

TABLE 43. 2005 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	13.47	1.80	74	59.3	27.8	62.9	11.28	0.41	364	29.0	63.3	1.50	3.25	3.50	90	795	S-Q	1
112 YECORA ROJO	14.82	1.80	74	61.2	41.4	64.0	12.57	0.43	375	33.6	62.3	3.50	9.50	23.50	-	865	S	3
431 PAVON	13.17	2.01	81	57.8	30.1	59.3	11.89	0.52	433	29.5	63.6	2.00	6.00	21.50	20	810	S	2
788 EXPRESS	14.21	1.80	77	60.3	36.8	62.9	11.78	0.45	352	35.1	65.5	3.50	7.50	13.00	30	905	S	4
1155 SUMMIT	13.90	1.76	78	60.5	40.9	67.2	12.74	0.48	489	32.9	64.8	4.00	19.00	20.25	35	890	S	3
1156 BLANCA GRANDE	14.77	1.72	66	63.3	41.1	66.6	12.83	0.41	416	34.2	64.6	3.75	21.00	22.50	25	880	S	3
1255 PLATA	14.00	1.87	71	61.6	34.5	63.7	12.58	0.45	421	34.3	63.4	5.00	13.00	15.50	40	910	S	4
1258 BETH HASHITA	13.68	1.72	74	58.9	38.9	61.5	12.05	0.42	341	30.3	60.6	1.50	7.50	13.50	20	800	S-Q	1
1341 DASH 12	14.00	1.79	77	58.1	31.6	61.9	12.62	0.50	442	31.3	63.4	3.50	12.50	15.50	20	900	S	4
1361 CLEAR WHITE	14.78	1.81	71	61.1	38.0	64.9	11.90	0.43	407	32.7	59.0	2.00	9.50	27.50	20	880	S	3
1392 SOLANO	14.71	1.66	79	61.0	36.6	64.3	13.61	0.45	436	38.9	67.0	5.00	14.50	15.50	30	975	S	5
1413 WINCAL 14	13.75	1.84	88	60.3	28.6	63.6	12.10	0.56	401	32.6	62.4	2.00	4.00	5.50	70	795	S-Q	1
ADVANCED LINES																		
1296 UC 1296	14.04	1.91	69	61.1	38.1	65.0	12.44	0.45	418	29.4	58.4	1.50	5.00	-	-	815	S-Q	2
1340 WWW BR3677	16.01	1.99	72	56.7	32.3	56.7	14.21	0.43	411	37.2	62.8	4.50	10.00	25.00	15	940	S	4
1418 UCD 03010/18	15.83	1.82	74	59.5	33.5	65.1	14.26	0.45	395	37.5	63.4	6.50	19.50	22.50	15	900	S	4
1419 UCD 03010/24	14.35	1.76	84	59.0	34.6	61.9	13.49	0.51	442	35.5	65.2	3.00	6.50	17.00	20	925	S	4
1423 YU999-158	14.66	1.77	76	60.2	37.4	64.8	13.38	0.47	463	35.1	67.0	6.00	13.75	17.00	-	840	S	2
1424 YU999-178	14.58	1.84	73	61.6	40.2	67.6	12.93	0.45	416	34.4	63.6	3.50	9.00	20.00	5	890	S	3
1457 ML041-37A	13.23	1.73	42	58.5	33.7	63.1	11.32	0.41	368	33.0	56.0	1.50	3.50	8.00	40	765	S-Q	1
1458 PAVON IRS.1AL	13.33	1.94	86	57.5	32.4	58.2	11.55	0.52	398	31.2	64.8	2.50	4.50	12.50	25	810	S-Q	1
1459 PAVON IRS.1BL	13.26	1.90	83	58.2	32.0	57.3	11.71	0.50	417	31.9	65.2	2.50	5.50	13.00	20	785	S-Q	1
1460 PAVON IRS.1DL	13.56	1.91	85	57.7	33.8	56.8	11.51	0.59	299	30.7	66.6	3.00	5.00	7.00	40	875	S	3
1461 WB DA902-42	14.19	1.69	77	59.0	38.6	62.0	12.47	0.51	366	35.6	64.5	3.00	7.50	9.50	20	850	S	3
1462 WB DA902-7	14.16	1.86	79	60.3	38.2	61.9	12.25	0.55	364	36.2	64.7	4.00	10.00	10.00	35	855	S	3
1463 WB DA902-72	13.95	1.82	76	59.7	36.7	61.3	12.00	0.46	408	34.2	65.0	3.50	11.00	12.50	40	885	S	3
1464 WB YU901-379	15.22	1.82	69	59.8	36.4	64.0	13.24	0.45	389	35.2	64.0	5.25	9.50	11.75	20	985	S	5
1465 WB YU902-209	14.32	1.76	73	60.2	43.6	66.8	12.68	0.53	431	33.1	63.3	2.00	7.50	18.00	10	815	S	2
1469 WWW CHBR1315	12.60	1.85	83	58.7	33.0	60.1	11.07	0.55	424	28.1	65.4	11.50	20.00	15.00	20	725	U	1
1470 WWW BR0061	14.78	1.93	72	58.7	37.0	64.3	13.12	0.49	435	34.5	63.7	3.00	9.00	35.50	20	845	S	2
1471 WWW CHBR1975A	13.87	1.73	69	57.3	40.5	62.7	12.32	0.47	411	34.0	64.2	3.00	6.00	13.50	5	860	S	3
1472 WWW BR6000W	14.29	1.89	77	58.8	34.0	63.2	12.59	0.48	429	34.5	58.6	1.00	2.50	20.50	10	750	S-Q	1
1476 RSI 96WV52303A	13.47	1.76	66	62.7	38.8	66.6	12.28	0.41	378	34.0	62.8	8.00	13.00	9.50	30	825	S	2
1477 RSI 97WY63520D	13.71	1.82	78	61.1	34.1	64.0	12.32	0.48	446	31.2	60.8	3.50	12.25	38.00	5	825	S	2
1478 RSI 00WB80404	14.56	2.20	60	55.7	36.2	64.0	13.33	0.49	403	32.9	61.7	2.50	11.50	21.50	5	860	S	3
1480 APB W02AZ-228MT	14.48	1.94	79	58.8	34.0	60.3	12.93	0.51	426	33.4	62.8	3.50	9.00	22.00	10	750	S-Q	1
1481 APB W02GE-19-1	14.32	1.75	79	59.9	36.0	60.3	13.15	0.49	387	34.4	64.0	8.50	17.00	14.50	20	875	S	3
1482 APB W02GE-19-6	14.70	1.89	81	59.5	38.2	63.5	12.96	0.46	423	33.4	62.4	3.50	9.50	19.50	10	950	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