TABLE 52. 2000 IMPERIAL DURUM WHEAT, QUALITY EVALUATION

		Wheat								Milling																		
										Semolina											Color	Pasta						
		Pro	Ash	Test	###		ernel Size Dist (200 g			Tot	Semo																	
Entry	Name			Wt	Kwt	HVAC	7W	10W	12W	Ext	Ext	Pro	Ash	Spk	Alveo-W	Alveo-P/L	Wet Glut	Dry Glut	Fall No.	"b" Value	Color L	Color b	Color Score	Cook Wt	Cook Loss	Firm
	CULTIVARS																											
522	WESTBRED 88	15.1	1.91	61.2	49.0	99	182.6	17.2	0.1	72.7	61.8	14.1	0.70	35	####	0.70	38.1	14.0	565	27.2	56.1	42.0	9.5	29.3	9.7	5.8
878	DURAKING	14.2	2.20	59.3	35.3	99	133.6	64.9	1.2	73.9	61.9	13.3	0.89	45	####	0.71	36.4	14.2	626	26.2	53.3	38.6	8.0	29.2	6.1	8.8
944	CORTEZ	15.5	2.09	58.7	38.6	99	160.8	38.6	0.4	74.2	63.4	13.9	0.84	23	####	1.01	34.5	12.8	625	27.9	53.2	41.8	9.0	29.7	6.8	8.3
947	KOFA	15.4	1.99	59.4	44.8	99	168.9	29.7	1.0	76.0	62.9	14.3	0.91	41	####	0.79	33.8	12.6	###	28.9	54.7	44.2	9.5	29.8	6.0	9.0
951	KRONOS	14.5	1.96	58.2	44.3	99	169.8	29.6	0.4	73.6	61.7	13.4	0.87	35	####	0.88	36.7	13.7	937	29.0	54.4	44.6	9.5	29.3	6.2	8.7
954	OCOTILL0	15.5	1.91	61.3	43.7	100	167.5	32.3	0.2	75.6	62.7	14.5	0.70	45	####	0.43	40.3	15.3	736	25.7	56.9	41.0	9.0	29.4	6.9	9.1
983	RIA	14.6	2.12	57.4	33.8	99	132.8	66.3	0.8	74.3	60.5	13.7	0.99	50	####	0.69	40.1	14.3	766	29.3	54.2	39.9	8.5	28.6	6.2	8.5
###	MOHAWK	15.0	2.03	55.1	34.8	99	143.4	56.0	0.6	74.3	61.7	14.0	0.98	25	####	0.91	40.3	15.2	872	31.6	51.5	44.0	9.5	29.8	6.4	8.9
###	TACNA	15.0	1.95	62.4	45.3	100	177.9	21.9	0.1	75.7	63.2	14.0	0.94	54	####	0.75	41.0	15.7	856	28.2	53.6	42.1	9.0	29.5	6.6	8.9
###	DELUXE	14.9	2.04	60.0	38.2	100	153.0	46.5	0.4	73.0	64.2	14.0	0.93	30	####	1.31	36.3	13.5	676	23.1	54.4	36.7	7.5	29.6	6.7	8.1
###	CROWN	14.9	1.97	56.5	35.3	100	140.0	59.3	0.6	72.8	62.2	14.0	0.85	17	####	0.39	40.6	16.1	817	26.8	56.1	42.2	9.5	29.8	6.0	8.7
###	MATT	15.0	1.98	58.9	38.3	99	146.9	52.5	0.6	73.9	64.1	14.2	0.99	26	####	0.91	36.4	13.1	###	30.7	54.4	44.8	9.5	29.6	6.9	8.3
###	PLATINUM	14.9	2.09	60.4	36.4	99	134.3	64.5	1.1	72.9	63.8	13.6	0.96	27	####	0.74	37.4	13.8	616	30.8	54.4	45.3	9.5	29.9	8.1	7.4
###	TOPPER	14.0	1.82	60.5	36.9	99	138.1	60.6	1.2	73.8	62.8	12.8	0.89	33	####	0.79	37.2	13.1	635	25.0	55.8	41.1	9.0	29.7	8.7	7.3
###	TRUMP	14.2	1.91	61.0	40.3	99	139.0	60.4	0.6	74.3	63.3	13.3	0.88	28	####	0.41	44.1	16.1	602	24.9	55.1	39.1	8.0	28.6	6.2	8.0
###	SKY	14.5	2.11	56.8	33.6	99	141.1	58.6	0.3	73.1	61.5	13.2	1.12	38	####	1.03	37.0	13.5	###	28.3	54.6	43.4	9.5	29.3	5.1	9.0
	ADVANCED LINES																											
###	UC D95-211	14.7	1.93	60.0	39.5	99	144.1	55.0	0.8	73.0	63.1	13.7	0.89	32	####	1.22	34.0	12.8	585	26.3	52.4	37.7	7.5	31.1	6.2	8.4
###	UC 1171	12.6	1.88	61.9	40.8	92	158.2	41.2	0.4	72.0	63.2	11.5	0.90	27	####	1.58	29.1	10.2	552	24.5	56.3	39.2	8.5	30.5	8.2	6.6
###	UC 1172	12.8	1.94	61.6	41.7	94	147.5	52.1	0.4	71.3	63.6	11.8	0.85	30	####	1.29	31.7	11.2	625	24.6	56.6	39.4	9.0	30.9	6.8	6.8
###	YU 895-89	15.3	1.94	58.8	42.6	100	176.9	22.9	0.3	74.8	64.0	14.3	0.83	27	####	0.83	41.3	14.6	805	27.9	55.3	43.5	9.5	29.7	7.1	8.4
###	APB D95-217	14.2	1.91	59.5	35.5	99	152.4	46.8	0.8	73.2	60.8	13.3	0.85	35	98.8	0.63	38.7	14.0	603	29.5	53.5	41.3	9.0	29.3	6.7	8.2
###	UC 1223	15.3	2.20	61.2	46.3	99	179.2	20.5	0.2	77.8	64.1	14.3	0.79	28	79.8	0.75	45.6	16.3	518	20.9	54.9	33.7	5.5	28.8	7.0	9.5
###	YU 894-115	14.6	1.82	59.7	41.2	99	172.0	27.4	0.3	75.8	62.4	13.4	0.88	22	####	1.11	41.2	14.7	694	29.9	54.2	44.7	9.5	28.6	6.4	8.7
###	YU 895-130	14.8	1.93	59.0	32.9	99	133.0	66.2	0.8	74.7	61.3	13.6	0.81	13	####	0.40	45.1	16.8	809	33.3	55.2	47.9	9.5	29.6	5.8	9.6
###	YU 895-82	14.5	1.98	60.4	38.5	100	165.4	34.3	0.2	75.4	62.0	13.4	0.94	32	####	0.61	42.7	15.8	715	31.1	55.4	45.9	9.5	29.9	6.7	9.0
###	UC 1252	14.0	1.98	59.5	32.9	99	106.1	91.6	2.1	74.5	62.4	13.0	0.96	26	####	1.41	37.3	13.7	567	24.9	52.1	38.0	7.5	29.0	6.3	8.2
###	WWW D3121	14.9	1.96	59.0	42.0	100	160.9	38.7	0.3	76.2	63.3	14.0	0.91	25	####	0.93	40.5	14.7	752	29.7	55.2	42.9	9.0	29.8	5.7	8.3
###	WWW D2626	14.4	1.91	61.6	36.9	100	153.8	45.8	0.3	74.4	62.8	13.4	1.00	45	####	0.71	40.7	15.2	738	26.9	53.4	39.6	8.5	29.7	5.6	8.7
###	APB D97-228	14.4	2.01	60.0	38.3	100	161.6	37.7	0.6	73.7	62.4	13.4	0.98	42	####	0.67	44.5	16.7	700	25.7	55.5	39.9	8.5	28.8	5.0	9.0
###	SOPHIA 2000C	14.0	1.82	62.4	42.6	100	145.9	53.2	0.6	75.9	62.3	13.0	0.87	28	####	0.74	36.9	13.6	597	22.5	53.6	35.8	6.0	29.2	5.8	8.8
###	SYLVIA 2000C	13.2	1.77	63.6	43.7	99	160.2	39.5	0.4	71.4	59.8	12.3	0.88	17	73.8	0.44	39.9	15.0	503	24.1	55.0	37.4	7.5	30.4	7.5	7.6

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; 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.