

2012 Imperial Common Wheat Trial, Quality Evaluation

Entry	Name	Wheat							Flour				Farinograph					Bread				
		Pro	Ash	Hard	Test	1000	Kernel Size Dist. (200 g)			Yield	Pro	Ash	Fall	Wet	Absp	Arr	Mix	MT	M.T.I.	Vol	Text	Score
				(NIR)	Wt	Kwt	7W	10W	12W				No.	Glut.			Pk					
<b>CULTIVARS</b>																						
20	ANZA	11.36	1.48	73	63.5	31.9	144.0	52.4	2.2	75.3	9.85	1.48	372	24.7	60.6	1.50	2.25	2.50	100	780	6	6
788	EXPRESS	13.77	1.64	77	63.6	36.1	165.1	33.6	1.0	74.5	12.58	1.64	495	32.3	66.2	3.50	6.00	7.75	60	980	9	9
1340	MIKA	13.66	1.66	75	62.6	29.0	117.4	78.8	2.5	73.8	12.59	1.66	406	32.5	61.0	5.00	9.00	22.00	20	975	9	10
1424	JOAQUIN	13.17	1.55	74	64.1	38.8	169.1	30.0	1.0	76.0	12.19	1.55	440	32.3	63.4	3.00	8.00	15.00	10	965	9	10
1478	CAL ROJO	13.22	1.65	65	60.4	33.4	129.4	66.7	3.3	72.2	11.78	1.65	485	32.4	61.0	4.00	9.50	17.00	20	965	9	10
1521	REDWING	12.86	1.67	83	60.6	34.2	152.0	44.2	3.2	70.4	11.70	1.67	460	32.1	63.0	3.00	8.00	25.00	10	950	9	10
1522	BLANCA ROYALE	13.29	1.65	75	62.8	35.5	151.6	46.7	1.7	71.6	11.81	1.65	490	29.5	60.4	3.00	7.50	23.00	20	965	9	10
1523	BLANCA FUERTE	11.00	1.56	76	64.0	34.5	158.2	40.0	2.1	73.5	10.01	1.56	436	24.9	59.6	1.25	7.50	16.75	10	900	9	9
1548	WB-CRISTALLO	13.09	1.62	77	62.7	33.9	154.4	44.3	1.2	73.0	12.05	1.62	447	31.3	61.6	2.50	5.00	10.50	40	960	9	10
1650	WB-ROCKLAND	14.86	1.49	76	63.6	37.7	166.6	32.4	1.2	71.8	13.67	1.49	387	35.1	62.2	3.00	9.00	12.00	30	980	9	10
1657	BLANCA GRANDE 515	13.72	1.53	70	64.9	39.6	173.1	26.3	0.9	72.1	13.05	1.53	388	33.5	66.6	3.25	8.00	17.75	30	1000	9	10
1667	NEW DIRKWIN	11.71	1.78	38	57.9	35.0	149.7	48.6	1.4	71.1	9.89	1.78	465	27.2	55.2	1.25	2.00	1.25	60	720	5	5
1680	PATWIN 515	12.98	1.70	83	60.7	28.5	122.9	74.1	2.3	71.9	12.10	1.70	455	31.0	63.0	3.00	11.00	17.50	20	950	9	10
1729	WB-PERLA	13.66	1.51	76	63.5	39.4	171.4	28.0	1.0	75.1	12.49	1.51	461	34.0	73.4	9.50	18.50	15.00	10	960	9	10
1731	WB-PATRON	13.03	1.56	64	62.6	39.2	170.0	28.3	1.3	75.4	11.92	1.56	397	31.5	60.0	2.00	3.00	3.50	60	700	6	6
<b>ADVANCED LINES</b>																						
1624	WB DA905-10	12.92	1.61	72	63.0	37.5	159.0	38.9	1.5	74.0	11.91	1.61	446	28.2	62.6	3.50	9.00	21.00	20	960	9	10
1679	CLEAR WHITE 515	14.09	1.64	68	61.9	35.5	154.3	43.3	2.0	76.1	12.69	1.64	443	34.2	60.4	3.25	8.50	11.25	40	950	9	10
1684	WWW CABR3509W	11.43	1.51	81	63.4	35.7	162.9	36.0	1.2	72.4	9.61	1.51	421	26.7	61.0	1.25	2.50	3.75	40	680	5	5
1686	08SB100	12.79	1.62	84	62.9	34.8	154.5	44.4	1.0	71.6	11.24	1.62	459	27.7	64.0	5.50	10.50	17.50	20	960	9	10
1688	08SB0658-B	13.09	1.60	77	63.0	36.0	169.6	29.2	1.0	73.6	11.87	1.60	426	32.3	61.2	1.25	5.50	19.00	10	880	8	8
1710	UC 1710	13.84	1.79	79	63.0	34.4	169.5	29.0	1.5	71.8	12.35	1.79	409	34.3	60.8	2.25	5.00	8.25	40	900	9	9
1711	UC 1711	13.41	1.78	70	58.8	28.8	113.3	85.1	1.6	71.2	12.41	1.78	410	32.1	60.0	4.50	8.50	10.25	40	1035	9	10
1712	UC 1712	12.98	1.65	82	60.2	29.4	117.0	78.8	3.0	67.6	11.55	1.65	443	30.1	60.6	3.75	14.00	16.25	40	900	9	9
1713	UC 1713	12.71	1.47	72	63.3	36.5	163.9	34.5	1.4	75.5	11.13	1.47	395	29.4	63.0	2.00	4.00	6.50	50	880	8	8
1714	UC 1714	12.81	1.44	68	62.9	34.7	157.6	40.9	1.6	76.1	10.85	1.44	400	32.6	61.0	2.75	5.00	9.00	50	880	7	8
1715	UC 1715	14.00	1.63	82	60.5	33.5	159.3	39.6	1.2	71.7	12.22	1.63	456	34.5	63.6	4.00	10.00	12.50	40	980	9	10
1716	WINCAL 09196	11.91	1.60	91	61.5	27.2	101.4	94.9	2.7	69.1	10.49	1.60	453	29.5	65.6	2.00	5.50	16.50	40	905	9	9
1723	ATOMO	12.30	1.59	87	63.2	33.2	156.8	41.5	1.7	71.5	11.37	1.59	506	29.6	65.2	3.00	11.00	20.50	10	860	7	7
1724	08SB0073	12.65	1.54	81	62.4	38.2	166.9	31.4	1.9	73.1	11.14	1.54	457	27.4	63.0	3.00	6.00	12.00	30	935	9	9
1725	ATREVIDO	12.44	1.55	78	62.2	37.1	169.7	28.9	1.8	71.9	10.93	1.55	409	29.7	62.0	2.00	5.00	7.50	50	875	7	7
1726	08SB0738	13.45	1.63	84	61.4	30.7	144.8	51.0	3.7	70.2	11.89	1.63	443	32.8	64.6	3.50	8.00	10.00	40	865	7	7
1727	08SB0008-B	12.56	1.54	77	61.6	39.6	171.3	28.1	1.1	72.2	11.22	1.54	423	26.5	66.0	5.00	8.00	5.50	70	840	6	6
1728	WB-JOAQUIN ORO	13.66	1.53	71	64.1	43.0	178.8	20.5	0.7	74.7	11.92	1.53	480	36.8	68.2	6.00	19.00	15.50	10	950	9	10
1730	WB SJ907-229	14.54	1.53	77	63.8	35.6	162.8	35.2	1.7	73.3	13.53	1.53	461	34.8	67.0	4.25	18.50	22.75	10	1010	9	10
1732	WWW BR2308W	10.90	1.57	75	62.3	37.7	154.8	42.9	2.6	73.5	9.67	1.57	432	22.7	61.4	1.00	4.00	4.50	110	650	5	5
1734	APB W9-3AL	14.27	1.63	83	61.7	36.8	168.9	29.7	1.1	72.3	12.66	1.63	412	32.7	64.0	3.50	9.00	10.50	40	950	9	10
1737	APB NM-1	11.21	1.55	70	61.9	35.8	158.6	38.0	2.7	71.1	10.03	1.55	405	27.4	58.8	1.25	3.50	7.00	50	825	7	7
1738	APB MC-1	13.20	1.58	61	61.2	31.8	158.0	39.5	2.3	73.1	12.20	1.58	489	29.8	59.8	3.00	8.00	16.50	20	900	8	8

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