

TABLE 49. 2002 KINGS DURUM WHEAT TEST, QUALITY EVALUATION

Entry	Name	Milling																								
		Grain						Semolina					Pasta													
		Pro	Ash	Test Wt	1000 Kwt	HVAC	Kernel Size Dist. (200 g)	Tot Ext	Semo Ext	Pro	Ash	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																			
<b>CULTIVARS</b>																										
878	DURAKING	12.6	1.74	64.3	45.7	98	178.7	21.0	0.1	77.1	64.0	11.0	0.75	10	154.1	2.26	28.5	10.2	524	22.5	57.3	36.9	7.5	30.5	7.7	5.5
947	KOFA	13.8	1.66	63.3	55.2	99	192.5	7.5	0.1	78.8	63.4	12.4	0.71	21	-	-	33.4	11.8	840	26.1	57.2	43.2	10.0	30.4	7.9	6.3
951	KRONOS	12.6	1.70	63.1	56.8	96	192.8	7.0	0.1	76.7	63.4	11.3	0.71	23	214.2	3.23	28.2	10.4	724	25.3	57.7	43.5	10.0	31.2	7.9	6.0
983	RIA	11.8	1.79	63.3	49.8	99	183.1	16.8	0.1	76.8	63.4	10.8	0.79	10	276.9	2.85	27.9	10.3	700	27.5	58.7	44.2	10.0	29.6	7.5	6.5
1024	MOHAWK	11.9	1.56	64.3	55.9	99	195.8	4.1	0.1	78.5	64.2	10.6	0.68	16	191.0	2.59	28.5	10.4	701	27.3	56.5	45.3	10.0	21.3	7.4	5.6
1057	TACNA	13.6	1.88	64.7	54.3	99	194.6	5.3	0.1	75.7	62.9	12.1	0.61	14	247.4	3.07	32.3	11.6	747	24.5	57.6	42.8	9.5	29.5	7.7	6.6
1103	DELUXE	12.4	1.75	63.4	54.6	99	192.5	7.3	0.1	74.8	63.6	11.3	0.91	11	142.3	2.53	30.5	10.6	579	20.2	56.8	36.0	7.0	30.8	7.1	6.3
1166	CROWN	12.5	1.56	61.7	50.3	97	186.6	13.4	0.1	77.5	63.0	11.2	0.53	7	155.9	1.52	31.5	11.2	496	25.6	58.5	41.5	9.5	29.2	8.1	7.1
1179	MATT	13.7	1.60	63.8	52.1	99	191.8	8.1	0.2	76.4	63.4	11.6	0.64	8	-	-	29.5	11.0	763	24.3	57.6	43.3	10.0	29.3	6.9	7.6
1210	PLATINUM	11.5	1.78	64.8	43.7	96	179.7	20.2	0.1	76.6	64.9	10.3	0.55	11	165.8	1.89	27.5	9.8	563	29.7	56.8	44.3	10.0	30.7	8.4	5.9
1211	TOPPER	11.7	1.79	65.8	43.1	96	177.3	22.5	0.1	76.0	63.1	10.1	0.42	18	125.8	2.66	27.9	9.6	483	21.0	58.2	38.8	8.5	30.2	8.0	6.2
1215	ORITA	13.5	1.68	63.8	56.5	99	195.7	4.2	0.1	78.2	66.1	12.5	0.58	7	158.1	1.50	36.1	16.0	806	25.2	57.5	41.4	9.5	28.7	6.8	8.0
<b>ADVANCED LINES</b>																										
1250	YU 895-130	12.3	1.62	65.0	45.2	99	186.0	13.8	0.1	79.7	64.7	11.3	0.49	12	142.8	1.20	35.9	13.6	632	28.5	57.0	44.7	10.0	29.6	6.4	7.9
1253	WWW D3121	13.7	1.57	63.0	45.9	98	175.0	23.7	0.1	78.0	64.9	12.2	0.65	13	207.0	2.75	30.1	10.7	664	26.0	56.5	39.7	9.0	30.2	7.9	6.0
1303	WWW D6523	12.5	1.61	63.1	53.2	99	188.9	10.9	0.2	81.0	66.8	11.4	0.66	17	159.2	0.97	33.7	12.5	585	25.6	57.4	42.1	9.5	29.5	6.6	7.3
1304	WWW D5384-2	12.5	1.70	62.3	41.5	96	169.1	30.6	0.2	78.8	66.4	11.4	0.65	10	237.9	2.24	29.6	10.5	606	28.1	56.5	42.6	9.5	29.3	7.6	7.4
1307	UC D201-04	11.7	1.60	64.4	49.5	98	185.1	14.8	0.1	79.3	67.6	10.8	0.62	13	194.4	1.58	26.3	9.2	583	23.4	56.1	36.5	7.5	29.0	7.8	6.1
1308	UC D201-35	12.1	1.65	65.7	51.8	95	194.3	5.6	0.1	77.0	65.0	10.7	0.63	15	244.9	1.41	28.3	10.3	502	24.5	51.4	39.5	9.0	29.7	7.2	6.5
1315	RSI 99WV30413	12.6	1.84	64.6	50.0	99	189.5	10.4	0.1	76.1	61.6	11.3	0.72	19	187.4	2.07	31.6	10.6	659	27.4	58.7	46.3	10.0	29.8	7.2	6.8
1317	RSI 98WV13823	13.0	1.83	63.5	45.5	91	185.3	14.6	0.1	78.2	66.7	11.8	0.61	17	232.3	2.42	28.8	11.0	640	24.3	56.1	40.5	9.0	29.5	7.9	6.3
1367	WWW D6575	13.0	1.79	65.0	55.2	99	192.4	7.5	0.1	76.5	63.8	11.6	0.74	5	266.2	2.17	31.4	11.4	672	22.3	57.7	37.7	7.5	29.5	7.5	6.6
1368	WWW D8267	12.7	1.84	64.6	51.8	99	190.3	9.7	0.1	76.4	61.2	11.2	0.61	14	307.4	2.75	30.2	13.8	751	24.3	57.9	39.4	9.0	29.3	7.5	6.4
1369	WWW D1183	13.1	1.70	64.8	50.5	100	188.6	11.2	0.1	77.0	64.0	11.6	0.60	14	276.5	3.12	30.2	10.9	701	24.4	57.3	41.5	9.5	30.0	7.8	6.3
1370	YU 897-98	12.1	1.62	64.5	52.3	99	190.3	9.5	0.1	78.7	66.1	11.0	0.37	10	156.2	1.48	36.0	13.4	-	25.7	57.7	38.6	8.5	29.6	7.0	7.5
1371	YU 897-44	12.5	1.59	64.1	55.6	99	194.4	5.7	0.1	77.0	62.5	10.9	0.34	8	279.5	1.76	34.5	18.9	707	27.1	57.6	45.4	10.0	29.2	7.5	7.4
1372	YU 897-60	13.2	1.57	64.0	53.8	99	191.8	8.1	0.1	77.2	63.0	12.2	0.49	10	229.3	2.01	34.4	13.5	766	27.1	58.7	43.0	10.0	29.7	7.1	7.6
1373	UCD 992030003	12.6	1.57	66.3	52.4	98	192.9	6.9	0.1	77.4	64.7	11.2	0.72	7	134.9	2.29	32.3	12.6	548	20.5	57.6	37.1	7.5	28.9	6.7	6.6
1374	UCD 992030015	11.7	1.57	66.0	51.3	99	191.7	8.2	0.1	68.3	59.0	10.4	0.49	10	173.0	2.48	-	-	461	26.6	57.8	40.6	9.0	29.8	7.4	5.9
1375	UCD 992050023	12.2	1.70	65.2	52.4	99	191.4	8.5	0.1	76.4	64.4	11.2	0.58	10	151.1	1.89	30.5	10.3	694	25.4	57.5	42.0	9.5	28.4	8.1	6.7
1376	APB D990D-213	13.1	1.61	62.8	43.9	99	183.0	16.8	0.1	75.7	63.5	11.8	0.39	11	168.6	1.28	32.5	11.7	725	28.0	58.6	45.9	10.0	29.3	8.1	7.1
1377	APB BK-5	13.0	1.68	63.9	52.9	98	191.9	7.9	0.1	77.4	63.8	11.7	0.58	8	234.3	2.46	31.1	11.5	656	26.0	57.1	41.2	9.5	29.1	7.3	6.8
1378	APB D990D-82	13.0	1.79	62.9	55.9	98	192.9	6.9	0.1	76.7	62.7	11.9	0.56	13	199.4	2.24	31.9	11.0	707	26.4	57.7	43.0	10.0	31.0	7.1	7.1
1379	APB D990D-210	12.1	1.64	65.0	51.3	99	192.2	7.8	0.1	78.9	65.4	11.0	0.52	10	241.5	2.30	31.7	11.9	711	25.7	58.4	43.5	10.0	31.3	8.0	6.2
1380	APB D99-224	12.6	1.69	63.5	50.5	99	190.7	9.2	0.1	78.1	64.6	11.3	0.64	18	265.9	2.42	28.5	9.6	675	24.0	57.0	40.9	9.0	29.3	7.6	6.3

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; Fall No. = Falling number (seconds).

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.