

TABLE 59. 2005 IMPERIAL DURUM WHEAT TEST, QUALITY EVALUATION

Entry	Name	Grain										Milling										Pasta					
		Pro	Ash	Test Wt	1000 Kwt	HVAC	Black Point	Kernel Size Dist. (200 g)			Tot Ext	Semolina		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	
								7W	10W	12W		Pro	Ash														
CULTIVARS																											
819	BRAVADUR	13.2	2.11	62.9	43.9	99	2.0	179.6	20.2	0.1	76.0	64.5	11.9	0.82	3	162.2	0.69	33.0	13.3	687	25.6	57.2	38.5	8.5	28.4	6.9	7.5
878	DURAKING	13.4	1.68	63.5	44.8	100	2.2	172.4	27.0	0.5	75.5	64.5	12.0	0.73	8	74.0	0.58	33.5	13.3	597	24.2	57.6	37.0	7.5	29.6	7.1	7.5
944	CORTEZ	14.6	1.97	63.6	47.4	100	1.2	189.0	10.9	0.1	75.9	65.2	12.5	0.77	4	110.5	0.65	35.9	14.2	730	26.3	57.0	41.2	9.5	29.1	7.4	8.4
951	KRONOS	15.3	1.82	62.0	50.8	100	2.1	193.2	6.9	0.1	75.8	64.0	12.5	0.81	6	161.0	1.08	38.1	17.2	748	26.0	56.4	42.5	9.5	30.6	7.4	7.4
983	RIA	13.6	1.89	62.8	40.0	99	2.7	177.8	22.0	0.1	75.9	64.5	12.0	0.81	8	-	-	35.6	14.1	777	26.0	57.4	40.9	9.0	29.3	6.9	7.5
1024	MOHAWK	12.7	1.79	62.6	48.3	99	0.9	187.7	12.3	0.1	74.7	64.2	11.7	0.78	8	156.9	0.71	33.4	13.3	814	29.9	56.2	46.0	10.5	29.2	6.2	9.0
1166	CROWN	14.9	1.77	60.8	47.8	100	0.4	179.4	20.4	0.2	77.2	64.1	13.0	0.77	17	136.3	0.76	34.6	14.2	936	25.6	58.1	41.7	9.5	29.3	6.0	8.8
1210	PLATINUM	13.5	1.88	63.6	38.6	99	1.7	163.2	36.4	0.3	77.6	66.1	12.2	0.92	7	179.3	0.75	31.9	11.7	784	28.8	55.5	42.8	9.0	29.8	6.6	7.8
1211	TOPPER	14.1	1.75	64.6	40.7	100	3.9	177.9	21.7	0.4	77.4	63.4	12.8	0.80	11	56.9	0.69	35.8	13.9	629	22.6	56.0	37.6	7.5	30.0	6.7	7.7
1215	ORITA	15.0	1.83	62.4	46.7	100	1.5	189.0	10.7	0.1	76.3	65.1	14.0	0.91	9	137.5	0.88	39.9	16.8	1292	26.5	57.3	41.6	9.5	30.5	7.3	7.7
1253	CANDURA	13.7	1.93	62.9	38.8	100	0.4	161.9	37.6	0.5	75.7	64.5	12.2	0.88	2	158.5	0.65	32.9	13.9	826	28.1	56.5	42.3	9.5	29.5	5.9	8.7
1375	DESERT KING	13.7	1.80	63.9	49.3	100	2.1	186.8	13.1	0.1	75.7	64.6	12.6	0.76	6	114.0	0.56	35.0	14.2	704	26.3	56.1	41.4	9.5	29.2	8.0	8.1
1479	HAVASU	13.6	1.65	65.0	46.3	100	1.8	186.8	13.2	0.1	77.9	65.9	12.5	0.79	6	228.9	1.37	34.4	13.8	1039	30.0	56.3	46.7	10.5	30.4	6.3	8.0
ADVANCED LINES																											
1304	WWW D5384-2	13.2	1.74	62.2	39.1	100	1.2	166.3	33.4	0.2	76.1	64.8	12.8	0.86	4	225.0	0.70	34.6	14.3	777	27.8	56.0	42.8	9.5	28.7	5.9	9.0
1405	GD 007	13.3	1.65	63.8	41.2	99	1.1	170.0	29.3	0.7	76.5	65.3	12.0	0.77	9	111.0	0.62	33.6	13.3	706	25.5	55.7	39.7	8.0	29.3	7.3	8.0
1429	RSI 00WV50064	14.4	1.87	63.1	40.2	100	0.1	167.0	32.7	0.3	76.8	63.6	12.7	0.74	10	83.7	0.60	35.9	14.5	584	27.1	56.0	42.5	9.0	29.2	6.4	7.8
1430	RSI 00WV50059	13.4	1.74	64.2	45.5	100	0.9	189.9	10.0	0.1	75.7	62.8	12.3	0.82	7	102.0	0.50	34.2	13.5	826	25.4	57.9	40.7	9.0	29.4	6.2	8.0
1431	RSI 00WV50014	12.7	1.88	64.2	48.1	100	0.4	181.1	18.9	0.1	76.5	65.0	11.6	0.88	3	100.0	0.60	31.5	11.6	788	29.1	56.9	43.5	10.0	29.1	7.0	8.8
1439	APB D99-425	12.4	1.78	62.5	38.6	100	0.9	166.0	33.9	0.1	76.7	66.0	10.6	0.84	6	105.0	0.66	29.8	11.3	806	28.4	56.6	44.1	10.0	29.4	6.2	8.1
1452	UCD 04201/18	14.3	1.93	63.9	44.2	100	1.0	183.2	16.5	0.2	77.7	64.9	12.5	0.73	17	118.0	0.53	39.5	13.4	746	25.2	54.8	40.9	8.5	30.1	7.8	7.6
1466	WB YU899-170	14.5	1.92	63.3	50.5	99	6.0	190.7	9.2	0.1	77.3	63.9	12.3	0.80	11	107.0	0.48	36.4	15.4	615	25.9	56.0	42.0	9.0	29.2	7.5	8.0
1467	WB YU803-11	13.8	1.90	63.5	50.0	100	1.6	191.1	8.8	0.1	77.8	66.0	12.1	0.95	24	106.0	0.50	35.9	14.4	601	29.1	56.0	45.4	10.5	30.1	7.4	7.8
1468	WB YU803-15	14.3	1.78	63.1	45.0	100	1.4	185.9	14.0	0.1	77.3	65.7	13.2	0.88	14	212.6	0.62	37.1	19.6	667	27.9	55.7	44.4	10.0	29.9	6.7	8.1
1473	WWW D3117A	13.2	1.58	60.9	44.1	100	1.5	178.3	21.6	0.1	76.8	61.5	12.5	0.85	4	123.2	0.65	35.8	14.2	707	25.3	57.5	41.4	9.5	28.6	6.8	8.8
1474	WWW D6575B	12.5	1.59	63.8	42.7	99	4.3	180.9	19.0	0.1	80.1	65.9	11.8	0.87	12	117.1	0.59	32.1	13.9	1113	24.3	54.6	38.1	8.0	28.7	6.8	7.8
1475	WWW CHD1978A	12.9	1.77	61.9	43.1	99	2.1	166.0	39.1	0.8	75.2	59.0	11.7	0.86	9	85.7	0.40	30.2	11.5	782	24.6	55.8	40.2	8.5	28.8	6.6	8.2
1483	APB D01AZ-474-7	15.5	1.80	63.0	47.6	100	2.0	188.8	11.1	0.1	77.4	65.9	13.5	0.75	10	223.0	1.17	30.3	11.2	1993	26.1	57.8	43.6	10.0	29.0	6.7	8.9
1484	APB D257-11	14.2	1.58	64.5	46.5	100	2.1	174.6	25.2	0.1	76.3	63.4	12.7	0.71	8	126.2	0.88	34.8	13.4	813	29.5	56.2	45.6	10.5	29.2	7.4	7.8
1485	GD 008	12.3	1.64	64.3	45.7	98	1.9	182.9	17.0	0.2	78.8	65.9	11.3	0.71	11	104.0	0.86	30.7	12.0	674	25.2	56.8	46.2	10.5	30.1	6.4	8.3
1486	GD 009	14.4	1.69	64.5	48.3	100	1.0	181.8	18.1	-	78.4	66.1	13.1	0.72	16	107.9	0.87	36.2	15.2	1048	26.6	56.6	40.8	9.0	30.8	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.