

TABLE 18. 1998 SISKIYOU INTERMOUNTAIN WINTER WHEAT TEST, QUALITY EVALUATION - SOFT WHITE WHEAT

Entry	Pro % (12% MB)	Ash %	Hardness (NIR)	Test Wt	1000 Kernel Wt	Kernel Size Dist. (200g)			Flour				
						7W	10W	12W	Yield	Pro	Mois %	Ash %	
397	STEPHENS	13.32	1.73	29.0	56.2	35.5	159.7	39.5	0.6	68.4	12.10	12.50	0.56
668	MALCOLM	11.44	1.59	39.0	57.3	32.3	150.4	48.8	0.8	69.6	10.21	12.80	0.44
756	TRES	10.53	1.53	39.0	60.5	30.2	130.7	68.6	0.7	73.4	9.15	12.51	0.54
960	ROD	12.42	1.74	35.0	54.4	28.2	115.3	82.8	1.3	66.0	10.90	12.33	0.52
961	KMOR	11.59	1.47	22.0	57.4	28.4	113.8	83.3	2.6	70.0	10.42	12.48	0.48
963	MADSEN	13.78	1.77	38.0	56.7	29.9	127.2	71.6	0.8	71.5	11.70	12.52	0.67
965	MACVICAR	13.08	1.65	40.0	56.0	29.7	122.9	74.9	1.3	67.4	11.05	12.03	0.51
967	ROHDE	12.49	1.50	44.0	59.9	33.0	144.6	54.3	0.7	71.0	10.40	12.52	0.51
1058	LAMBERT	11.57	1.69	34.6	59.0	40.9	169.3	29.8	0.4	72.4	10.64	12.46	0.51
1059	RULO	11.28	1.61	40.0	56.3	25.9	98.1	99.5	1.6	70.9	9.88	12.15	0.53
1089	SDM 00217	12.56	1.56	38.0	59.2	33.4	147.2	52.1	0.8	70.5	11.07	12.14	0.35
1188	BASIN	10.75	1.63	32.0	58.2	27.6	109.3	89.1	1.3	67.0	9.50	12.36	0.56

Entry	Fall No. (Sec)	Farinograph							Cookie Test		
		Absorp. %	Arrival (Min)	Mix Peak (Min)	M.T. (Min)	Depart (Min)	M.T.I. (BU)	T.M.D. (BU)	Spread Factor	Cookie Wt	
397	STEPHENS	371	56.0	1.00	2.0	3.50	4.50	120	180	7.29	27.8
668	MALCOLM	441	57.4	1.00	2.5	4.50	5.50	80	130	7.43	23.5
756	TRES	406	55.3	0.50	1.0	1.75	2.25	190	250	8.05	24.3
960	ROD	397	55.2	1.00	2.0	4.50	5.50	90	140	7.76	24.6
961	KMOR	360	54.7	1.00	3.0	7.00	8.00	60	120	7.83	24.4
963	MADSEN	387	57.2	1.00	3.0	6.00	7.00	80	130	7.36	25.8
965	MACVICAR	414	57.5	1.00	2.0	3.50	4.50	80	140	7.22	25.0
967	ROHDE	415	57.0	1.00	2.0	4.50	5.50	80	130	6.86	25.1
1058	LAMBERT	416	57.0	1.00	2.0	4.00	5.00	110	165	7.24	25.1
1059	RULO	404	55.4	1.00	1.5	3.00	4.00	120	200	7.61	24.7
1089	SDM 00217	429	56.0	1.00	2.0	4.00	5.00	100	160	7.53	23.9
1188	BASIN	418	58.4	1.50	2.0	3.00	4.50	130	170	7.00	25.5

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

Pro = Protein % (12% moisture basis); Ash % = Mineral content; Test Wt = Test weight (lb/bu); 1000 Kernel Wt = Thousand kernel weight (g); Absorp. % = Absorption %; M.T. = Stability of farinograph curve, departure - arrival (minutes); M.T.I. = Mixing tolerance index (B.U.);