

TABLE 58. 2005 KINGS DURUM WHEAT TEST, QUALITY EVALUATION

Entry	Name	Milling																									
		Grain									Semolina					Pasta											
		Pro	Ash	Test Wt	1000 Kwt	HVAC	Black Point	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
CULTIVARS																											
819	BRAVADUR	14.2	2.09	61.5	42.7	98	3.8	179.3	20.7	0.1	77.0	66.8	12.9	0.98	8	202.1	1.57	33.8	13.6	556	26.2	57.4	38.5	8.5	28.8	7.6	7.6
878	DURAKING	13.5	1.94	61.9	37.2	100	30.0	159.7	39.7	0.7	75.1	64.7	12.0	0.90	7	141.3	1.04	30.6	12.1	489	24.8	56.3	37.0	7.5	28.5	6.9	7.4
944	CORTEZ	13.7	2.00	61.3	45.9	100	5.2	175.1	24.8	0.2	75.8	65.7	12.2	0.96	3	134.7	1.00	32.9	13.1	499	25.7	57.0	40.7	9.0	28.2	7.1	8.2
951	KRONOS	14.6	1.99	59.4	45.2	100	4.4	189.1	10.7	0.1	75.5	65.0	13.6	1.02	7	162.9	1.68	39.9	16.5	628	27.6	54.7	41.4	9.0	28.0	7.7	8.8
983	RIA	13.6	1.98	60.1	36.8	98	21.0	166.0	33.7	0.3	75.8	65.6	12.0	1.04	7	154.0	0.70	32.4	13.2	475	27.6	56.3	40.2	9.0	29.3	7.9	7.8
1024	MOHAWK	14.2	1.95	57.9	44.8	100	1.2	177.7	21.9	0.4	74.6	64.1	13.2	1.03	6	232.0	1.76	36.1	14.5	655	30.0	55.1	43.0	9.0	29.1	7.2	8.2
1166	CROWN	13.9	1.92	58.7	41.7	100	19.0	159.5	39.6	0.7	78.0	65.1	14.0	0.98	7	124.0	0.73	36.2	14.5	614	26.7	57.3	40.4	9.0	29.5	7.4	7.9
1210	PLATINUM	12.9	2.02	62.8	42.0	98	3.6	170.8	28.7	0.3	76.6	66.5	14.2	0.97	7	133.0	1.25	32.5	12.9	464	28.9	56.8	43.1	10.0	29.7	8.2	7.1
1211	TOPPER	13.6	1.93	61.7	32.2	100	7.0	143.7	54.8	1.0	74.5	63.8	14.4	0.94	7	121.0	1.20	33.0	12.5	577	25.2	55.3	39.9	8.5	29.4	8.0	7.4
1215	ORITA	15.3	1.99	59.7	44.8	100	3.0	183.8	16.0	0.1	74.7	64.9	13.9	0.98	15	177.0	0.98	37.7	14.4	596	27.3	56.5	42.0	9.5	29.7	7.6	8.1
1253	CANDURA	13.3	2.07	61.4	38.9	99	8.2	163.0	36.7	0.3	75.4	65.5	11.6	0.94	19	208.0	1.61	31.6	12.5	610	27.7	55.8	39.9	8.5	30.3	8.5	7.1
1375	DESERT KING	12.7	1.93	61.9	46.3	100	3.1	174.1	25.5	0.3	77.5	67.2	11.0	1.03	12	146.0	1.36	30.2	11.6	584	25.2	56.2	40.4	9.0	29.2	8.0	6.9
ADVANCED LINES																											
1304	WWW D5384-2	13.3	2.07	58.5	36.1	96	9.4	148.2	51.0	0.7	75.4	64.9	10.9	0.96	11	186.0	0.94	32.5	12.3	618	29.9	55.6	42.2	9.0	29.6	8.5	7.9
1405	GD 007	12.3	1.90	61.9	40.3	99	5.7	158.0	40.5	1.3	75.0	66.6	10.8	0.96	8	98.1	1.65	30.6	11.7	524	25.1	55.5	39.1	8.0	30.0	9.0	6.9
1429	RSI 00WV50064	14.4	2.14	60.6	36.8	100	2.6	153.3	46.4	0.3	75.5	65.4	12.6	0.83	15	100.7	1.06	37.1	14.7	491	28.9	56.8	44.4	10.0	29.5	8.1	7.2
1430	RSI 00WV50059	14.2	1.95	61.2	43.7	100	12.4	184.2	15.6	0.1	75.3	65.2	11.5	0.88	8	117.1	0.97	36.4	14.2	507	26.4	57.5	40.7	9.0	29.5	8.2	7.3
1431	RSI 00WV50014	12.7	2.09	61.4	47.8	100	5.1	187.8	12.1	0.1	79.1	66.9	11.6	1.06	8	113.8	0.79	33.9	13.3	557	28.4	56.5	43.0	9.5	29.4	7.7	7.3
1439	APB D99-425	11.9	1.88	61.8	43.1	98	8.7	174.5	25.3	0.2	77.0	66.7	10.8	0.93	15	109.2	1.25	29.4	11.1	539	29.0	55.6	42.3	9.0	30.1	8.2	7.0
1452	UCD 04201/18	14.4	2.04	60.9	35.8	100	9.6	164.7	34.8	0.4	75.4	65.3	12.9	0.99	10	146.5	1.06	34.6	14.1	579	26.4	54.6	40.8	8.5	29.9	8.6	6.9
1466	WB YU899-170	13.5	2.04	60.9	43.4	100	15.8	179.8	19.7	0.2	75.2	65.5	12.4	0.95	25	157.0	0.71	33.9	13.3	401	26.8	55.4	40.3	8.5	29.6	8.2	7.8
1467	WB YU803-11	12.5	1.99	62.5	46.3	100	8.4	182.6	17.2	0.2	75.1	65.5	11.4	0.73	10	136.7	0.83	31.6	12.8	569	28.5	56.9	45.2	10.5	29.3	7.9	7.0
1468	WB YU803-15	13.4	1.93	59.9	38.6	100	2.9	165.6	34.2	0.2	73.7	65.4	12.7	0.94	2	204.5	0.80	36.3	14.9	618	30.5	57.8	46.4	10.5	29.0	7.0	8.0
1473	WWW D3117A	13.2	2.07	58.2	38.5	100	10.2	161.3	38.3	0.4	76.5	65.3	12.7	0.99	7	145.2	0.66	35.2	14.2	549	26.6	56.7	41.0	9.5	28.4	7.0	8.8
1474	WWW D6575B	13.2	2.09	60.5	35.2	99	11.5	168.5	31.3	0.2	76.0	66.3	12.7	1.05	10	164.2	0.89	34.6	13.5	508	25.6	56.2	39.4	8.5	28.3	7.0	8.2
1475	WWW CHD1978A	13.0	2.21	59.6	34.8	99	4.7	146.9	51.8	1.1	75.9	64.8	11.8	0.79	16	111.0	0.51	33.4	13.4	446	26.7	54.9	41.4	9.0	28.7	7.4	7.9
1483	APB D01AZ-474-7	14.2	1.88	62.0	47.8	100	8.1	187.7	12.2	0.1	78.8	66.4	13.4	0.78	8	226.9	2.22	37.6	14.7	705	26.5	55.5	40.2	8.5	28.2	7.3	8.9
1484	APB D257-11	13.7	1.96	61.8	38.2	100	8.7	158.3	41.2	0.5	75.7	64.6	12.7	0.95	14	161.5	2.15	34.7	13.9	573	29.0	54.3	42.8	9.0	30.1	7.6	7.5
1485	GD 008	12.4	1.93	61.8	41.7	96	1.4	168.3	30.8	0.8	75.4	66.2	11.4	0.87	5	148.0	3.52	25.7	9.4	615	26.0	54.1	39.8	8.5	29.7	9.1	6.8
1486	GD 009	15.0	1.95	62.0	40.5	100	2.9	155.2	43.1	0.6	73.3	64.8	13.6	0.95	6	156.0	1.79	38.8	15.2	580	26.4	55.3	39.8	8.5	29.6	8.1	7.4

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.