TABLE 50. 2002 IMPERIAL DURUM WHEAT TEST, QUALITY EVALUATION

		Grain								Milling											Pasta					
							Kernel Size Dist. (200 g)			Semolina																
Entry	Name	Pro	Ash	Test Wt	1000 Kwt	HVAC	7W	10W	12W	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
CULTIVARS																										
878	DURAKING	13.1	1.59	64.3	40.8	99	165.6	34.0	0.4	77.7	64.2	11.4	0.84	7	77.6	0.96	33.0	11.7	576	23.7	56.6	36.8	7.5	28.0	6.8	7.2
947	KOFA	14.0	1.61	63.1	48.8	100	184.2	15.4	0.1	79.8	63.2	12.3	0.82	10	229.7	1.20	35.9	13.4	2012	26.4	55.9	42.5	9.0	29.0	6.8	8.3
951	KRONOS	14.2	1.65	62.7	44.1	99	182.8	16.8	0.2	77.3	62.1	12.4	0.90	10	201.7	1.38	35.1	13.1	1593	28.1	55.5	42.6	9.0	29.8	6.8	7.5
983	RIA	14.9	1.77	62.7	43.1	99	168.3	31.4	0.2	77.8	63.2	12.9	0.98	11	212.8	1.24	32.9	12.6	1363	27.4	56.4	40.3	9.0	29.5	7.6	7.7
1024	MOHAWK	13.1	1.48	63.0	45.0	99	182.2	17.2	0.5	76.7	62.8	11.5	0.84	4	213.4	1.21	32.4	11.8	757	27.1	56.4	46.5	10.0	28.9	6.3	8.4
1057	TACNA	15.1	2.06	63.9	49.3	100	188.0	11.8	0.2	77.2	62.7	12.6	0.74	10	247.0	1.11	38.1	14.4	885	26.3	57.5	42.7	9.5	28.7	6.3	8.9
1103	DELUXE	14.0	1.81	63.4	45.0	99	177.7	22.0	0.1	76.3	64.2	12.2	0.90	3	149.0	1.33	32.8	12.0	732	19.5	57.4	36.4	7.5	29.3	6.9	7.8
1166	CROWN	14.2	1.79	60.7	43.7	100	169.0	30.6	0.3	77.6	61.4	12.1	0.85	8	152.4	0.89	38.0	14.1	959	23.4	58.6	40.8	9.0	28.5	6.6	8.3
1179	MATT	14.0	1.82	63.2	43.3	99	178.6	21.1	0.1	77.3	62.1	12.2	0.81	5	205.4	1.04	35.8	13.1	1665	25.4	57.1	43.7	10.0	28.9	6.4	8.5
1210	PLATINUM	13.7	1.89	61.8	34.6	99	130.2	68.3	1.4	74.9	62.8	12.6	0.99	5	258.7	1.02	35.0	13.3	1134	27.3	56.1	45.6	10.0	29.1	7.0	8.4
1211	TOPPER	12.7	1.73	65.2	39.5	99	173.8	25.5	0.4	78.3	64.2	11.6	0.98	3	69.7	1.54	34.0	12.0	653	20.2	55.0	36.4	7.5	29.4	7.3	6.7
1215	ORITA	14.4	1.87	62.0	43.1	99	184.0	15.4	0.3	76.6	64.1	12.8	0.78	5	137.1	1.14	38.7	13.9	930	26.0	56.4	41.7	9.5	28.7	6.4	8.8
ADVANCED LINES																										
1250	YU 895-130	15.1	1.86	63.5	37.7	99	166.8	32.4	0.7	78.3	62.1	13.6	0.86	5	161.2	0.57	44.6	20.3	1157	28.8	54.9	44.6	9.5	28.6	6.5	9.1
1253	WWW D3121	13.5	2.01	61.8	37.5	99	143.6	55.4	0.7	76.6	62.7	12.3	0.98	4	195.0	1.61	31.4	11.1	978	26.2	55.6	41.6	9.0	27.8	7.1	7.5
1303	WWW D6523	14.7	1.75	61.0	37.3	99	154.9	43.9	1.0	79.3	63.8	12.6	0.85	3	136.4	0.74	37.5	15.7	1039	25.6	56.0	43.2	10.0	29.0	6.2	8.5
1304	WWW D5384-2	13.9	1.78	60.9	35.0	100	145.9	52.5	0.8	77.0	63.9	12.9	0.94	2	300.9	1.17	35.3	13.2	1278	27.7	55.5	43.0	9.5	28.7	6.3	8.3
1307	UC D201-04	13.2	1.72	62.6	39.7	99	153.5	45.9	0.7	76.5	62.2	12.0	1.00	7	211.9	1.86	29.0	10.6	724	23.9	52.8	37.2	7.5	18.2	6.9	7.5
1308	UC D201-35	13.0	1.69	64.9	48.3	99	183.3	15.3	0.2	78.1	64.5	11.6	0.82	6	65.2	1.02	33.0	12.1	647	24.9	54.9	39.0	8.0	29.0	7.1	7.6
1315	RSI 99WV30413	12.9	1.85	64.7	44.8	100	177.5	22.0	0.2	78.6	61.6	11.4	0.69	3	85.5	0.87	32.7	12.5	675	24.9	58.6	43.7	10.0	29.2	7.2	7.5
1317	RSI 98WV13823	13.6	1.87	64.4	42.0	100	179.4	20.3	0.1	76.4	62.8	12.4	0.80	3	177.2	1.36	31.6	12.1	992	22.7	55.6	38.9	8.0	28.2	7.4	7.6
1367	WWW D6575	14.2	1.92	64.8	45.0	99	184.2	15.4	0.2	77.8	65.0	13.7	0.81	5	151.1	1.08	35.5	12.9	686	22.6	55.5	36.6	7.5	28.6	7.1	7.3
1368	WWW D8267	13.9	2.16	63.6	38.6	100	166.3	32.9	0.2	77.8	64.2	12.8	0.73	3	201.1	1.00	34.7	12.7	1059	26.3	56.4	39.2	8.5	29.8	7.2	7.6
1369	WWW D1183	15.3	1.73	64.3	46.5	100	177.3	32.9	0.2	78.1	63.5	13.9	0.81	2	244.1	1.39	38.9	14.3	1115	25.6	56.5	42.7	9.5	28.9	6.8	9.3
1370	YU 897-98	15.1	1.75	62.8	42.4	100	168.8	30.6	0.6	78.0	62.2	13.6	0.81	2	189.4	0.74	42.7	16.0	1534	27.7	56.6	41.6	9.5	29.2	6.7	9.2
1371	YU 897-44	13.4	1.74	62.2	43.5	99	177.6	22.1	0.4	77.2	62.4	12.3	0.80	3	197.8	0.78	38.2	14.0	1161	29.5	56.1	45.6	10.0	28.9	5.6	10.2
1372	YU 897-60	14.8	1.67	62.5	45.0	100	172.0	27.3	0.5	75.8	61.8	13.3	0.77	2	233.0	0.85	42.4	16.0	915	27.7	56.2	42.4	9.5	28.5	5.2	9.9
1373	UCD 992030003	13.1	1.70	64.6	43.7	100	179.0	20.8	0.2	77.4	63.1	11.9	0.89	6	99.1	0.73	32.2	11.2	732	23.3	58.0	39.5	9.0	29.8	6.4	8.8
1374	UCD 992030015	11.9	1.81	65.7	45.9	99	181.8	17.6	0.5	80.8	65.5	10.6	0.87	2	-	-	-	-	494	25.5	57.3	41.2	9.5	31.3	7.2	5.8
1375	UCD 992050023	13.6	1.97	62.9	42.2	99	175.3	24.5	0.3	75.1	64.1	12.1	0.95	2	158.1	0.82	32.2	11.8	598	25.3	57.0	42.0	9.5	29.3	6.2	9.2
1376	APB D990D-213	13.9	1.64	62.5	39.8	99	163.3	35.8	0.5	75.9	62.6	12.2	0.86	1	180.6	0.87	33.5	12.1	827	27.3	57.6	45.6	10.0	30.2	6.4	8.5
1377	APB BK-5	14.0	1.82	62.4	43.5	100	175.7	23.8	0.2	76.7	64.6	12.4	0.89	4	221.1	1.21	35.1	12.8	1293	26.5	56.9	22.8	9.5	29.7	6.2	9.3
1378	APB D990D-82	13.6	1.73	62.5	49.3	99	186.0	14.2	0.3	77.8	62.0	12.0	0.72	4	153.9	0.89	33.5	13.3	782	26.2	56.1	42.6	9.5	29.0	6.3	8.9
1379	APB D990D-210	13.4	1.72	63.5	43.7	99	174.9	24.7	0.2	76.8	63.6	11.9	0.62	4	254.4	0.88	33.4	11.7	1050	24.8	59.8	34.4	10.0	30.0	6.4	8.6
1380	APB D99-224	13.5	1.82	61.7	42.7	100	163.7	35.9	0.3	79.0	64.5	11.9	0.68	2	287.9	1.23	34.7	12.2	1387	25.3	55.3	41.1	9.5	29.2	6.7	6.6

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; 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.