

2013 Davis Common Wheat Trial, Quality Evaluation

Entry Name	Wheat								Flour				Farinograph					Bread		
	Pro	Ash	Test Wt	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	10.99	1.57	61.4	32.9	151.4	47.2	1.5	72.2	9.41	0.43	355	27.7	58.0	1.50	2.25	3.00	100	800	6	5
112 YECORA ROJO	11.16	1.57	61.5	45.7	168.3	31.3	0.5	68.8	10.51	0.46	419	29.9	58.0	1.25	6.75	27.75	10	875	7	7
788 EXPRESS	12.85	1.67	61.7	36.1	163.1	36.6	0.8	69.2	11.52	0.50	415	34.6	62.6	2.50	4.50	10.50	30	1030	9	9
1340 MIKA	13.82	1.85	59.3	33.3	145.9	53.5	0.7	63.4	11.99	0.47	445	33.8	60.4	3.25	6.00	31.75	20	980	9	9
1419 PATWIN	12.28	1.71	60.3	32.7	147.4	51.8	0.8	65.9	10.83	0.55	444	30.5	61.6	3.00	7.50	20.00	20	950	9	9
1424 JOAQUIN	12.49	1.63	58.5	34.3	138.6	60.0	1.3	69.9	11.52	0.46	442	30.5	60.6	3.75	19.75	10.00	-	1010	9	9
1478 CAL ROJO	11.17	1.53	60.2	41.0	165.9	33.5	1.0	68.7	9.89	0.36	394	24.5	56.0	1.50	3.75	10.50	20	875	8	7
1495 LASSIK	11.78	1.54	61.4	31.9	135.4	62.9	2.3	71.8	9.95	0.41	408	26.0	58.6	1.75	4.25	7.75	60	875	8	9
1521 REDWING	11.82	1.41	60.1	36.8	168.8	30.1	0.7	70.1	10.50	0.48	421	25.9	60.4	2.00	5.25	13.50	40	900	8	7
1522 BLANCA ROYALE	12.09	1.40	61.8	36.5	164.8	34.2	0.7	69.1	10.53	0.43	475	27.2	56.4	1.25	9.00	6.00	20	890	7	7
1523 BLANCA FUERTE	9.38	1.41	63.4	38.0	178.7	19.8	1.2	71.3	8.32	0.38	431	19.3	56.8	1.00	1.50	4.50	40	780	5	5
1526 PR 1404	9.49	1.48	60.9	39.8	167.3	32.7	0.7	71.7	8.25	0.39	453	21.1	53.6	1.00	7.00	2.50	90	690	5	4
1548 WB-CRISTALLO	11.55	1.54	62.4	41.0	177.0	22.8	0.4	71.4	9.68	0.44	448	27.3	59.0	1.75	7.50	14.25	40	900	7	7
1550 TRIPLE IV	12.85	1.56	61.8	39.8	171.9	27.9	0.4	67.6	11.50	0.42	474	24.3	63.4	5.00	7.25	5.50	30	890	8	7
1555 LARIAT	10.70	1.60	61.7	32.8	150.9	47.6	2.0	66.7	9.94	0.52	449	24.2	54.6	1.25	5.25	13.25	30	800	7	6
1590 ULTRA	11.74	1.61	62.0	38.3	163.7	35.4	0.6	69.2	10.12	0.48	459	29.4	56.4	1.25	2.75	11.75	30	875	7	7
1608 FV 2808	9.18	1.62	62.3	39.8	170.0	29.7	0.6	65.6	7.74	0.48	384	21.8	60.0	1.00	1.50	3.50	60	680	5	4
1650 WB-ROCKLAND	13.86	1.54	61.6	35.7	162.8	36.4	0.5	68.7	12.25	0.40	427	34.7	61.4	3.50	8.50	18.00	10	1025	9	9
1657 BLANCA GRANDE 515	11.84	1.44	64.0	43.1	177.6	21.8	0.5	69.2	10.46	0.45	390	29.4	61.4	2.75	6.25	19.25	30	950	9	9
1658 SUMMIT 515	11.86	1.49	62.0	39.1	173.6	26.2	0.5	69.8	10.32	0.42	398	28.9	59.0	1.75	3.75	13.00	20	925	8	8
1660 SY 314	11.53	1.79	59.2	36.9	159.4	39.4	1.4	66.4	10.51	0.48	383	26.0	57.0	1.75	6.25	23.00	20	900	8	8
1667 NEW DIRKWIN	11.48	1.75	58.9	37.5	169.5	29.7	0.6	60.6	9.88	0.36	400	28.5	54.4	1.50	2.50	3.50	100	770	7	6
1680 PATWIN 515	11.94	1.65	60.9	34.0	155.9	43.1	1.0	65.9	10.44	0.50	465	29.8	57.4	1.75	4.50	20.75	30	940	9	9
1728 WB-JOAQUIN ORO	12.51	1.55	62.9	41.0	176.8	22.7	0.4	68.3	11.54	0.44	425	32.7	64.4	9.00	20.25	19.50	10	986	9	9
1729 WB-PERLA	11.09	1.63	61.9	40.5	170.3	29.2	0.6	66.0	9.60	0.47	394	24.5	65.2	5.75	26.75	-	-	940	9	9
1730 WB-9229	12.11	1.52	62.9	39.7	170.0	29.9	0.7	68.9	11.15	0.54	433	29.9	63.2	2.25	11.00	-	30	965	9	9
1731 WB-PATRON	11.62	1.52	62.5	42.2	177.9	21.9	0.4	71.2	10.35	0.47	405	29.2	58.6	2.00	3.75	11.00	20	780	5	5
1760 EXCEDE	12.71	1.76	55.4	29.2	138.9	60.0	0.5	65.5	10.96	0.50	445	33.3	58.6	2.00	3.50	9.75	20	860	6	7
ADVANCED LINES																				
1684 WWW CABR3509W	10.66	1.72	61.0	39.5	163.0	36.2	0.9	66.7	9.84	0.54	440	28.0	58.4	1.50	3.50	5.25	60	760	7	7
1686 LG 08SB100	12.86	1.75	62.0	34.6	157.5	42.9	0.9	67.9	11.71	0.42	432	28.5	58.6	1.25	12.25	38.25	-	960	9	9
1688 LG 08SB0658-B	9.36	1.53	61.9	36.9	177.2	22.5	0.5	67.9	8.36	0.46	463	22.3	55.4	1.00	1.50	3.00	60	760	7	6
1716 WINCAL 09196	11.58	1.71	62.7	35.7	149.4	49.6	1.1	67.7	10.00	0.49	409	25.9	61.4	2.00	2.50	11.50	10	875	7	8
1723 LG ATOMO	9.68	1.80	63.8	42.7	182.7	17.2	0.4	67.3	8.67	0.59	483	21.8	61.4	1.00	2.25	4.50	60	740	6	6
1726 LG 08SB0738	12.39	1.73	61.8	36.4	164.1	34.8	1.0	69.9	11.13	0.53	466	31.2	61.0	2.25	9.50	28.00	10	880	7	7
1727 LG 08SB0008-B	12.18	1.67	60.8	41.5	176.8	22.9	0.5	67.6	10.60	0.52	471	289.0	62.0	6.00	10.75	8.00	50	820	7	6
1732 WWW BR2308W	9.52	1.61	61.8	41.5	178.1	21.3	0.6	67.9	8.45	0.49	372	24.0	59.2	1.25	1.50	5.50	30	750	5	5
1740 UC 12210/10	10.77	1.65	60.2	35.7	154.5	44.1	1.2	63.9	9.52	0.60	442	25.4	61.4	1.75	4.50	6.50	20	900	8	8
1741 UC 12010/20	12.53	1.73	59.6	35.6	165.4	33.7	0.7	67.4	10.57	0.52	438	29.3	60.6	2.00	7.25	-	20	970	9	9
1742 UC 12010/25	11.05	1.61	62.5	36.5	164.6	34.6	0.7	67.5	10.19	0.51	477	284.0	61.0	1.75	3.25	19.75	20	885	8	7
1743 UC 12013/33	12.64	1.61	60.9	33.4	148.9	49.6	1.3	67.7	10.79	0.49	460	32.6	62.2	3.25	30.00	-	20	980	9	9
1744 UC 12013/34	12.81	1.61	61.2	34.9	150.1	48.6	1.3	68.0	11.32	0.47	438	32.2	58.6	3.25	9.50	25.75	10	1000	9	9
1745 UC 12014/35	12.96	1.47	63.0	40.0	178.2	21.1	0.6	71.8	10.35	0.36	366	31.3	60.0	2.75	5.50	6.50	60	945	8	9
1746 APB 770229	13.02	1.60	63.0	38.6	163.6	36.5	0.4	70.0	11.42	0.42	451	29.4	60.8	14.50	21.75	-	10	1075	9	9
1747 APB 430701	12.33	1.59	61.8	35.2	151.7	46.9	1.3	68.5	10.74	0.49	457	28.4	57.0	1.50	13.50	38.50	20	930	7	8
1748 WB SJ909-368	11.05	1.57	62.7	36.8	160.3	38.6	1.0	67.2	9.63	0.43	494	26.9	61.4	3.00	8.00	-	-	900	8	8
1749 WB DA907-047	12.98	1.55	62.1	36.1	156.6	42.7	0.7	71.5	11.65	0.39	418	26.0	64.0	3.00	7.25	-	30	1010	9	9
1750 WB DA908-306	11.82	1.49	63.7	40.5	174.8	25.0	0.5	67.5	9.98	0.42	478	32.9	62.0	2.75	23.50	33.25	10	870	8	8
1751 WB YU909-005	10.24	1.53	61.4	45.9	183.3	16.2	0.6	72.2	8.96	0.38	426	22.6	56.2	1.00	1.50	13.25	30	730	5	5
1762 WWW CABR3477W	10.86	1.62	62.6	37.6	152.3	45.4	1.7	68.3	9.61	0.47	526	23.6	61.0	2.00	3.00	4.50	50	860	6	6
1763 WWW CABR3439	10.99	1.50	57.4	35.5	146.2	58.2	1.5	66.4	9.42	0.48	445	21.6	59.4	1.25	2.00	11.25	20	875	7	7
1764 WWW IDCHEBR1971B	12.72	1.76	60.6	35.2	152.4	47.2	0.7	64.6	10.99	0.54	499	28.1	63.6	1.50	7.00	32.00	20	850	6	6

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 (3-10 = Satisfactory, 1-2 = Unsatisfactory);

Score: 9-10 = Excellent, 7-8 = Satisfactory, 5-6 = Satisfactory to questionable, 3-4 = Questionable, 1-2 = Unsatisfactory