

2012 Kings Common Wheat Trial, Quality Evaluation

Entry Name	Wheat								Flour				Farinograph					Bread		Score	
	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
						7W	10W	12W													
CULTIVARS																					
20 ANZA	11.83	1.47	71	63.5	32.8	170.8	29.0	0.3	73.5	9.57	1.47	400	25.1	62.0	2.00	4.00	3.75	100	750	6	6
788 EXPRESS	14.29	1.57	76	63.2	38.1	177.3	22.5	0.1	72.4	9.59	1.57	438	34.3	67.8	4.00	7.00	7.00	50	975	9	10
1340 MIKA	14.19	1.62	73	60.4	31.9	136.9	61.7	0.6	73.5	13.17	1.62	471	33.6	63.2	5.50	9.50	21.00	20	1025	9	10
1424 JOAQUIN	14.39	1.54	66	64.0	44.1	185.1	14.5	0.1	77.9	12.74	1.54	464	32.9	65.8	4.00	8.50	6.50	10	1025	9	10
1478 CAL ROJO	13.50	1.73	60	60.3	38.0	154.7	43.7	0.7	73.8	12.49	1.73	516	32.2	63.0	5.00	10.50	22.50	20	1050	9	10
1521 REDWING	13.90	1.87	79	57.8	34.1	161.6	37.4	0.5	70.8	12.14	1.87	509	32.8	66.4	3.50	11.50	33.00	-	965	9	10
1522 BLANCA ROYALE	13.19	1.58	71	63.3	36.1	164.4	34.4	0.4	73.1	11.07	1.58	486	31.3	61.2	3.25	7.00	10.25	40	940	9	10
1523 BLANCA FUERTE	12.00	1.39	71	65.0	40.9	185.3	14.8	0.2	74.3	10.55	1.39	457	27.8	61.2	2.50	8.50	13.25	30	940	9	9
1548 WB-CRISTALLO	13.52	1.53	69	63.8	38.6	182.0	18.2	0.1	73.1	12.49	1.53	455	33.2	65.4	4.00	8.00	17.00	20	960	9	10
1650 WB-ROCKLAND	15.15	1.65	69	63.6	40.0	184.9	14.9	0.2	72.5	13.90	1.65	485	40.9	66.0	3.50	8.00	13.00	30	985	9	10
1657 BLANCA GRANDE 515	14.27	1.52	62	65.0	43.1	188.3	12.2	0.1	73.6	13.08	1.52	421	34.3	69.0	6.50	10.50	6.50	40	1020	9	10
1667 NEW DIRKWIN	12.96	1.81	39	58.8	35.0	171.2	28.1	0.3	67.7	11.64	1.81	420	29.4	57.6	1.50	2.50	3.50	80	780	6	6
1680 PATWIN 515	13.02	1.72	80	61.7	33.1	157.1	42.4	0.4	73.3	11.69	1.72	504	33.5	63.0	2.75	6.00	9.75	50	925	9	9
1729 WB-PERLA	14.59	1.53	73	64.0	39.9	184.4	15.5	-	74.1	12.96	1.53	487	38.5	73.0	6.00	17.00	17.50	40	965	9	10
1731 WB-PATRON	12.96	1.46	66	63.4	43.2	189.2	10.4	0.2	74.8	11.48	1.46	464	30.9	64.0	2.00	3.50	6.00	50	780	6	6
ADVANCED LINES																					
1624 WB DA905-10	13.25	1.52	69	63.3	41.1	181.4	18.0	0.2	74.9	12.23	1.52	462	31.5	65.2	4.50	9.00	11.50	20	975	9	10
1679 CLEAR WHITE 515	14.50	1.72	67	60.8	35.5	181.3	18.9	0.5	74.3	13.01	1.72	454	37.3	62.0	3.50	7.00	20.00	30	1000	9	10
1684 WWW CABR3509W	12.90	1.62	71	63.4	42.4	181.5	18.1	0.3	74.1	11.55	1.62	451	29.4	62.4	2.00	3.00	3.50	100	790	6	6
1686 08SB100	13.52	1.67	80	62.6	35.3	157.9	40.6	0.9	71.8	12.13	1.67	385	30.3	65.2	7.50	16.50	14.00	20	975	8	10
1688 08SB0658-B	12.75	1.49	74	63.3	37.6	172.6	27.4	0.6	73.4	10.99	1.49	485	31.0	63.2	4.00	10.00	14.00	30	920	9	9
1710 UC 1710	14.11	1.64	71	62.5	34.8	175.9	24.0	0.4	71.2	13.00	1.64	437	34.2	64.6	5.00	8.50	8.50	40	975	9	10
1711 UC 1711	13.73	1.57	57	63.8	48.0	190.7	9.1	-	74.8	11.89	1.57	433	33.5	61.2	3.50	6.50	9.00	40	940	9	10
1712 UC 1712	13.02	1.53	74	61.8	43.1	171.4	27.7	0.5	71.1	11.52	1.53	423	32.4	64.4	5.50	12.00	11.50	40	990	9	10
1713 UC 1713	13.59	1.56	66	62.9	38.3	175.6	24.2	0.1	73.4	11.99	1.56	417	34.5	65.0	3.00	8.50	13.00	20	890	8	8
1714 UC 1714	13.65	1.64	76	63.0	36.7	177.8	22.3	0.1	74.9	12.15	1.64	377	34.6	64.6	3.50	5.50	9.50	50	940	9	9
1715 UC 1715	14.42	1.77	79	60.2	34.0	175.3	24.0	0.3	73.4	12.96	1.77	510	37.1	67.8	6.00	12.50	13.00	20	950	9	10
1716 WINCAL 09196	12.90	1.75	79	62.3	33.2	145.1	53.9	0.4	70.0	11.53	1.75	446	31.6	66.2	4.00	17.50	39.00	-	950	9	10
1723 ATOMO	13.29	1.61	79	65.0	40.4	187.2	13.4	0.1	71.7	11.85	1.61	486	30.3	65.5	2.00	9.00	24.50	10	940	9	10
1724 08SB0073	13.37	1.71	77	60.2	38.0	165.6	33.6	0.9	73.8	11.85	1.71	469	31.2	63.0	4.50	11.50	11.50	30	940	9	9
1725 ATREVIDO	13.47	1.70	75	60.5	35.9	172.6	26.9	0.4	71.5	11.93	1.70	485	31.6	62.4	4.00	8.50	12.50	30	940	9	9
1726 08SB0738	13.77	1.63	78	62.5	37.3	178.0	22.4	0.3	72.8	12.50	1.63	456	32.9	65.0	6.00	10.50	11.00	30	960	9	10
1727 08SB0008-B	13.11	1.56	74	61.5	42.0	186.0	14.2	0.2	71.4	11.86	1.56	448	32.5	67.8	4.50	7.00	7.50	40	900	9	9
1728 WB-JOAQUIN ORO	15.11	1.49	64	63.5	43.0	190.1	9.9	0.1	75.5	14.12	1.49	463	40.2	71.0	5.00	11.00	14.50	40	1025	9	10
1730 WB SJ907-229	14.51	1.62	73	63.9	37.9	175.3	24.1	0.2	73.9	13.02	1.62	488	33.7	68.4	7.25	20.00	19.75	30	1025	9	10
1732 WWW BR2308W	11.87	1.53	75	62.7	37.5	173.7	26.3	0.5	71.9	10.15	1.53	455	27.3	63.0	2.50	4.00	2.75	100	790	6	6
1734 APB W9-3AL	14.13	1.62	78	61.8	38.7	183.1	16.6	0.1	72.7	12.79	1.62	492	37.8	67.8	6.50	11.00	9.50	40	935	9	9
1737 APB NM-1	12.02	1.72	67	62.7	42.9	183.0	16.5	0.2	71.4	11.09	1.72	425	25.7	61.2	2.25	5.00	10.75	20	965	9	10
1738 APB MC-1	12.69	1.79	57	61.5	41.6	182.8	17.4	0.3	72.4	11.31	1.79	412	27.8	58.4	3.00	11.50	24.00	20	975	9	10

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