

2013 Fresno 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	12.06	1.51	63.6	34.3	151.9	47.0	0.8	72.6	11.05	0.40	372	31.8	60.2	1.50	2.50	4.00	80	835	7	6
112	YECORA ROJO	12.69	1.41	64.6	48.1	183.7	16.2	0.3	71.5	10.63	0.52	41	28.3	60.8	2.25	9.00	31.75	25	910	8	8
788	EXPRESS	11.21	1.52	64.3	39.5	179.1	20.8	0.3	70.1	11.12	0.47	427	31.8	64.8	3.25	12.00	14.00	25	1020	9	9
1340	MIKA	12.94	1.47	62.6	39.7	173.9	25.4	0.3	67.7	11.55	0.55	430	30.8	61.4	2.00	4.75	21.00	40	965	9	9
1419	PATWIN	13.12	1.49	62.5	35.2	161.6	37.5	0.6	68.7	11.48	0.52	433	31.8	62.8	2.25	4.75	22.00	10	965	9	9
1424	JOAQUIN	12.78	1.45	64.8	45.5	187.4	13.0	0.1	74.1	11.30	0.40	307	32.6	63.2	3.50	5.50	13.50	40	975	9	9
1478	CAL ROJO	12.00	1.39	63.1	40.7	176.2	23.4	0.8	70.9	10.13	0.41	437	30.5	56.8	2.00	6.25	28.50	15	910	8	8
1495	LASSIK	11.65	1.43	63.9	37.5	174.2	25.1	0.5	73.3	10.48	0.39	324	29.8	60.6	1.75	4.50	12.25	45	800	6	6
1521	REDWING	12.21	1.46	62.2	39.7	182.6	17.0	0.4	68.3	10.64	0.44	438	28.5	61.4	1.25	5.00	-	30	850	7	7
1522	BLANCA ROYALE	12.17	1.54	64.4	38.0	177.1	22.8	0.3	67.5	11.15	0.46	413	28.1	57.2	1.25	7.00	-	20	800	5	5
1523	BLANCA FUERTE	11.73	1.45	66.2	43.9	188.2	11.5	0.4	70.1	9.95	0.43	446	26.7	58.6	1.25	2.00	18.75	35	800	5	5
1526	PR 1404	10.55	1.50	63.3	42.9	189.5	11.1	0.1	71.4	8.50	0.40	386	23.8	54.6	0.75	1.25	23.50	35	725	5	4
1548	WB-CRISTALLO	12.68	1.44	64.3	39.2	184.4	16.1	0.2	71.5	11.57	0.41	421	29.3	60.6	2.00	7.75	23.00	10	950	9	9
1550	TRIPLE IV	14.31	1.61	62.6	41.2	172.6	27.2	0.4	65.0	12.54	0.43	482	33.7	65.0	2.50	6.00	13.00	20	900	8	8
1555	LARIAT	12.17	1.54	64.0	36.1	163.6	36.1	0.6	68.0	10.51	0.40	403	29.5	57.2	1.25	3.75	15.75	30	875	6	6
1590	ULTRA	11.89	1.45	65.5	41.2	181.4	18.4	0.4	70.5	10.23	0.44	403	27.3	55.8	1.50	6.00	24.50	20	810	6	6
1608	FV 2808	11.10	1.57	63.4	36.2	173.9	25.8	0.5	67.0	9.44	0.46	344	24.3	60.4	2.00	5.50	6.25	95	760	5	4
1650	WB-ROCKLAND	14.93	1.40	64.4	40.7	187.2	13.1	0.1	72.1	12.58	0.50	443	39.7	66.6	6.00	8.50	10.00	20	1050	9	9
1657	BLANCA GRANDE 515	13.59	1.41	65.7	44.7	186.7	13.3	0.1	71.9	11.39	0.41	384	33.5	63.8	3.50	10.00	31.50	-	1015	9	9
1658	SUMMIT 515	12.05	1.48	64.0	41.8	181.7	18.2	0.3	70.3	10.58	0.61	38	29.1	61.4	2.00	3.50	18.00	10	900	8	8
1660	SY 314	11.91	1.36	62.9	41.3	176.7	22.8	0.6	70.1	10.85	0.52	395	26.0	57.8	1.25	3.00	18.75	15	850	7	7
1667	NEW DIRKWIN	12.41	1.55	59.6	36.5	175.9	23.8	0.3	66.6	10.07	0.58	331	29.2	55.0	1.50	2.25	3.00	80	780	6	6
1680	PATWIN 515	12.07	1.41	63.3	35.3	169.6	36.2	0.3	68.9	10.86	0.60	423	29.3	61.6	2.25	4.75	22.75	40	960	9	9
1728	WB-JOAQUIN ORO	14.65	1.73	64.2	43.3	189.3	10.3	0.1	73.0	12.87	0.39	492	37.9	67.6	3.00	5.75	23.00	20	1030	9	9
1729	WB-PERLA	12.90	1.44	64.6	43.5	187.4	13.1	0.1	73.0	11.19	0.42	397	31.3	67.6	3.25	11.25	19.25	10	1060	9	9
1730	WB-9229	14.32	1.49	64.0	39.8	178.1	21.7	0.1	72.6	12.37	0.49	512	33.3	64.6	4.50	12.00	-	-	1060	9	9
1731	WB-PATRON	12.32	9.45	64.0	427.0	188.3	11.9	0.2	71.5	9.75	0.47	383	30.3	59.2	1.50	3.50	14.00	40	780	6	6
1760	EXCEDE	13.87	1.75	55.5	28.7	141.6	57.9	0.7	67.2	11.97	0.38	418	36.8	62.0	3.75	5.75	4.50	50	825	6	6
ADVANCED LINES																					
1684	WWW CABR3509W	10.94	1.49	64.4	40.5	179.4	20.4	0.4	72.4	9.70	0.43	441	27.5	61.6	3.50	5.50	4.00	80	760	4	4
1686	LG 08SB100	13.12	1.55	64.5	38.9	168.1	31.2	0.4	71.4	10.75	0.41	397	31.5	61.0	2.00	8.75	26.00	15	930	8	8
1688	LG 08SB0658-B	13.23	1.45	64.0	36.6	172.3	27.0	0.8	71.6	11.08	0.54	419	32.0	58.6	1.75	12.50	32.50	20	930	8	8
1716	WINCAL 09196	11.60	1.54	65.0	37.3	169.1	30.7	0.4	69.2	9.86	0.71	408	26.2	61.6	1.25	2.00	24.75	20	890	7	8
1723	LG ATOMO	12.60	1.49	65.2	38.5	178.6	21.1	0.3	69.0	10.78	0.72	499	29.5	63.0	1.50	2.50	28.00	10	860	7	7
1726	LG 08SB0738	12.70	1.44	63.7	37.7	181.9	18.2	0.5	66.3	10.98	0.53	429	31.2	63.0	4.00	14.50	31.50	5	890	8	8
1727	LG 08SB0008-B	13.01	1.33	62.7	44.1	184.9	15.1	0.2	72.5	11.45	0.45	384	32.2	64.2	8.25	10.50	5.25	20	900	8	8
1732	WWW BR2308W	11.39	1.33	63.4	38.8	171.2	28.4	0.6	72.2	9.60	0.41	461	25.4	60.6	2.00	4.00	6.00	50	840	6	6
1740	UC 12210/10	12.48	1.55	61.9	36.0	160.6	38.5	1.0	69.5	10.43	0.51	393	30.4	61.6	2.25	5.00	11.50	20	950	9	9
1741	UC 12010/20	11.70	1.42	63.1	39.1	181.8	18.2	0.3	69.7	9.89	0.43	423	28.0	60.4	1.50	6.75	19.50	40	890	8	8
1742	UC 12010/25	12.68	1.34	63.6	39.1	173.2	26.9	0.4	71.0	11.21	0.41	441	34.0	64.2	2.50	4.75	27.50	10	1000	9	9
1743	UC 12013/33	14.38	1.45	62.5	33.2	150.9	48.9	0.3	70.5	11.85	0.41	482	34.2	63.4	4.00	7.75	21.50	10	1035	9	9
1744	UC 12013/34	12.73	1.47	61.8	39.2	182.9	16.8	0.2	71.4	10.79	0.42	482	30.2	60.2	2.25	6.00	-	20	975	9	9
1745	UC 12014/35	13.65	1.50	63.5	36.1	163.1	36.0	0.7	70.3	11.11	0.41	391	34.2	62.4	3.25	5.75	7.75	40	975	9	9
1746	APB 770229	13.42	1.40	63.9	39.2	173.5	26.8	0.3	72.7	11.64	0.41	430	34.2	62.0	11.50	10.75	15.50	20	1010	9	9
1747	APB 430701	13.64	1.42	62.6	36.5	159.9	39.5	0.7	71.7	11.76	0.44	441	32.2	59.4	1.50	8.25	32.50	10	965	9	9
1748	WB SJ909-368	12.40	1.34	64.6	37.5	177.8	22.4	0.3	71.2	11.44	0.44	420	30.2	65.8	4.00	18.00	30.50	10	965	9	9
1749	WB DA907-047	12.33	1.40	64.7	39.5	180.7	19.5	0.3	68.9	10.95	0.46	386	31.3	64.6	3.00	4.50	15.50	30	1025	9	9
1750	WB DA908-306	12.70	1.24	65.5	42.4	181.7	18.0	0.2	68.7	11.58	0.42	409	32.3	63.0	8.00	18.25	20.50	10	950	9	9
1751	WB YU909-005	12.61	1.43	63.4	47.2	188.9	11.2	0.2	72.1	11.21	0.41	429	31.6	56.0	1.00	1.50	19.00	20	750	4	4
1762	WWW CABR3477W	13.81	1.33	63.9	39.2	163.4	35.9	0.6	72.4	11.86	0.38	460	34.1	61.0	1.50	3.50	9.25	30	850	8	7
1763	WWW CABR3439	10.66	1.39	63.9	49.3	188.4	11.5	0.3	70.5	9.06	0.41	436	21.3	62.0	1.25	2.00	10.25	30	790	6	6
1764	WWW IDCHBR1971B	12.45	1.32	62.1	36.9	169.8	30.6	0.4	70.4	10.65	0.47	448	28.8	64.2	1.50	21.50	28.50	10	885	7	7

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