

TABLE 34. 2006 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	14.73	1.78	77	60.7	25.5	64.0	13.15	0.44	405	30.9	59.0	2.25	6.00	11.75	30	885	s	3
112 YECORA ROJO	15.37	1.91	72	61.4	34.3	62.8	13.89	0.43	436	34.2	58.2	2.50	12.00	39.50	10	940	s	4
431 PAVON	15.91	2.08	82	57.8	25.2	58.2	14.50	0.59	357	32.1	59.2	2.00	10.00	40.00	-	965	s	5
788 EXPRESS	16.17	1.94	80	59.7	29.0	64.4	14.49	0.56	468	35.6	61.6	3.00	14.50	26.00	20	1000	s	5
1155 SUMMIT	15.93	2.10	75	59.2	26.3	62.1	14.27	0.52	466	33.1	58.4	3.25	9.00	41.75	10	925	s	4
1156 BLANCA GRANDE	15.41	1.91	69	61.9	32.3	63.1	13.80	0.42	374	32.3	59.8	3.50	41.50	29.50	20	940	s	5
1255 PLATA	16.07	1.90	72	61.4	29.3	65.4	15.00	0.45	433	38.1	59.3	6.75	14.00	20.75	-	995	s	5
1340 MICA	17.52	2.25	69	54.9	27.2	57.9	15.00	0.51	414	36.9	60.2	2.50	10.00	37.50	10	965	s	5
1341 DASH 12	15.57	1.86	72	58.6	27.3	63.7	14.16	0.52	465	32.6	58.0	3.00	11.00	42.00	10	985	s	5
1361 CLEAR WHITE	15.55	2.06	70	61.7	32.4	65.8	13.91	0.49	398	33.5	56.8	2.75	14.00	32.25	-	895	s	3
1392 SOLANO	14.60	1.82	81	60.4	30.0	62.8	13.28	0.53	483	31.6	59.4	2.50	8.00	14.00	25	935	s	4
1419 PATWIN	17.32	2.30	83	53.8	23.8	55.6	15.72	0.68	466	39.7	62.2	3.50	8.00	35.50	25	995	s	5
1424 JOAQUIN	15.27	1.88	77	61.4	35.0	65.9	13.87	0.44	433	33.6	61.2	7.00	8.50	25.00	10	965	s	5
1476 TEMPO	16.56	1.95	65	61.1	27.5	65.5	15.35	0.47	444	35.9	58.5	10.00	23.50	33.50	10	965	s	5
1478 CAL ROJO	16.19	2.01	58	55.2	26.3	62.3	15.15	0.54	465	29.9	57.2	3.00	22.50	31.75	20	900	s	4
1500 EXPRESSO	16.08	2.00	79	59.8	28.7	65.0	14.75	0.52	473	35.8	61.8	3.00	10.00	22.50	-	955	s	5
1523 BLANCA FUERTE	15.29	1.87	74	61.3	30.6	62.9	14.01	0.44	418	27.6	58.1	18.25	26.00	26.75	-	810	s	2
ADVANCED LINES																		
1423 YU999-158	16.40	1.84	75	59.1	35.2	61.2	14.94	0.53	506	32.4	61.6	15.00	25.25	20.25	20	965	s	5
1458 PAVON IRS.1AL	16.43	2.16	84	57.2	25.4	56.6	14.91	0.59	463	34.4	61.4	2.25	8.00	37.75	10	935	s	4
1459 PAVON IRS.1BL	15.22	2.04	82	59.4	27.3	60.1	14.17	0.64	436	32.3	60.6	3.00	19.00	32.00	5	850	s	3
1460 PAVON IRS.1DL	15.58	2.00	86	59.8	31.3	60.3	14.08	0.60	474	32.4	62.8	3.25	6.00	11.50	30	960	s	5
1472 WWW BR6000W	16.49	2.11	71	54.7	22.8	57.5	15.13	0.69	452	29.3	58.4	5.00	20.60	-	5	935	s	4
1493 UC 1493	17.85	2.02	74	56.9	28.1	60.6	16.84	0.46	468	35.9	60.6	22.00	36.00	28.00	5	935	s	4
1494 UC 1494	18.13	2.12	71	54.2	22.3	58.5	17.09	0.53	563	35.1	61.5	15.00	30.50	-	-	900	s	4
1495 UC 1495	15.86	2.06	70	56.9	21.5	63.1	14.78	0.48	452	33.0	61.6	5.00	25.00	40.00	-	885	s	3
1496 WWW BR5874E	19.95	2.25	64	48.5	16.7	58.9	18.59	0.58	437	36.4	58.6	4.50	18.50	-	10	945	s	5
1497 WWW CHBR1985A	17.06	2.18	66	59.0	32.6	62.5	14.87	0.46	447	36.5	61.4	4.25	16.00	-	-	945	s	5
1498 WWW BR0202W	15.33	1.96	75	61.4	33.6	65.9	13.84	0.49	422	30.0	58.0	1.75	9.50	23.25	10	785	u	1
1499 WWW BR0318W	15.16	1.98	75	61.3	33.3	64.8	13.16	0.44	484	28.2	57.3	1.75	20.00	-	10	845	s	3
1501 WB DA984-034SSRR	16.65	2.03	75	55.4	20.5	59.7	15.38	0.54	469	35.1	62.2	3.25	7.00	30.25	20	950	s	5
1502 WB HZ-210	15.79	1.92	75	62.0	30.3	65.4	14.19	0.48	470	31.0	56.8	6.00	15.50	-	10	875	s	3
1514 UC 1514	17.22	2.01	66	58.8	25.9	63.7	15.39	0.44	389	30.1	60.0	7.50	24.00	-	-	835	s	2
1516 APB W02AZ-361	14.53	1.97	71	59.1	33.6	65.9	13.44	0.46	463	26.7	58.6	6.00	16.00	35.00	10	875	s	3
1517 APB 20-1	15.45	1.98	67	57.6	26.4	64.9	14.19	0.46	441	25.8	57.0	1.75	12.50	-	20	790	u	1
1518 APB W03AZ-146	16.94	2.02	64	54.4	28.6	63.3	15.82	0.43	512	34.2	59.2	6.50	14.00	23.00	20	825	s	3
1521 RSI 01W20728	16.92	2.01	78	56.5	28.8	62.0	15.56	0.50	401	33.8	61.2	19.00	23.00	-	10	970	s	5
1522 RSI 02W50076	16.90	1.95	71	56.9	27.4	60.0	15.01	0.53	531	32.3	59.6	5.75	20.00	25.25	10	860	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