

TABLE 47. 2006 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
<b>CULTIVARS</b>																											
878	DURAKING	15.9	2.35	54.4	26.3	99	0.1	81.9	114.7	2.6	73.1	64.5	14.9	0.98	2	255.1	1.50	28.9	10.2	685	26.0	54.9	39.7	8.5	30.5	7.3	7.3
951	KRONOS	16.3	2.31	55.2	36.4	99	0.1	158.5	40.9	0.3	74.0	65.3	15.3	0.99	3	241.9	1.96	-	-	956	28.0	55.2	44.3	10.0	31.9	7.0	7.7
983	RIA	15.0	2.35	57.5	31.3	99	-	110.5	88.7	0.9	74.1	66.8	14.0	0.98	2	270.0	1.38	-	-	708	27.6	55.0	41.6	9.0	29.5	8.8	6.9
1024	MOHAWK	15.0	2.18	56	43.7	100	-	155.8	43.0	0.4	74.9	66.8	13.9	1.00	4	236.8	1.59	-	-	806	30.0	55.9	46.7	10.0	30.2	7.8	7.2
1166	CROWN	15.6	2.37	53.9	32	100	-	103.5	95.0	1.2	74.3	63.2	14.1	0.96	7	310.7	1.03	30.5	12.5	994	27.1	57.1	42.2	9.5	29.5	7.5	7.7
1210	PLATINUM	17.1	2.28	57.5	32.3	99	0.1	111.0	87.4	1.2	71.4	63.2	15.9	0.98	3	319.8	1.10	32.1	13.4	668	29.3	53.8	42.9	9.5	29.9	7.6	8.1
1211	TOPPER	13.0	2.10	59.6	32.7	94	0.1	116.5	81.5	1.1	74.3	64.5	12.1	0.97	7	235.4	1.02	29.0	10.1	644	27.6	55.1	42.7	9.0	29.7	7.9	7.1
1375	DESERT KING	16.5	2.26	58.2	37.7	100	0.1	148.9	50.7	0.5	75.2	66.4	15.4	1.09	9	220.9	1.39	33.8	11.9	782	25.8	55.5	41.5	9.0	29.7	7.5	7.7
1429	RSI 64	15.9	2.25	58.6	36.2	99	0.1	131.0	68.2	0.5	71.5	63.3	15.1	0.91	4	191.1	1.30	32.2	11.5	640	31.3	57.3	46.9	10.0	30.2	7.8	6.8
1430	RSI 59	17.6	2.42	53.4	27.5	99	0.1	101.1	96.9	1.3	66.7	58.6	16.7	1.10	2	237.4	0.77	37.4	13.4	887	30.0	57.0	45.7	10.0	29.9	6.9	7.5
<b>ADVANCED LINES</b>																											
1431	RSI EXP 14	15.1	2.34	54.7	32.5	99	0.1	110.9	88.0	0.7	70.9	63.0	14.3	1.08	2	224.3	1.85	28.7	9.8	824	32.0	55.9	47.5	10.0	30.7	6.7	7.2
1452	UCD 04201/18	17.3	2.39	56.8	365.7	100	0.1	145.1	53.9	0.5	74.6	64.0	14.3	1.15	6	184.0	1.44	36.2	12.8	758	25.6	53.2	39.3	8.5	29.6	7.2	7.5
1467	WB YU803-11	16.0	2.18	58.6	43.5	100	0.3	170.4	29.5	0.2	76.4	66.0	14.5	1.14	4	219.1	1.07	35.3	13.0	639	28.7	55.8	45.8	10.0	31.3	7.0	7.2
1484	APB D257-11	17.1	2.37	54	26.3	99	-	50.6	143.6	5.2	71.5	61.3	15.9	1.19	6	251.1	2.71	27.5	9.6	861	29.3	54.3	44.3	10.0	32.5	8.3	6.3
1503	UC 1503	16.8	1.88	58.4	34.8	99	-	113.1	85.8	0.6	75.1	65.3	15.9	1.19	2	249.2	1.49	39.6	14.1	693	26.3	54.7	40.7	8.5	30.3	5.8	8.3
1504	UC 1504	17.3	2.07	54.3	34.6	99	-	119.0	79.6	0.9	72.5	62.4	16.3	0.89	10	395.7	1.58	38.1	14.0	1292	27.5	54.3	42.1	9.0	29.2	7.6	8.2
1505	WWW D0061	17.4	2.46	52.4	28.7	99	-	83.0	113.3	3.1	70.3	62.4	16.3	1.17	4	327.0	0.78	40.3	15.2	822	27.0	56.1	41.8	9.5	28.5	5.9	8.8
1506	WWW D6575D	17.1	2.50	55.2	27.3	100	-	72.4	125.3	2.2	72.1	63.7	16.0	1.17	2	226.3	0.56	41.6	15.2	873	26.8	55.4	39.6	8.5	29.3	6.7	7.6
1507	WWW D8270	15.5	2.24	60	38.3	99	0.2	145.4	53.6	0.4	73.0	64.1	14.5	1.10	6	256.5	1.23	29.2	10.6	968	26.6	56.6	42.6	9.5	-	-	-
1508	WWW CHD1978B	15.0	2.21	56.8	32.8	100	0.1	107.5	89.2	2.8	70.6	61.3	14.1	0.99	3	216.1	0.54	33.6	12.2	690	27.1	55.8	44.5	10.0	-	-	-
1509	WB YU803-1	14.9	1.98	59.8	33.6	99	0.1	154.7	44.8	0.6	73.1	63.2	13.8	1.05	1	204.1	2.57	28.2	12.9	1081	30.7	55.7	47.0	10.0	30.5	8.1	7.0
1519	APB D02AZ-111MT	16.3	2.42	55.3	31.1	100	-	101.1	97.6	0.9	71.8	62.1	15.0	1.06	3	255.0	1.48	32.6	11.7	1140	29.6	56.1	46.3	10.0	-	-	-
1520	APB D16-5	15.5	2.23	57.6	42.9	100	-	178.9	20.9	0.2	72.5	63.0	14.4	1.05	6	207.3	3.74	33.7	12.8	1034	30.8	57.7	47.6	10.0	-	-	-

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.