

2012 Imperial 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	14.09	1.82	61.6	39.5	100	2	143.7	56.7	1.0	71.0	59.5	12.88	1.82	4	190.6	1.09	33.8	11.7	742	24.34	54.56	36.81	7.5	29.93	7.7	6.8
1166	CROWN	14.76	1.81	59.1	38.6	100	-	150.2	49.2	0.9	74.7	59.4	13.79	1.81	4	190.8	0.70	37	13.2	667	24.67	52.55	37.73	7.5	29.88	7.0	7.8
1210	PLATINUM	14.13	1.94	60.3	35.8	100	-	130.3	68.5	1.4	70.6	60.0	13.15	1.94	3	114.4	1.26	34.5	18.5	877	28.64	51.19	39.91	8.5	29.84	8.8	7.4
1211	TOPPER	13.44	1.73	63.1	39.1	100	3	152.9	45.1	1.1	74.2	59.1	12.26	1.73	5	86.9	0.80	31.2	11.7	591	23.64	52.00	37.82	7.5	29.90	7.9	7.1
1215	ORITA	14.67	1.75	60.6	44.2	100	1	174.7	24.0	0.9	70.5	58.4	13.59	1.75	4	258.2	1.19	37.7	14.4	867	26.54	51.44	40.01	8.5	30.44	8.1	7.0
1440	HELIOS	14.04	1.74	63.1	47.2	100	2	172.7	26.1	0.4	74.4	59.5	13.05	1.74	5	327.3	1.89	33.3	11.9	1111	28.51	54.40	44.75	10.0	29.11	7.3	7.4
1473	Q-MAX	13.80	1.70	60.1	42.9	100	2	160.9	38.1	0.6	74.6	59.2	12.68	1.70	4	184.6	0.78	35.2	13.6	777	24.50	54.06	39.36	8.5	28.53	7.8	7.4
1479	HAVASU	14.19	1.73	63.8	48.8	100	-	184.0	16.7	0.4	78.3	61.5	13.24	1.73	6	383.3	2.11	35.3	13.2	755	28.38	53.58	41.68	9.0	29.12	7.5	7.2
1582	MAESTRALE	13.79	1.85	63.2	40.5	100	-	156.4	42.2	1.5	75.5	61.3	13.05	1.85	9	162.4	0.86	33.6	12	590	24.98	52.77	38.11	8.0	29.74	7.7	7.2
1583	SARAGOLLA	12.87	1.91	63.9	45.9	100	2	165.1	33.7	1.0	77.0	62.8	12.10	1.91	5	147.8	1.04	27.2	9.8	620	24.30	53.14	38.20	8.0	29.42	8.1	7.4
1607	WB-MEAD	14.38	1.90	62.0	42.0	100	4	164.3	35.2	0.8	76.8	64.4	13.35	1.90	6	229.6	1.66	34.2	11.7	714	28.41	51.37	37.60	7.5	29.55	7.8	7.8
ADVANCED LINES																											
1640	APB D1-2	14.36	1.79	61.4	52.0	100	4	191.6	8.3	0.3	77.0	65.1	13.37	1.79	5	339.4	1.48	33.1	12.2	1302	28.26	52.64	41.16	9.0	30.13	7.8	7.5
1654	WB YU806-93	14.23	1.82	63.1	47.0	100	1	182.3	17.2	0.4	79.1	63.8	13.43	1.82	4	417.3	1.96	35.1	12.5	1108	28.52	51.57	41.84	9.0	29.43	7.3	7.5
1677	RS001	14.69	1.95	62.0	42.0	100	2	164.2	34.9	0.8	78.1	66.0	13.29	1.95	5	203.3	1.31	36.5	12.9	934	27.52	52.31	40.96	8.5	29.42	7.8	8.4
1678	RS002	14.71	1.81	62.1	44.0	100	1	165.8	33.4	0.7	77.2	65.3	13.28	1.81	5	183.1	1.13	34.3	12.2	814	27.28	53.08	41.45	9.0	29.06	7.1	8.1
1690	UC 1690	14.14	1.71	62.5	45.0	100	1	180.0	19.6	0.3	77.5	64.5	13.27	1.71	6	130.8	0.77	35.7	13	617	24.77	54.58	39.95	8.5	30.04	8.6	8.5
1691	UC 1691	13.94	1.78	62.9	42.0	100	1	167.6	31.8	0.3	76.3	64.1	13.01	1.78	5	199.5	1.02	32.8	12.5	873	25.97	53.66	38.07	8.0	29.37	6.2	9.1
1695	WWW NDPRD3D13	14.69	1.69	62.9	43.0	100	4	171.8	27.3	0.6	76.7	64.7	12.59	1.69	14	91.6	0.74	34.8	12.7	717	26.00	53.68	36.35	7.5	31.63	7.4	8.2
1696	WWW UT07412	13.77	1.91	61.9	54.0	100	3	186.9	12.4	0.6	80.9	63.5	12.82	1.91	9	113.1	1.33	34.9	12.4	795	23.82	52.85	35.79	6.0	30.14	7.4	8.2
1697	KIKO NICK	13.19	1.64	62.8	50.0	100	4	181.5	18.3	0.4	77.0	64.4	12.15	1.64	5	143.9	1.18	33.4	12.4	920	24.89	52.22	38.54	8.0	29.77	7.4	6.1
1698	05E2844	12.88	1.58	63.1	44.0	97	1	166.7	32.1	0.8	77.4	64.0	11.23	1.58	6	151.7	1.98	28.4	9.9	663	26.53	52.22	38.18	8.0	30.01	8.3	7.3
1709	RS003	14.64	2.04	60.9	38.0	100	1	160.0	38.7	0.8	74.9	62.6	13.67	2.04	13	113.8	0.90	36.7	13.3	892	24.72	52.57	39.72	8.5	30.14	7.0	8.5
1717	UC 1717	14.01	1.83	63.3	47.0	100	1	175.9	23.2	0.7	77.0	63.9	13.17	1.83	14	206.3	1.30	32.6	11.3	606	25.81	53.90	41.17	9.0	29.27	7.3	8.4
1718	UC 1718	14.40	1.98	62.1	41.0	100	1	170.1	29.4	0.7	76.3	63.3	13.47	1.98	10	176.6	1.02	36.4	12.6	690	25.29	51.83	39.02	8.0	29.60	8.6	8.6
1719	UC 1719	14.10	1.71	63.5	45.0	100	1	178.5	21.2	0.4	76.9	63.6	13.17	1.71	5	178.7	1.20	34.3	12.2	665	27.11	50.39	36.02	6.0	30.00	8.3	7.6
1720	IMHOTEP	12.93	1.69	64.9	46.0	100	2	181.8	17.5	0.3	76.8	66.4	11.49	1.69	6	112.7	1.10	29.6	9.8	828	27.18	52.11	36.80	7.5	31.12	9.5	7.2
1721	ALIROR	13.15	1.59	64.9	50.0	100	4	182.0	17.5	0.3	75.6	63.3	11.74	1.59	6	64.8	1.56	30.1	10.4	653	25.04	50.98	33.63	5.5	29.38	8.4	7.2
1722	06D2410	16.19	1.85	58.4	38.5	100	1	185.9	52.6	0.6	73.0	59.2	15.11	1.85	7	196.9	1.00	37.9	13.1	1087	28.63	49.25	35.35	6.0	29.27	7.8	8.3
1733	WWW D2517	13.70	1.86	62.4	41.0	100	4	145.0	54.7	0.8	74.3	62.3	12.75	1.86	4	137.0	1.10	32.1	12.1	864	24.80	52.34	35.80	6.0	30.19	7.7	7.1
1735	APB CP-1	13.49	1.69	61.3	39.7	100	-	137.0	61.5	2.2	77.1	62.0	12.48	1.69	6	106.4	0.60	33.7	12.2	566	22.49	49.39	33.09	5.5	29.87	8.6	7.9
1736	APB IM-1	13.55	1.72	62.8	41.2	100	1	157.5	42.1	1.7	77.6	65.7	12.53	1.72	5	106.9	2.80	34.5	12.6	604	21.71	46.90	31.81	4.5	29.33	9.9	6.5

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.