

TABLE 38. 2004 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	13.25	1.63	70	63.4	36.4	68.7	12.09	0.42	262	32.9	62.2	2.00	3.00	3.05	90	760	U	1
112 YECORA ROJO	12.59	1.72	78	60.7	34.4	69.0	11.49	0.49	382	29.3	62.4	2.00	7.50	30.50	20	785	S-Q	2
638 SERRA	12.51	1.70	67	62.0	38.1	66.2	11.48	0.44	328	27.3	58.8	2.50	9.50	17.50	20	875	S	3
788 EXPRESS	13.45	1.88	75	61.1	38.2	70.1	11.60	0.42	339	38.3	67.2	5.50	8.50	7.50	30	910	S	4
827 CAVALIER	13.31	1.87	77	59.7	35.4	60.9	11.62	0.43	319	31.7	63.4	2.00	4.50	12.50	20	830	S-Q	2
1130 STANDER	13.35	1.66	63	62.6	43.5	69.7	12.11	0.40	349	30.2	60.8	5.50	16.00	17.50	10	795	S-Q	1
1154 STELLAR	14.07	1.86	51	65.1	51.4	73.4	12.64	0.41	322	36.3	61.6	4.25	7.00	11.25	50	930	S	4
1155 SUMMIT	12.89	1.70	73	63.2	47.6	69.5	11.44	0.44	364	32.6	93.0	3.50	7.50	11.50	30	865	S	3
1156 BLANCA GRANDE	15.09	1.67	61	65.2	49.6	67.2	14.57	0.36	361	37.7	69.2	11.25	15.00	11.00	10	940	S	4
1258 BETH HASHITA	13.76	1.80	74	62.5	42.3	63.4	12.50	0.45	377	30.8	61.4	3.25	8.50	30.25	10	775	S-Q	1
1361 CLEAR WHITE	12.75	1.72	71	64.0	38.3	69.8	11.47	0.43	340	33.0	59.0	2.75	9.25	33.75	10	880	S	3
1413 WINCAL 14	12.72	1.82	83	63.7	35.1	67.8	11.49	0.44	398	34.6	65.2	4.50	5.75	3.75	60	830	S-Q	1
ADVANCED LINES																		
1288 BZ 998-256W	12.25	1.66	71	64.0	45.9	66.0	10.90	0.38	321	31.0	63.0	3.50	8.50	12.50	30	805	S-Q	2
1289 BZ 998-247W	13.64	1.63	66	61.6	35.1	68.0	12.52	0.47	383	31.2	61.8	5.00	24.00	35.50	10	890	S	3
1296 UC 1296	13.68	1.72	67	64.5	44.5	72.6	12.55	0.43	382	29.3	58.8	9.00	17.50	27.00	20	900	S	4
1340 WWV BR3677	14.00	1.99	71	60.8	40.1	63.1	12.37	0.42	422	37.9	63.4	4.50	9.50	12.75	20	940	S	4
1341 DA 998-12	13.41	1.69	71	62.6	40.5	68.5	12.10	0.41	403	35.5	64.4	5.50	12.00	13.50	20	910	S	4
1392 DA 900-229	15.01	1.73	73	63.7	41.6	68.7	13.53	0.38	373	39.4	66.8	5.00	10.00	17.50	20	1000	S	5
1394 RSI 99WY51394	14.68	1.85	58	61.7	50.0	69.7	12.88	0.42	359	35.6	64.2	7.50	14.00	12.25	30	940	S	4
1395 UCD 010390598	13.01	1.76	74	64.9	38.8	64.3	11.38	0.38	340	33.9	65.8	12.00	18.00	11.50	20	815	S-Q	2
1396 UCD 010390601	13.72	1.82	76	65.5	39.1	65.0	12.19	0.42	385	35.8	64.8	4.25	10.50	24.25	20	825	S	2
1417 UCD 03010/17	14.57	1.82	77	62.1	37.4	67.8	12.93	0.36	473	36.9	65.4	11.50	18.00	14.50	20	900	S	4
1418 UCD 03010/18	14.25	1.68	75	62.3	39.0	68.0	12.91	0.41	392	36.5	62.8	4.00	11.50	27.50	20	850	S	3
1419 UCD 03010/24	13.68	1.64	83	62.1	38.8	69.3	12.44	0.34	392	39.8	66.6	4.50	8.00	11.50	30	935	S	4
1420 DA901-12W	13.79	1.77	73	62.3	40.8	70.0	12.41	0.46	464	33.7	62.4	4.50	10.25	14.50	10	940	S	2
1421 DA901-14W	14.36	1.83	70	62.8	44.5	69.0	13.04	0.44	330	37.1	65.6	9.00	17.50	23.00	20	950	S	5
1422 YU900-62W	13.08	1.73	72	63.7	48.0	69.1	12.03	0.42	351	35.8	64.4	5.25	13.50	15.75	20	875	S	3
1423 YU999-158	13.96	1.80	77	64.6	43.0	67.3	12.73	0.43	403	35.6	64.6	8.00	15.75	12.50	30	885	S	3
1424 YU999-178	14.26	1.68	67	64.2	48.0	72.1	12.84	0.37	400	40.6	65.4	6.75	13.00	17.75	20	950	S	5
1427 RSI 98WV11014	12.63	1.64	73	63.7	42.5	66.3	11.44	0.41	366	31.0	62.4	8.50	22.00	24.00	10	855	S	3
1428 RSI 00WB80082	14.07	1.82	57	64.1	47.7	71.8	12.92	0.36	407	34.6	63.8	8.50	14.00	21.50	10	945	S	5
1432 WWV CHBR1933	13.25	1.80	78	61.4	35.9	67.1	11.91	0.44	367	32.0	63.0	6.00	13.50	13.50	30	875	S	3
1437 APB W01-374-4	13.67	1.69	79	63.1	45.4	66.5	12.48	0.44	409	34.0	66.4	6.00	15.00	19.00	20	870	S	3
1438 APB W01-106-2 B4	13.53	1.74	78	61.5	42.9	67.1	12.41	0.53	402	32.4	66.4	11.00	17.50	12.50	20	845	S	3

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