

TABLE 37. 2003 KINGS COMMON WHEAT TEST, QUALITY EVALUATION

Entry Name	Wheat					Flour					Farinograph					Bread		
	Pro	Ash	Hard (NIR)	Test Wt	1000 Kwt	Yield	Pro	Ash	Fall No.	Wet Glut.	Absp	Arr	Mix Pk	MT	M.T.I.	Vol	Text	Score
CULTIVARS																		
20 ANZA	12.06	1.56	72	62.5	36.8	69.2	10.48	0.43	407	26.9	61.6	1.50	2.50	3.50	100	715	U	1
112 YECORA ROJO	12.97	1.58	72	58.5	37.8	68.4	11.36	0.52	419	29.2	63.8	2.00	16.00	23.75	10	885	S	3
353 YOLO	11.17	1.56	71	61.9	31.6	69.3	9.52	0.42	436	25.1	60.0	2.50	4.25	3.75	80	725	U	1
415 KLASIC	12.58	1.56	67	62.3	43.0	70.1	11.02	0.42	439	28.9	59.4	1.75	9.00	18.75	40	855	S	3
638 SERRA	13.01	1.63	62	60.9	41.9	69.8	11.27	0.45	454	30.5	58.6	2.25	7.00	14.00	30	915	S	4
788 EXPRESS	13.30	1.64	75	63.1	42.5	67.6	12.15	0.43	404	32.3	69.8	4.75	7.00	6.75	40	900	S	4
827 CAVALIER	12.25	1.75	71	55.9	33.5	63.6	10.65	0.47	453	27.1	61.6	1.00	2.50	19.00	20	850	S	3
901 BROOKS	12.91	1.78	73	57.7	34.7	64.1	11.52	0.48	405	29.8	65.8	3.00	15.00	21.50	-	895	S	3
1020 BONUS	12.63	1.65	71	56.5	33.8	64.8	10.92	0.44	482	28.8	62.4	1.75	5.50	19.25	30	850	S	3
1036 KERN	11.77	1.44	65	63.0	39.8	69.8	10.38	0.36	384	27.1	62.8	5.50	10.00	10.00	20	850	S	3
1124 ELDON	13.94	1.71	69	54.7	38.2	63.5	12.12	0.46	445	32.9	65.4	2.50	5.00	12.00	40	925	S	4
1130 STANDER	13.37	1.61	59	62.6	46.9	68.8	11.70	0.59	398	31.3	64.0	8.00	13.00	8.00	60	925	S	4
1155 SUMMIT	13.39	1.52	74	52.9	45.4	71.9	11.66	0.43	467	32.5	68.0	5.50	10.00	8.25	40	920	S	4
1156 BLANCA GRANDE	14.11	1.53	64	64.6	47.5	70.8	12.75	0.39	444	33.6	68.6	6.50	12.75	10.50	40	955	S	3
1255 PLATA	13.01	1.58	67	65.6	45.9	70.1	11.53	0.39	393	35.0	61.4	2.50	4.50	10.75	20	890	S	2
1258 BETH HASHITA	12.66	1.56	73	62.5	48.4	67.6	10.72	0.43	445	28.3	64.0	1.50	6.00	-	-	770	U	1
1260 DARIEL	11.98	1.55	79	58.9	34.9	67.0	10.43	0.44	454	27.9	63.0	1.25	4.25	9.25	50	800	S-Q	2
1261 KAMA	12.13	1.56	74	60.3	41.9	68.1	10.42	0.40	436	28.7	64.0	5.50	7.50	3.75	80	750	U	1
1413 WINCAL 14	12.95	1.67	80	59.6	36.9	69.6	11.32	0.49	375	24.8	63.4	3.00	3.50	15.00	110	740	S	1
ADVANCED LINES																		
1288 BZ 998-256W	13.50	1.57	70	64.1	48.1	68.9	11.99	0.39	441	32.5	62.8	1.75	4.50	10.25	40	850	S	3
1289 BZ 998-247W	14.05	1.48	61	63.4	44.3	67.6	12.38	0.38	401	32.3	62.5	4.00	14.00	22.00	20	990	S	5
1333 UC 1333	13.17	1.53	59	63.6	42.2	68.8	11.49	0.36	431	30.5	61.0	3.00	5.50	11.50	40	900	S	4
1341 DA 998-12	13.06	1.59	70	62.2	44.4	69.5	11.03	0.43	136	33.1	64.6	4.00	7.00	7.00	50	930	S	4
1343 YU 995-231W	13.50	1.98	69	55.6	31.7	61.2	11.83	0.49	491	32.8	66.4	2.25	6.00	17.75	20	880	S	3
1344 BZ 9M99-1031	13.35	1.67	73	58.8	35.9	65.0	11.99	0.40	433	33.5	65.8	4.00	8.25	11.00	20	940	S	4
1352 RSI 98WV11808	12.52	1.65	73	57.5	37.7	66.5	11.08	0.48	426	28.6	63.4	1.75	4.25	11.25	40	820	S	2
1358 UCD 000370049	12.37	1.41	62	63.5	45.3	70.1	10.76	0.35	422	27.5	59.4	1.75	5.00	11.25	30	860	S	3
1361 UCD 990370078	12.77	1.66	71	63.0	40.7	69.5	10.70	0.47	420	29.4	60.0	2.00	15.00	20.00	20	850	S	3
1391 DA 998-101	14.88	1.72	76	61.3	41.1	65.1	13.00	0.47	560	33.0	66.2	2.75	6.50	17.25	50	840	S	2
1392 DA 900-229	14.02	1.62	75	64.2	43.6	68.5	12.23	0.40	544	33.8	68.8	6.00	8.50	6.75	50	925	S	4
1393 YU 999-111	13.07	1.55	70	63.1	46.6	69.2	11.49	0.45	477	31.5	61.8	2.50	5.50	9.00	50	925	S	4
1394 RSI 99WY51394	13.50	1.65	60	62.4	52.1	70.2	11.70	0.41	421	33.1	63.0	7.00	10.25	5.50	70	850	S	3
1395 UCD 010390598	13.90	1.63	75	65.3	41.1	66.2	12.10	0.42	470	32.2	65.2	2.00	5.50	14.50	50	845	S	2
1396 UCD 010390601	13.46	1.70	77	65.1	41.7	66.3	11.68	0.41	466	32.4	67.0	1.50	2.50	2.75	60	830	S	2
1397 UCD 000370020	13.12	1.57	68	59.5	40.4	67.0	11.74	0.41	506	31.5	61.0	2.00	5.00	12.50	30	875	S	3
1398 APB W99OD-773	12.29	1.55	71	58.6	42.4	65.3	10.63	0.38	495	28.7	65.8	1.75	11.25	17.25	20	725	U	1
1399 WWW BR4779	14.25	2.15	59	51.4	30.0	59.9	12.61	0.49	488	33.8	60.0	2.50	6.50	13.50	40	925	S	4
1400 WWW BR5874	16.05	1.67	64	62.3	37.9	69.4	14.07	0.43	375	35.5	61.8	3.50	6.75	14.00	40	960	S	5

Analysis provided by the California Wheat Commission Quality Laboratory, Woodland, CA

Pro = Protein% (12% moisture basis); Hard = NIR Hardness; Test Wt = Test weight (lb/bu); 1000 Kwt = Thousand kernel weight (grams);

Yield = Flour yield (%); Fall No = Falling number (seconds); Wet Glut = Wet gluten (%; 14% moisture basis); Absp = Absorption (%);

Arr = Arrival (min); Mix Pk = Mixing peak (min); MT = Stability of farinograph curve, departure - arrival (min); M.T.I. = Mixing tolerance index (B.U.);

Vol = Bread volume (c.c.); Text = Grain and texture (E = Excellent, S = Satisfactory, Q = Questionable, U = Unsatisfactory);

Score: 5 = Excellent, 4 = Satisfactory, 3 = Satisfactory to questionable, 2 = Questionable, 1 = Unsatisfactory