

2012 UC Davis Common Wheat Trial, 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													
<b>CULTIVARS</b>																						
20	ANZA	9.92	1.34	65	64.2	36.8	182.8	17.4	0.1	74.9	8.73	1.34	456	21.3	61.2	1.75	4.00	4.75	60	805	6	6
788	EXPRESS	10.62	1.40	81	63.1	38.7	179.1	20.6	0.2	70.4	9.58	1.40	437	22.9	65.0	2.75	8.00	13.25	30	925	9	9
1340	MIKA	11.38	1.39	71	63.3	36.4	172.0	27.6	0.2	71.2	10.35	1.39	419	26.0	61.4	4.25	11.50	18.25	30	900	9	9
1424	JOAQUIN	11.10	1.39	75	63.7	39.2	180.3	19.7	0.3	74.0	10.21	1.39	443	27.2	63.4	3.50	10.00	27.50	20	920	9	9
1548	WB-CRISTALLO	10.10	1.39	74	64.1	40.0	186.0	14.5	0.2	70.9	9.11	1.39	407	23.6	63.8	2.50	10.00	17.50	20	920	9	9
1650	WB-ROCKLAND	13.00	1.57	69	63.9	40.3	184.9	15.1	0.2	70.0	11.44	1.57	420	31.8	65.8	3.50	8.50	28.50	20	1000	9	10
1667	NEW DIRKWIN	9.71	1.49	30	59.4	37.5	187.6	12.5	0.2	65.5	8.28	1.49	322	22.1	55.6	1.00	1.25	6.00	80	795	6	6
1680	PATWIN 515	10.14	1.47	83	62.7	36.4	175.8	23.7	0.1	64.9	9.14	1.47	425	23.2	61.2	1.00	1.75	7.50	40	830	7	6
1729	WB-PERLA	12.20	1.55	75	62.6	39.2	171.8	27.2	0.2	70.8	11.06	1.55	458	29.2	72.0	9.00	19.50	22.00	10	985	9	10
1731	WB-PATRON	9.56	1.54	71	63.4	42.9	185.0	14.9	0.1	69.7	7.97	1.54	392	22.8	62.6	1.50	4.50	9.50	30	840	7	7
<b>ADVANCED LINES</b>																						
1624	WB DA905-10	9.73	1.41	78	63.1	35.8	177.3	22.1	0.2	68.8	9.09	1.41	398	20.8	62.8	1.75	7.00	37.25	10	830	7	7
1679	CLEAR WHITE 515	11.93	1.58	64	62.7	37.2	180.1	19.5	0.2	70.8	10.85	1.58	426	27.0	58.6	2.00	10.50	38+	10	860	7	6
1684	WWW CABR3509W	9.01	1.35	70	64.3	40.7	184.5	15.3	0.2	69.6	8.00	1.35	401	21.3	61.6	1.50	3.50	7.50	20	650	5	5
1686	08SB100	11.48	1.45	81	63.6	40.0	176.9	23.3	0.2	72.5	10.08	1.45	407	26.7	65.2	5.50	13.50	19.50	30	900	9	9
1688	08SB0658-B	9.82	1.35	74	64.0	41.4	182.5	17.1	0.2	70.4	8.64	1.35	425	25.8	62.4	1.25	2.00	11.75	40	780	6	6
1710	UC 1710	10.82	1.58	77	63.2	38.5	185.7	13.9	0.1	71.3	9.91	1.58	433	28.9	62.8	2.25	7.00	21.25	10	865	7	7
1711	UC 1711	11.01	1.42	60	64.0	42.8	188.2	11.6	0.1	70.0	9.71	1.42	456	25.9	60.0	2.00	9.50	17.50	40	900	9	9
1712	UC 1712	10.78	1.35	72	63.3	49.8	192.1	8.5	0.1	68.9	9.17	1.35	408	24.4	62.8	2.50	10.00	37.5+	10	825	7	6
1713	UC 1713	10.27	1.39	70	63.4	38.3	186.4	13.2	-	71.0	8.71	1.39	383	24.1	63.0	1.75	6.50	11.25	30	860	7	7
1714	UC 1714	11.44	1.36	64	62.9	38.2	182.0	17.7	0.1	73.9	10.13	1.36	356	27.5	62.2	2.25	5.50	17.75	40	880	7	8
1715	UC 1715	10.62	1.46	78	61.5	39.4	186.8	13.7	0.1	68.8	9.53	1.46	450	22.5	62.2	1.75	5.50	20.25	20	870	7	8
1716	WNCAL 09196	9.08	1.42	84	64.0	34.9	169.0	30.2	0.3	67.0	8.15	1.42	459	23.2	66.8	1.50	5.00	13.50	40	720	6	6
1723	ATOMO	10.29	1.41	86	64.7	40.9	186.1	13.8	-	70.0	8.84	1.41	486	26.5	65.4	1.25	2.50	30.75	30	780	6	6
1724	08SB0073	11.33	1.54	76	62.3	41.7	186.2	13.8	0.2	71.3	10.29	1.54	438	26.8	63.6	2.50	9.00	21.00	30	830	6	6
1725	ATREVIDO	9.79	1.67	72	64.1	46.9	194.9	5.5	0.1	69.7	8.39	1.67	416	21.5	62.4	1.25	2.00	21.25	20	680	5	5
1726	08SB0738	9.86	1.41	83	63.6	38.4	188.5	11.2	0.2	68.1	8.26	1.41	504	20.5	65.6	1.50	2.00	15.00	10	740	6	6
1727	08SB0008-B	10.25	1.42	74	63.1	43.4	189.2	11.0	0.1	69.7	8.66	1.42	354	25.1	66.0	4.00	10.00	10.50	40	840	7	7
1728	WB-JOAQUIN ORO	12.02	1.51	78	63.8	38.9	179.5	20.7	0.1	72.3	10.83	1.51	418	26.4	65.2	15.50	30.00	24.5+	10	950	9	10
1730	WB SJ907-229	11.62	1.63	80	64.0	37.7	177.1	22.8	0.2	70.0	10.21	1.63	429	27.1	66.6	3.50	13.00	31.50	13	940	9	10
1732	WWW BR2308W	8.70	1.43	71	63.6	40.0	185.7	14.9	0.1	70.0	7.25	1.43	351	17.5	62.6	1.25	3.50	6.25	40	650	5	5
1734	APB W9-3AL	10.28	1.54	81	62.4	41.4	190.4	9.3	0.1	69.3	8.86	1.54	409	24.4	66.0	2.00	10.00	16.00	20	850	9	7
1737	APB NM-1	10.66	1.57	56	60.8	42.1	181.5	17.7	0.3	67.3	8.97	1.57	436	22.1	56.2	1.50	9.00	38.5+	20	760	6	6
1738	APB MC-1	10.69	1.47	62	62.7	43.8	180.1	20.1	0.1	69.3	8.43	1.47	358	25.3	61.0	2.00	5.00	5.50	60	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