TABLE 53. 2004 KINGS DURUM WHEAT TEST, QUALITY EVALUATION

-								Milling																		
		Grain								Semolina												Pa	sta			
		Pro	Ash	Test	1000	HVAC	Kernel S	Size Dist.	(200 g)	Tot	Semo	Pro	Ash	Spk	Alveo-	Alveo-	Wet	Dry	Fall	Color	Color	Color	Color	Cook	Cook	Firm
Entry	Name			Wt	Kwt		7W	10W	12W	Ext	Ext				W	P/L	Glut	Glut	No.	"b"	L	b	Score	Wt	Loss	
CULTI																										
819	BRAVADUR	14.5	2.02	62.1	46.3	100	182.8	17.2	0.1	73.7	61.6	13.2	0.79	20	161.3	1.19	37.6	12.8	692	25.8	57.9	41.9	9.5	30.5	7.6	7.7
878	DURAKING	13.6	1.99	63.6	45.5	97	176.6	23.3	0.3	76.2	64.5	12.1	0.79	14	144.0	1.53	33.8	11.5	463	22.1	58.1	36.9	8.0	31.3	7.2	7.0
947	KOFA	13.3	1.92	62.7	54.3	99	186.8	12.7	0.2	77.5	65.1	12.2	0.82	5	226.6	1.59	36.5	13.2	659	26.2	58.1	44.8	10.0	31.1	8.0	8.0
951	KRONOS	14.5	1.92	63.0	52.1	99	192.8	6.2	-	75.3	64.1	13.0	0.73	4	209.4	1.90	38.8	13.6	877	25.8	57.6	43.6	10.0	30.5	6.8	7.9
983	RIA	14.6	2.12	61.6	44.2	100	172.4	27.3	0.2	75.6	63.5	13.2	0.96	1	198.9	1.21	39.9	12.0	597	27.3	57.2	42.0	9.5	29.1	6.9	8.8
1024	MOHAWK	13.8	1.92	62.5	50.3	99	183.1	16.9	0.1	75.7	63.1	12.1	0.92	8	186.9	1.74	34.4	12.0	575	27.5	56.6	45.2	10.0	30.8	8.1	7.1
1166	CROWN	14.5	2.00	61.9	49.0	99	186.8	13.2	0.2	76.7	62.6	13.4	0.87	3	151.2	1.06	37.9	13.0	591	25.0	57.9	39.1	8.5	30.3	7.3	7.5
1179	MATT	14.8	2.03	62.6	51.3	99	187.8	12.0	-	78.1	63.3	13.5	0.95	7	255.1	2.14	38.2	13.0	803	26.4	57.1	42.6	9.5	30.5	7.4	8.3
1210	PLATINUM	13.8	2.02	64.2	46.3	99	178.7	21.7	0.2	76.7	63.3	12.2	0.85	2	200.8	1.29	34.5	12.0	569	26.3	55.9	40.5	8.5	32.4	9.6	6.7
1211	TOPPER	14.2	2.13	61.8	40.3	99	160.9	38.2	0.7	73.8	60.8	12.5	0.88	6	118.2	1.18	34.7	11.8	494	23.2	56.3	39.4	9.0	29.7	8.5	6.9
1215	ORITA	14.4	2.17	58.2	40.3	97	178.7	20.9	0.1	72.5	61.1	13.1	0.84	3	176.7	1.08	37.4	12.8	692	26.5	56.2	43.0	10.0	30.9	8.8	7.2
1253	CANDURA	14.8	2.04	62.6	37.6	99	177.1	22.6	0.3	75.4	62.5	13.3	1.01	3	210.7	1.48	36.8	12.7	628	28.3	56.3	40.3	9.0	30.8	8.6	6.9
1375	ORO	13.1	2.02	64.7	43.5	99	194.8	5.7	0.1	73.7	62.5	11.9	0.87	2	164.9	1.23	34.3	11.8	518	24.8	57.8	41.9	9.5	31.3	8.1	7.1
<u>ADVA</u>	NCED LINES																									
1250	YU 895-130	13.8	1.98	61.7	43.3	99	162.0	39.4	0.6	76.2	61.9	12.6	1.03	10	153.0	0.92	38.3	13.4	686	28.6	56.6	45.5	10.0	30.1	7.9	7.4
1304	WWW D5384-2	13.5	2.04	62.0	41.3	95	166.4	32.2	0.5	75.3	62.0	12.5	0.98	2	224.7	0.91	34.5	11.9	562	27.5	57.2	41.1	9.5	31.4	8.4	7.0
1425	BZ898-63	14.0	2.04	64.2	52.1	99	183.2	16.9	0.1	78.2	65.1	12.4	0.89	4	119.9	0.60	34.7	12.7	548	25.8	57.6	41.7	9.5	30.5	8.9	7.7
1426	YU801-45	14.5	1.88	61.4	45.7	99	174.5	25.2	0.1	76.9	64.6	12.6	0.85	8	232.8	0.93	35.8	12.5	576	24.2	58.4	41.5	9.5	29.6	8.5	7.8
1429	RSI 00WV50064	15.0	2.14	62.4	44.1	99	174.1	26.1	0.2	74.3	62.8	13.7	0.92	5	96.2	1.41	35.8	12.3	531	26.7	58.3	43.8	10.0	29.1	9.0	6.8
1430	RSI 00WV50059	14.0	2.04	63.0	46.1	99	187.8	12.0	0.1	74.5	61.9	12.7	0.89	4	125.2	0.84	37.3	13.2	555	25.9	58.1	41.2	9.5	30.1	8.6	7.5
1431	RSI 00WV50014	14.4	2.01	64.2	51.5	99	191.2	9.0	0.1	73.2	61.1	12.5	0.83	1	154.0	0.94	35.4	12.1	625	28.0	58.2	43.8	10.0	31.0	8.1	8.0
1434	WWW D8227	14.2	2.02	62.5	38.3	78	164.3	35.1	0.7	75.2	59.5	12.5	0.95	9	102.6	1.00	34.6	11.7	432	23.1	54.7	37.7	7.5	30.9	8.4	6.9
1435	WWW D8270	14.1	2.26	62.5	45.2	99	181.1	18.8	0.1	71.6	60.2	13.4	0.93	5	184.7	1.22	37.7	13.7	639	26.7	57.8	40.6	9.0	31.5	8.9	7.0
1436	WWW D9737	14.5	2.14	60.7	39.2	99	168.2	31.2	0.4	73.1	62.0	13.0	0.88	1	226.4	0.69	39.7	14.3	644	26.8	55.6	40.4	8.5	30.9	9.3	7.0
1439	APB D99-425	13.1	2.05	63.0	52.1	99	187.9	11.8	0.2	74.3	62.9	11.5	0.86	7	189.5	1.75	33.7	11.2	536	27.9	57.5	44.2	10.0	31.7	9.3	6.3
1440	APB D00-627	14.2	1.86	63.5	51.3	100	186.9	13.0	0.1	74.4	60.5	12.4	0.88	6	271.8	1.96	37.0	13.0	705	28.1	58.7	46.3	10.0	30.1	7.4	7.7
1441	APB D00-232	14.5	2.03	62.6	54.9	100	189.3	10.6	0.1	75.1	61.4	13.2	0.88	10	259.9	1.49	38.7	13.9	609	26.8	58.3	43.2	10.0	30.8	8.2	7.4
1442	APB D00GE-5	14.0	1.95	63.0	47.6	100	186.2	13.7	0.2	72.6	60.4	12.4	0.90	3	268.3	1.78	37.1	13.1	683	26.3	57.9	43.6	10.0	29.8	7.8	7.7
1443	APB D00AZ-248	13.5	1.93	62.4	50.3	100	188.0	12.0	0.1	74.7	63.0	11.9	0.73	6	207.2	1.66	34.8	12.6	562	27.9	59.8	45.1	10.0	30.9	8.0	7.0
1444		14.4	1.99	62.2	53.2	100	191.4	8.8	0.1	73.3	61.1	12.8	0.83	6	177.6	0.85		12.4	625	27.5	59.3	44.7	10.0	30.6	7.8	8.0
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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.