TABLE 53. 2003 KINGS DURUM WHEAT TEST, QUALITY EVALUATION

		Grain								Milling											Pasta					
							Kernel Size Dist. (200 g)			Semolina																
Entry	Name	Pro	Ash	Test Wt	1000 Kwt	HVAC	7W	10W	12W	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
CULTIVARS																										
819	BRAVADUR	14.3	1.96	62.5	54.9	100	196.1	4.2	-	69.5	58.5	12.9	0.92	4	243.4	2.75	31.2	11.5	776	24.1	57.4	39.0	8.0	32.1	8.0	6.3
878	DURAKING	12.8	2.02	63.1	54.6	100	191.1	9.3	0.1	71.1	61.1	11.6	0.68	6	156.5	2.44	28.8	10.4	619	23.0	56.6	34.7	7.0	32.1	7.7	6.0
947	KOFA	13.5	2.02	63.0	57.1	99	193.2	6.9	-	73.9	62.5	12.4	0.89	9	317.5	2.66	29.7	10.7	1004	26.9	57.0	42.2	9.5	29.7	7.1	7.8
951	KRONOS	14.0	1.78	62.6	59.9	100	196.8	3.8	0.1	72.2	60.5	13.5	0.82	9	276.0	3.03	31.2	11.2	832	26.3	56.9	41.8	9.5	30.8	7.4	7.0
983	RIA	14.6	1.87	61.9	52.3	100	190.3	9.7	0.1	71.8	61.5	12.8	0.84	9	298.8	2.86	33.2	13.3	934	28.0	56.7	41.4	9.5	31.6	6.8	7.4
1024	MOHAWK	12.9	1.75	63.2	58.5	100	196.8	3.1	0.1	70.8	59.2	11.6	0.76	6	325.4	3.30	30.4	10.9	821	28.6	56.1	45.4	10.0	32.5	7.7	6.2
1103	DELUXE	13.7	1.86	63.0	52.6	99	193.2	6.6	0.1	75.8	66.0	12.6	0.88	13	187.4	4.23	31.4	11.2	785	20.6	55.7	34.5	7.0	32.2	7.7	6.0
1166	CROWN	14.7	1.56	61.7	56.2	100	192.1	7.9	-	78.0	65.5	13.3	0.84	12	172.5	2.20	35.9	13.4	659	25.1	56.2	38.3	8.5	30.1	7.4	6.8
1179	MATT	14.2	1.88	62.5	54.1	100	193.6	6.4	0.1	77.3	66.5	13.1	0.83	19	-	-	32.5	11.5	852	26.3	56.7	41.6	9.5	30.8	8.4	6.8
1210	PLATINUM	13.1	1.74	63.7	51.5	98	191.3	8.6	0.1	79.8	67.0	12.1	0.87	13	222.5	2.84	31.8	11.7	625	27.4	54.5	39.5	8.5	31.2	9.1	5.8
1211	TOPPER	12.9	1.74	63.3	43.7	99	169.9	29.4	0.1	76.7	65.0	11.7	0.88	4	154.7	2.98	31.5	12.7	575	23.4	54.0	36.6	7.5	30.7	7.6	6.6
1215	ORITA	14.9	1.78	61.1	51.6	99	194.4	5.9	0.1	76.1	65.2	13.6	0.89	4	182.8	1.65	36.7	16.3	737	25.3	55.9	39.9	8.5	29.1	7.1	7.6
1253	CANDURA	14.9	1.73	61.9	57.5	100	191.5	8.5	0.1	77.8	66.5	13.7	0.88	10	-	-	36.4	14.1	923	27.9	56.3	39.7	9.0	30.7	8.2	7.2
1401	IRIDE	12.1	1.76	66.0	56.5	97	194.8	5.8	0.1	73.0	62.7	10.4	0.78	13	102.7	4.16	27.0	9.8	659	20.9	56.4	34.3	7.0	34.0	9.4	4.9
1402	MERIDIANO	12.5	1.75	63.3	56.5	97	194.0	5.9	0.1	73.6	64.0	11.1	0.77	10	141.0	3.42	29.4	11.0	599	24.0	55.9	36.0	7.0	33.7	9.5	4.9
1403	IONIO	14.6	1.81	61.8	52.6	100	184.7	15.2	-	71.9	61.4	13.2	0.78	8	165.1	1.13	35.5	13.2	837	24.7	54.9	35.8	7.0	37.8	11.1	5.0
1404	LIBECCIO	15.0	1.90	63.4	62.5	100	196.3	3.7	-	70.7	62.3	13.5	0.86	10	115.6	2.51	35.9	13.1	670	21.7	55.7	35.1	7.0	33.6	9.3	5.8
ADVANCED LINES																										
1250	YU 895-130	13.6	1.71	64.1	49.3	100	186.6	13.0	0.1	72.8	60.0	12.1	0.71	7	165.9	1.51	34.3	12.5	879	28.7	56.8	44.0	10.0	29.9	6.8	7.8
1303	WWW D6523	13.0	1.92	62.7	58.8	100	194.1	6.5	-	78.9	66.0	12.3	0.76	4	198.5	1.58	37.3	15.1	630	26.7	56.0	41.3	9.0	31.7	7.1	7.4
1304	WWW D5384-2	13.8	1.77	61.8	46.3	98	184.9	15.7	-	76.4	65.4	11.6	0.89	5	260.5	2.87	31.7	12.2	693	28.3	56.1	41.6	8.5	32.5	9.1	6.4
1315	RSI 99WV30413	14.1	1.67	58.8	49.8	100	182.1	17.9	0.4	74.2	63.3	12.7	0.95	37	-	-	31.2	14.8	759	26.2	53.5	40.6	8.5	31.6	8.0	7.2
1317	RSI 98WV13823	14.0	1.76	61.1	50.3	99	192.1	7.9	0.1	73.6	64.5	12.7	0.83	12	261.7	3.15	31.3	13.6	654	24.4	53.6	38.6	8.0	31.4	8.4	6.4
1318	RSI 99WV30411	13.1	1.86	63.5	49.0	93	185.1	14.8	0.1	73.9	63.5	11.4	0.79	7	167.7	3.60	29.3	10.9	619	26.3	55.1	37.2	7.5	30.6	7.7	6.5
1369	WWW D1138	14.5	1.76	62.8	54.6	100	192.7	7.2	0.1	76.3	65.4	13.1	0.75	8	-	-	30.1	14.1	995	25.1	54.0	38.3	8.0	29.7	7.3	6.7
1371	YU 897-44	13.2	1.72	61.8	57.8	100	194.3	5.7	-	72.2	62.5	11.9	0.88	3	258.7	1.92	31.5	11.4	1116	28.3	53.9	41.1	9.0	31.8	7.3	6.7
1372	YU 897-60	13.5	1.76	62.4	54.4	100	189.8	10.1	0.1	76.2	62.4	12.2	0.75	4	239.7	1.92	34.7	12.9	912	26.6	54.8	38.3	8.0	31.0	8.2	7.3
1375	UCD 992050023	13.4	1.86	62.6	55.3	100	195.2	5.4	0.1	75.3	63.7	12.2	0.79	7	115.1	1.96	30.8	11.3	666	23.8	56.7	38.2	8.5	30.5	8.0	6.5
1376	APB D990D-213	13.0	1.59	62.1	53.5	100	190.5	9.4	-	76.2	63.2	11.4	0.79	6	-	-	29.8	11.1	888	27.0	56.7	43.4	10.0	32.3	7.8	6.6
1380	APB D99-224	12.7	1.83	62.1	54.4	100	193.4	6.5	0.1	75.8	63.4	11.4	0.74	14	102.7	4.16	26.6	9.7	727	24.8	56.5	40.2	9.0	30.5	8.1	6.1
1405	GD 007	14.1	1.77	64.1	56.8	100	193.5	6.4	0.1	71.7	63.0	12.6	0.82	3	189.3	2.99	35.4	12.9	795	25.7	55.0	37.9	7.5	33.1	10.0	5.7
1406	UCD 022040010	13.8	1.81	61.2	54.1	100	182.2	17.5	0.2	69.7	61.3	12.4	0.75	4	-	-	33.8	12.4	868	24.6	56.7	40.6	9.0	30.6	7.4	7.2
1407	UCD 022040012	14.1	1.75	62.2	56.2	100	195.9	4.9	0.1	72.3	61.1	12.9	0.75	10	321.4	2.64	34.2	12.8	1467	29.4	56.3	43.7	10.0	30.3	7.5	7.3
1408	UCD 022040019	13.4	1.69	62.5	61.7	100	196.8	3.4	-	71.3	61.9	12.2	0.69	4	-	-	34.6	12.9	1196	28.2	55.5	43.2	9.5	30.3	7.5	7.1
1409	APB D990D-394	13.8	1.69	62.4	53.5	100	193.7	5.7	-	71.1	62.6	12.7	0.75	12	202.6	2.70	30.8	11.2	907	27.1	57.8	39.9	9.0	29.4	7.4	8.2
1410	WWW D01930	12.2	1.74	64.4	52.6	100	193.1	7.5	-	69.8	63.0	11.3	0.78	3	228.8	1.29	30.0	10.9	622	21.8	55.9	35.6	7.0	30.7	8.1	6.6
1411	WWW D2515	14.5	1.91	61.9	57.5	100	195.9	4.2	-	73.2	62.1	12.5	0.91	6	-	-	34.2	13.6	627	22.8	52.7	32.3	5.5	30.4	7.7	6.3
1412	WWW D4079	15.2	1.81	64.1	53.8	100	193.2	6.8	0.1	74.6	62.8	13.7	0.83	7	206.7	2.66	35.0	14.0	663	23.1	56.1	36.1	7.0	30.0	8.0	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; 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.