



# 2002 California Hard White Wheat -- "Klasic"

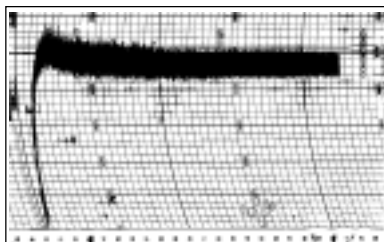
	Low Protein (10.9% & Below)	Intermediate Protein (11.0% - 12.4%)	High Protein (12.5% & Above)
<b>WHEAT Protein<sup>1</sup></b>			
Dry Basis	11.4	13.3	14.4
As - Is	10.4	12.2	13.2
12% MB	10.0	11.7	12.7
Moisture	8.7	8.6	8.3
<b>Test Weight</b>			
lb/bu	65.0	63.9	63.6
kg/hl <sup>4</sup>	85.4	84.0	83.6
1000 Kernel Weight (gr)	46.5	44.2	43.6
SKCS Hardness Score	68.9	69.8	66.8
<b>Kernel Size Distribution</b>			
Large (7w)	91	86	82
Medium (10W)	8	13	17
Small (12W)	1	0	1
<b>MILLING</b>			
Test Mill Yield <sup>2</sup> (%)	69.9	72.6	73.0
Wheat Protein (Dry-Basis)	11.4	13.3	14.4
Flour Protein <sup>1</sup> (Dry-Basis)	10.2	12.1	13.4
Wheat Ash (Dry-Basis)	1.69	1.78	1.94
Flour Ash (Dry-Basis)	0.57	0.56	0.56
<b>FLOUR</b>			
Flour Protein <sup>1</sup> (14% MB)	8.8	10.4	11.5
Flour Ash (14% MB)	0.49	0.48	0.48
Wet Gluten (14% MB)	22.7	27.5	29.1
Falling Number (sec.)	329	342	353
<b>FARINOGRAM</b>			
Arrival Time (min.)	1.44	1.79	2.45
Mixing Peak (min.)	2.53	7.26	10.6
Mixing Tolerance (min.)	9.7	20.4	21.7
Absorption (%)	59.8	60.1	59.8
<b>BAKING RESULTS</b>			
Bake Volume <sup>3</sup> (cc)	800	896	977

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

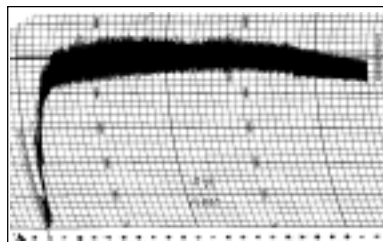
2) Test mill yield: Brabender Quadromat Senior Mill, modified in 1997.

3) Bake Volume = AACC Method 10-10B

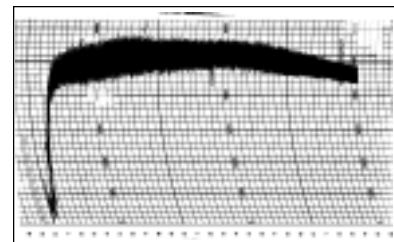
4) Test weight conversion from lb/bu to kg/hl according to FGIS-PN-97-5,  $\{(1.292 \times (\text{lb/bu}) + 1.419)\}$ .



Low Protein (10.76%)



Intermediate Protein (12.29%)



High Protein (12.84%)