



2001 California Hard White Wheat -- "Klasic"

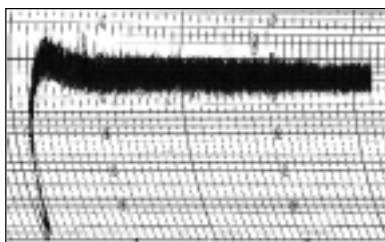
	Low Protein (10.9% & Below)	Intermediate Protein (11.0% - 12.4%)	High Protein (12.5% & Above)
WHEAT			
Protein¹			
Dry Basis	11.7	13.4	15.4
As - Is	10.7	12.3	14.2
12% MB	10.3	11.8	13.6
Moisture	8.2	8.3	8.0
Test Weight			
lb/bu	65.0	63.8	62.6
kg/hl ⁴	85.4	83.8	82.3
1000 Kernel Weight (gr)	45.5	43.1	40.5
SKCS Hardness Score	68.2	68.2	67.5
Falling Number (sec.)	387	332	354
Kernel Size Distribution			
Large (7w)	83	87	81
Medium (10W)	7	13	18
Small (12W)	0	0	1
MILLING			
Test Mill Yield ² (%)	72.2	72.1	71.9
Wheat Protein (Dry-Basis)	11.7	13.4	15.4
Flour Protein ¹ (Dry-Basis)	10.6	12.3	14.2
Wheat Ash (Dry-Basis)	1.78	1.87	1.89
Flour Ash (Dry-Basis)	0.51	0.49	0.51
FLOUR			
Flour Protein ¹ (14% MB)	9.1	10.6	12.2
Flour Ash (14% MB)	0.44	0.42	0.44
Wet Gluten (14% MB)	18.8	24.1	29.7
FARINOGRAM			
Arrival Time (min.)	1.4	2.2	5.1
Mixing Peak (min.)	6.5	10.0	15.7
Mixing Tolerance (min.)	14.3	20.6	17.4
Absorption (%)	58.4	58.1	59.8
BAKING RESULTS			
Bake Volume ³ (cc)	725	832	938

1) Wheat and Flour Protein: Leco Combustion Nitrogen Analyzer Model FP 428

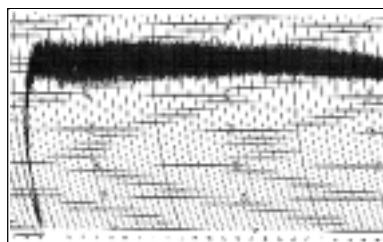
2) Test mill yield: Brabender Quadromat Senior Mill, modified in 1997.

3) Bake Volume = AACC Method 10-10B

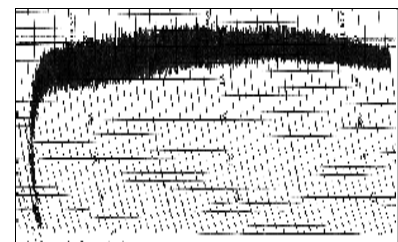
4) Test weight conversion from lb/bu to kg/hl according to FGIS-PN-97-5, $\{(1.292 \times (\text{lb/bu}) + 1.419)\}$.



Low Protein (10.3%)



Intermediate Protein (11.9%)



High Protein (13.4%)