.2	58.1	41.6	9.5	28.0	6.6	6.8
1313 APB D98-225	14.3	2.08	63.2	49.8	100	181.1	16.3	0.2	74.4	74.4	13.3	0.62	36	202.4	1.51	34.5	12.5	754	27.0	56.7	43.3	10.0	31.5	7.8	7.4
1314 RSI99WV3051	14.1	1.49	63.3	52.4	100	184.0	16.3	0.2	75.7	63.4	12.6	0.55	21	109.6	1.27	33.9	12.5	691	23.4	56.8	42.7	9.5	28.6	5.5	8.4
1315 RSI99WV3041	13.6	1.64	64.0	49.5	100	175.0	25.3	0.1	77.4	61.6	12.2	0.59	31	189.0	1.46	35.3	12.5	904	27.3	59.3	43.1	10.0	29.5	7.4	7.3
1316 RSI99WV3040	13.4	1.82	63.4	52.1	100	193.3	6.6	0.1	77.5	62.5	11.7	0.71	26	197.9	1.83	34.2	12.2	799	26.2	57.9	45.7	10.0	29.5	6.7	7.6
1317 RSI98WV1382	14.3	1.76	64.6	52.6	100	185.2	14.9	0.1	74.1	61.1	12.7	0.59	24	207.7	1.36	32.3	11.5	742	23.5	57.9	43.6	10.0	29.5	6.6	7.0
1318 RSI99WV3041	12.7	1.64	65.0	51.0	100	181.4	18.5	0.1	78.1	64.1	11.2	0.69	24	69.8	0.88	29.7	10.9	560	26.1	56.4	41.0	9.0	29.2	6.5	6.4
1319 RSI98WV1384	13.8	1.54	64.7	48.8	100	186.4	13.6	0.1	78.3	64.6	12.6	0.71	27	-	-	28.6	10.4	967	28.3	57.4	42.4	9.5	28.0	6.3	6.5
1320 RSI99WV3050	13.3	1.53	63.4	50.8	100	170.1	29.7	0.5	78.3	65.2	12.2	0.67	36	178.0	1.58	31.9	12.1	754	25.8	55.8	42.0	9.5	29.9	7.3	6.7

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.