

TABLE 32. 2007 KINGS COMMON WHEAT TEST, QUALITY EVALUATION

Entry Name	Wheat									Flour				Farinograph					Bread		
	Pro	Ash	Hard (NIR)	Test Wt	1000 Kwt	Kernel Size Dist. (200 g)			Yield	Pro	Ash	Fall No.	Wet Glut.	Absp	Arr	Mix Pk	MT	M.T.I.	Vol	Text	Score
						7W	10W	12W													
CULTIVARS																					
20 ANZA	13.12	1.62	77	62.5	31.7	148.1	50.6	1.0	72.0	11.24	0.43	375	29.7	62.2	2.50	3.50	2.50	40	840	s-u	2
112 YECORA ROJO	14.56	1.64	73	63.5	43.8	180.3	19.3	0.2	73.6	13.21	0.43	449	31.6	63.8	5.50	9.75	10.00	40	925	s	4
788 EXPRESS	14.30	1.60	88	62.0	33.2	160.6	38.2	0.8	74.3	13.05	0.54	491	37.2	64.9	3.50	5.00	5.25	50	895	s	3
1155 SUMMIT	14.24	1.69	88	60.7	34.4	162.3	37.1	0.7	74.1	12.74	0.56	525	33.1	65.0	4.50	7.75	8.70	35	925	s	4
1156 BLANCA GRANDE	13.60	1.61	68	65.1	40.8	183.4	16.4	0.2	73.7	12.08	0.41	441	34.0	74.0	4.00	8.00	9.00	40	900	s	4
1340 MICA	14.26	1.72	77	60.6	34.5	167.6	31.4	0.9	69.2	12.89	0.45	457	36.1	64.2	3.50	10.00	13.00	30	950	s	5
1341 DASH 12	13.54	1.68	75	62.6	37.5	168.7	30.6	0.5	72.7	12.07	0.48	442	31.9	63.2	4.50	10.75	12.50	30	930	s	4
1361 CLEAR WHITE	14.04	1.79	71	62.7	37.6	181.8	17.9	0.3	72.8	12.93	0.46	454	32.3	60.0	2.50	7.00	13.75	25	910	s	4
1392 SOLANO	14.64	1.71	87	61.8	33.0	161.7	38.2	0.5	71.5	13.48	0.46	463	30.5	66.4	4.25	8.75	8.50	55	1010	s	5
1419 PATWIN	14.34	1.79	91	59.5	27.9	139.0	59.8	0.7	69.4	13.22	0.52	534	36.6	65.9	3.50	9.25	13.00	20	965	s	5
1424 JOAQUIN	14.34	1.60	75	63.7	41.7	178.5	21.2	0.3	72.8	13.28	0.41	415	36.1	64.6	3.50	8.50	12.75	20	1010	s	5
1472 WWW BR6000W	13.79	1.80	80	60.0	29.1	120.2	77.8	1.6	70.2	12.66	0.52	450	31.5	59.0	1.75	8.50	18.75	20	990	s	5
1478 CAL ROJO	14.69	1.74	67	60.6	37.4	160.6	38.7	0.6	73.2	13.21	0.53	476	32.1	58.8	3.25	5.75	10.75	20	950	s	5
1489 OTIS	13.95	1.78	75	59.3	28.9	124.7	72.7	2.1	73.0	12.87	0.53	567	33.2	61.6	4.25	6.75	9.50	30	930	s	4
1500 EXPRESSO	14.76	1.64	81	62.7	34.2	165.6	33.6	0.6	71.2	13.68	0.45	460	34.7	67.0	3.25	7.00	8.00	40	1000	s	5
1523 BLANCA FUERTE	13.40	1.65	74	64.5	41.6	184.7	15.1	0.2	71.8	11.99	0.44	472	29.4	61.6	1.75	13.00	21.25	20	900	s	4
ADVANCED LINES																					
1495 UC 1495 (LASSIK)	13.36	1.67	76	62.5	32.4	147.2	51.2	1.0	73.1	12.30	0.48	479	29.7	61.0	2.75	4.75	7.25	40	860	s	3
1496 WWW BR5874E	14.56	1.71	74	59.3	30.0	138.4	60.3	0.8	73.5	13.48	0.46	446	32.7	58.9	3.00	11.00	30.50	20	920	s	4
1498 WWW BR0202W	13.49	1.64	76	63.7	40.1	172.4	27.3	0.5	74.2	12.43	0.43	408	31.6	60.0	2.00	7.75	10.75	40	860	s	3
1516 APB W02AZ-361	13.58	1.69	71	62.4	41.4	185.2	14.7	0.2	73.1	12.02	0.39	418	32.1	61.3	4.25	7.00	10.25	30	870	s	3
1521 RSI 01W20728	13.95	1.62	81	61.1	37.0	176.2	23.3	0.2	72.6	12.86	0.47	476	32.3	64.6	2.00	5.75	12.25	20	940	s	4
1522 RSI 02W50076W	14.14	1.72	76	61.8	35.5	151.8	46.9	0.8	70.3	12.80	0.50	472	32.7	60.0	3.50	7.00	15.50	20	875	s	3
1547 WB ACS 52607	13.02	1.63	82	62.8	35.9	160.6	38.1	1.3	71.6	11.68	0.46	495	29.2	64.2	3.50	10.50	13.00	25	852	s	2
1548 WB DA 904-32W	14.62	1.64	78	63.5	35.1	176.7	22.9	0.2	73.1	13.42	0.44	473	33.8	63.2	3.50	8.00	15.50	20	950	s	5
1549 WB YU 903-223	14.02	1.62	77	62.9	36.8	177.4	22.3	0.2	74.2	12.78	0.40	426	34.7	63.6	4.00	8.50	9.50	30	930	s	4
1551 UCD 06010/5	15.08	1.64	75	63.9	35.6	176.3	22.7	0.8	71.6	13.62	0.43	453	34.0	60.0	3.50	9.00	17.00	20	940	s	4
1552 UCD 06010/6	15.77	1.68	84	61.7	30.7	158.8	39.2	1.6	72.2	13.79	0.51	460	35.9	62.0	3.50	8.50	17.00	-	925	s	4
1553 UCD 06010/7	13.42	1.73	83	62.2	35.7	170.8	28.3	0.7	73.4	12.23	0.48	391	31.3	62.0	2.50	5.00	11.50	20	890	s	3
1554 UCD 06010/26	14.92	1.63	77	63.2	36.5	174.2	25.0	0.7	74.8	13.15	0.48	513	32.8	62.0	4.50	9.00	8.50	40	895	s	3
1555 RSI 02W50076R	14.09	1.94	78	60.5	29.6	147.5	50.2	1.7	68.0	12.42	0.54	460	31.1	58.0	2.50	8.00	17.50	20	880	s	3
1556 WINCAL 14-4	13.75	1.69	83	63.2	34.8	158.7	40.6	0.6	71.5	12.68	0.52	459	33.5	66.0	3.00	4.00	2.50	110	780	u	1
1557 WINCAL 14-9	13.98	1.84	90	61.6	27.3	116.0	81.6	1.7	70.7	12.57	0.57	442	34.9	64.4	2.50	3.50	2.50	120	765	u	1
1558 WWW IDBR08811	14.64	1.80	78	60.0	35.4	159.8	38.9	0.9	78.0	13.34	0.64	423	35.1	62.8	3.50	5.75	5.75	50	840	s	2
1559 APB W04AZ-71	14.20	1.69	75	59.9	37.3	169.1	30.4	0.5	72.5	12.61	0.50	488	30.5	60.0	3.25	10.00	17.25	10	875	s	3
1560 APB W02AZ-353	14.71	1.76	76	62.5	43.2	188.5	11.5	0.1	71.3	13.69	0.48	459	33.5	65.2	3.25	5.75	8.50	40	915	s	4
1561 APB W02AZ-365	13.51	1.66	76	63.6	39.4	180.5	19.1	0.1	73.7	11.96	0.44	434	33.8	64.2	3.50	7.75	9.00	50	915	s	4
1562 APB W04AZ-162	14.83	1.95	71	58.8	32.3	146.4	52.1	0.9	71.3	13.27	0.49	425	33.0	61.6	7.75	13.00	14.75	20	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