TABLE 54. 2004 IMPERIAL DURUM WHEAT TEST, QUALITY EVALUATION

		Grain					Kernel Size Dist. (200 g)			Milling Semolina											Pasta					
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																										
819	BRAVADUR	13.8	1.72	61.0	34.4	100	154.0	45.0	0.6	73.7	61.9	13.1	0.77	5	162.1	0.83	34.2	12.0	788	26.2	56.2	40.0	9.0	30.6	6.6	7.6
878	DURAKING	13.7	1.67	61.8	34.1	99	141.1	57.2	1.4	71.8	61.5	12.8	0.81	5	86.0	0.82	32.3	11.2	532	24.9	56.7	38.8	8.5	30.1	8.1	7.6
947	KOFA	15.9	1.61	60.0	41.0	99	157.7	41.0	0.9	73.2	61.3	14.3	0.80	4	252.7	0.83	39.0	13.7	1136	28.3	56.1	44.5	10.0	29.1	7.2	9.3
951	KRONOS	15.5	1.74	60.2	38.3	99	157.6	41.0	1.0	71.9	60.2	13.6	0.81	6	194.6	0.99	39.0	13.9	1117	29.6	56.0	46.5	10.0	29.8	6.5	8.4
983	RIA	14.0	1.90	60.6	35.3	99	143.0	55.6	1.3	75.2	62.9	12.7	0.83	8	164.2	1.39	34.7	12.4	630	29.6	55.7	43.4	10.0	29.9	6.1	7.5
1024	MOHAWK	14.4	1.66	60.4	35.2	99	180.5	38.9	1.1	73.8	61.6	14.0	0.79	6	215.2	1.39	35.8	13.2	903	30.6	55.5	47.1	10.0	29.0	7.0	7.9
1166	CROWN	14.0	1.49	59.8	38.0	100	160.2	38.5	0.7	76.5	63.1	13.5	0.77	6	106.3	0.65	37.8	14.1	691	26.8	57.0	41.0	9.5	29.3	7.5	9.0
1179	MATT	15.4	1.76	60.4	35.0	99	142.2	55.6	1.6	74.8	64.5	13.6	0.83	2	183.8	1.30	36.9	13.2	1537	29.4	55.3	45.6	10.0	29.3	6.9	9.3
1210	PLATINUM	14.6	1.86	58.8	32.7	100	106.9	88.9	3.6	69.1	61.6	13.7	0.90	1	182.5	1.04	36.8	13.7	785	31.3	53.4	43.9	10.0	30.7	7.0	9.0
1211	TOPPER	14.1	1.76	63.1	38.0	98	155.4	41.9	1.8	72.8	63.1	12.6	0.67	7	68.7	1.10	33.4	12.4	961	24.0	55.7	39.8	8.5	30.4	7.1	7.7
1215	ORITA	15.4	1.61	60.1	42.1	99	169.8	29.4	0.4	71.5	62.2	14.0	0.79	5	170.4	1.15	32.5	13.9	584	27.7	55.8	44.1	10.0	29.4	6.5	9.2
1253	CANDURA	14.4	2.02	60.4	36.6	99	133.9	64.3	1.6	73.7	63.5	13.6	0.79	3	168.7	0.99	35.2	12.7	855	29.3	55.7	42.8	9.0	29.9	7.6	8.2
1375	ORO	14.3	1.78	61.5	43.5	99	168.3	30.2	1.4	75.6	65.0	13.1	0.81	8	126.2	1.30	34.5	12.7	595	25.5	52.9	40.3	8.5	30.0	7.6	7.8
ADVANCED LINES																										
1250	YU 895-130	14.9	1.60	61.4	43.3	100	134.3	63.4	2.0	73.9	61.7	13.9	0.69	2	135.1	0.45	41.1	15.6	1004	32.3	54.3	47.0	10.0	30.3	6.7	9.0
1304	WWW D5384-2	15.5	1.80	58.2	31.9	99	118.3	78.0	3.0	75.0	63.9	14.4	0.88	7	175.1	1.30	39.7	14.6	900	28.5	55.0	41.4	9.0	29.3	7.0	8.7
1425	BZ898-63	15.1	1.62	63.6	41.7	100	162.6	36.2	0.8	77.6	65.1	13.0	0.77	8	102.1	0.80	37.1	13.2	668	27.4	55.6	43.4	10.0	29.8	7.5	7.8
1426	YU801-45	14.0	1.53	63.2	44.6	98	174.0	25.5	0.3	76.5	63.1	12.7	0.52	6	137.5	0.78	29.9	10.7	798	25.4	56.7	42.3	9.5	29.2	6.7	8.4
1429	RSI 00WV50064	14.5	1.69	61.4	36.2	100	140.2	58.2	1.3	75.2	64.8	13.5	0.57	8	91.0	0.84	23.2	9.9	597	29.3	54.9	43.8	10.0	29.5	7.9	7.9
1434	WWW D8227	13.9	1.58	63.3	37.9	99	159.4	38.8	1.5	76.1	65.3	13.1	0.62	7	65.1	0.94	34.7	11.9	587	23.5	53.1	37.8	7.5	29.2	7.4	7.2
1435	WWW D8270	14.8	1.94	60.0	33.2	99	127.7	70.2	1.5	74.3	64.2	13.6	0.71	4	144.7	1.04	35.7	12.4	753	30.3	55.6	42.6	9.0	28.8	7.4	8.6
1436	WWW D9737	15.8	1.89	57.1	31.7	99	112.6	82.6	3.6	72.5	63.4	14.4	0.65	8	257.7	1.20	38.2	13.9	1372	31.0	54.1	41.2	9.0	28.8	7.0	9.0
1439	APB D99-425	14.8	1.73	60.9	38.5	99	154.2	44.8	1.1	77.2	65.0	13.1	0.64	7	193.8	1.40	36.1	12.8	759	27.7	54.2	42.5	9.0	29.6	7.9	9.2
1440	APB D00-627	14.7	1.62	62.4	38.2	99	159.4	38.4	2.1	74.6	61.5	13.3	0.68	9	276.2	1.70	35.1	12.9	1365	31.2	55.2	45.8	10.0	29.2	6.7	9.0
1441	APB D00-232	13.9	1.57	62.5	45.9	100	176.6	23.2	6.3	75.9	64.2	12.9	0.57	7	188.7	1.12	34.1	12.3	1147	28.7	56.7	44.4	10.0	29.7	7.0	8.2
1442	APB D00GE-5	14.2	1.65	61.8	48.5	99	159.7	39.1	0.9	73.2	63.6	13.6	0.79	11	191.8	1.12	35.4	12.9	1206	31.3	55.7	46.3	10.0	29.5	6.6	8.1
1443	APB D00AZ-248	14.2	1.75	62.0	36.8	99	165.7	33.4	0.4	74.8	63.5	12.6	0.67	6	208.9	1.33	33.7	11.9	951	29.5	56.1	43.0	9.5	26.7	7.9	7.9
1444	APB D990D-82	15.2	1.76	59.6	43.1	100	168.7	30.6	0.5	75.2	63.4	14.0	0.80	16	188.0	0.78	38.8	13.8	900	29.2	56.1	45.1	10.0	26.7	6.9	8.5

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.