

2012 Kings Durum Wheat Test, Quality Evaluation

Entry	Name	Grain									Milling										Pasta						
		Pro	Ash	Test Wt	1000 Kwt	HVAC	Black Point	Kernel Size Dist. (200 g)			Tot Ext	Semo Ext	Pro	Ash	Spk	Alveo-W	Alveo-P/L	Wet Glut	Dry Glut	Fall No.	Color "b"	Color L	Color b	Color Score	Cook Wt	Cook Loss	Firm
								7W	10W	12W																	
CULTIVARS																											
878	DURAKING	12.69	1.70	62.3	40.5	100	4	166.4	33.4	0.3	75.8	63.6	11.79	1.70	7	193.8	1.80	29.9	10.8	645	23.70	51.13	33.89	5.5	30.81	8.4	6.6
1166	CROWN	13.28	1.71	60.1	43.1	100	2	174.4	25.2	0.3	77.6	63.4	12.01	1.71	6	136.3	1.10	34.1	11.9	725	27.78	53.48	37.21	7.5	30.84	8.6	6.8
1210	PLATINUM	12.99	1.77	62.3	42.6	100	3	170.6	29.2	0.2	76.4	64.7	11.53	1.77	5	172.5	1.20	32.1	11.2	622	23.34	49.90	37.20	7.5	30.08	9.0	6.5
1211	TOPPER	12.36	1.60	64.3	44.8	99	2	173.9	26.0	0.1	76.7	63.4	11.40	1.60	4	118.9	1.00	30.6	10.4	622	27.78	51.71	36.32	6.0	32.04	9.3	6.7
1440	HELIOS	12.90	1.77	63.0	46.5	99	4	177.9	21.9	0.1	77.3	62.7	11.40	1.77	6	231.4	1.40	29.8	9.9	842	27.75	51.53	40.19	9.0	28.38	8.7	6.9
1473	Q-MAX	13.67	1.72	59.4	41.9	100	0	169.8	29.7	0.1	76.7	62.0	12.75	1.72	6	178.5	1.10	35.2	12.3	774	25.41	54.30	38.59	8.0	28.94	6.7	7.9
1582	MAESTRALE	12.50	1.67	62.9	41.7	99	-	163.3	35.8	0.8	76.9	64.1	11.68	1.67	7	120.8	1.50	32.1	10.9	597	24.36	52.97	37.08	7.5	29.66	8.0	7.0
1583	SARAGOLLA	13.40	1.78	63.2	47.4	98	2	172.4	27.2	0.3	75.9	63.7	11.97	1.78	6	209.7	1.80	31.2	11.3	703	24.69	52.06	36.92	7.5	30.02	7.9	6.9
ADVANCED LINES																											
1640	APB D1-2	13.38	1.66	62.0	53.8	100	5	193.3	6.8	0.1	78.6	65.7	12.36	1.66	6	192.6	1.70	33.1	11.7	672	26.54	52.67	38.92	8.0	30.51	8.5	6.9
1690	UC 1690	13.11	1.62	63.0	49.0	100	-	187.9	11.5	0.1	78.9	66.2	12.10	1.62	5	114.8	0.90	31.5	11.2	573	24.98	54.00	39.00	8.5	29.75	7.9	6.5
1691	UC 1691	14.00	1.63	63.0	47.9	100	-	183.7	15.9	0.2	76.9	64.4	13.22	1.63	4	137.3	1.43	37	14.1	699	24.88	53.99	35.92	6.0	29.77	7.0	6.8
1695	WWW NDRPD3D13	12.62	1.64	62.1	44.4	99	2	176.7	23.4	0.2	74.7	62.6	11.56	1.64	5	67.4	0.97	29.8	10.1	598	25.81	53.60	36.43	7.5	29.78	6.9	6.5
1696	WWW UT07412	13.28	1.73	60.6	48.3	99	3	185.6	14.1	0.1	75.4	64.7	12.03	1.73	7	118.4	2.14	31.4	11	705	24.20	52.69	34.59	6.0	29.72	7.4	6.7
1697	KIKO NICK	12.55	1.58	63.3	55.6	100	1	189.6	10.4	0.1	75.7	64.3	11.54	1.58	9	116.4	1.55	30.9	11.4	747	24.80	53.05	35.40	6.0	30.04	7.9	6.8
1698	0SE2844	11.74	1.43	63.3	47.6	96	2	172.1	27.4	0.4	75.3	63.2	10.50	1.43	12	162.8	2.42	25.8	9.2	718	25.80	54.70	35.84	6.0	30.99	8.7	6.4
1717	UC 1717	13.49	1.73	64.1	49.0	100	3	193.3	6.6	0.1	76.1	64.2	12.46	1.73	5	233.2	1.96	34.7	12.6	705	26.56	54.08	40.26	8.5	29.26	6.6	7.5
1718	UC 1718	12.91	1.84	64.3	50.3	100	4	190.2	9.7	-	74.8	62.3	11.86	1.84	11	171.5	1.38	32.9	11.4	628	24.89	53.98	38.92	7.6	29.67	7.3	7.2
1719	UC 1719	13.07	1.64	64.7	51.0	100	2	191.6	8.2	-	74.1	62.6	11.97	1.64	5	170.5	1.91	33.7	11.6	619	26.36	55.13	39.71	8.5	29.47	7.5	7.3
1720	IMHOTEP	11.92	1.56	64.8	51.8	94	3	193.4	6.4	-	75.8	63.3	10.96	1.56	8	79.9	1.46	29.8	9.8	608	27.42	54.15	37.68	7.5	29.46	6.9	7.3
1721	ALIROR	12.96	1.56	63.7	55.2	100	6	193.4	6.3	-	73.8	63.5	11.49	1.56	18	61.7	2.36	29.9	9.8	721	24.87	53.85	37.63	7.5	29.59	7.3	7.3
1722	06D2410	13.19	1.73	61.4	41.8	100	-	157.6	41.4	0.5	73.8	61.1	12.24	1.73	10	185.7	1.10	34.2	11.3	772	28.51	54.28	41.54	9.0	29.55	6.2	7.4
1733	WWW D2517	13.21	1.64	62.5	40.5	100	4	164.2	35.4	0.1	75.9	63.1	12.12	1.64	4	77.9	0.80	31.3	10.8	590	25.04	55.36	38.63	8.0	30.77	8.7	6.1
1735	APB CP-1	12.91	1.63	62.5	42.7	100	-	152.4	47.1	0.8	76.1	63.1	11.68	1.63	10	154.7	0.70	31.1	11.2	616	23.45	55.01	36.31	7.5	29.41	6.4	7.0
1736	APB IM-1	12.89	1.59	62.1	42.9	100	-	158.3	40.0	0.8	75.8	61.2	11.62	1.59	13	140.6	0.83	32.6	11.1	575	22.64	54.99	35.92	6.0	29.74	7.2	7.3

Analysis provided by the California Wheat Commission Quality Laboratory, Woodland, CA

Pro = Protein% (12% moisture basis); Ash = Ash % (mineral content); Test Wt = Test weight (lb/bu); 1000 Kwt = Thousand kernel weight (grams); HVAC = Hard vitreous amber color (%).

Tot Ext = Total extract (%); Semo Ext = Semolina extract (%); Spk = Specks; Alveo W = Alveograph W; Alveo P/L = Alveograph P/L ratio; Fall No. = Falling number (seconds).

Color "b" = Intensive yellowness of pasta color (the higher the value, the more yellowness); Color Score: 9.0 or greater is good;

Cook Wt = Cooked weight, 10 gram sample; Cook Loss = Cooking loss (%), below 6.0 is good; Firm = Firmness (gcm), 6.0 and above is good.