



2002 California Hard White Wheat -- "Blanca Grande"

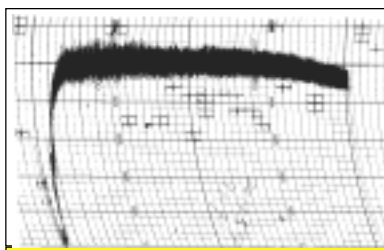
	Low Protein (10.9% & Below)	Intermediate Protein (11.0% - 12.4%)	High Protein (12.5% & Above)
WHEAT Protein¹			
Dry Basis	12.4	13.2	14.5
As - Is	11.3	12.1	13.2
12% MB	10.9	11.6	12.8
Moisture	8.6	8.5	9.2
Test Weight			
lb/bu	65.2	65.7	65.7
kg/hl ⁴	85.7	86.3	86.3
1000 Kernel Weight (gr)	47.9	49.0	50.7
SKCS Hardness Score	63.5	62.9	64.5
Kernel Size Distribution			
Large (7w)	95	96	97
Medium (10W)	5	4	3
Small (12W)	0	0	0
MILLING			
Test Mill Yield ² (%)	73.3	72.9	73.0
Wheat Protein (Dry-Basis)	12.4	13.2	14.5
Flour Protein ¹ (Dry-Basis)	11.2	12.0	13.2
Wheat Ash (Dry-Basis)	1.73	1.76	1.85
Flour Ash (Dry-Basis)	0.51	0.49	0.49
FLOUR			
Flour Protein ¹ (14% MB)	9.7	10.3	11.3
Flour Ash (14% MB)	0.44	0.42	0.42
Wet Gluten (14% MB)	27.3	28.6	31.7
Falling Number (sec.)	302	306	312
FARINOGRAM			
Arrival Time (min.)	1.81	3.02	2.50
Mixing Peak (min.)	6.3	7.7	6.8
Mixing Tolerance (min.)	17.7	13.6	15.8
Absorption (%)	63.8	65.4	66.3
BAKING RESULTS			
Bake Volume ³ (cc)	889	928	970

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

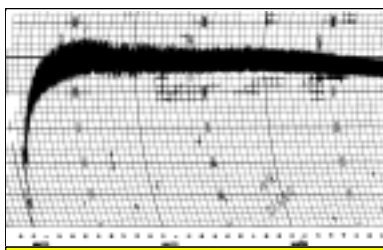
2) Test mill yield: Brabender Quadromat Senior Mill, modified in 1997.

3) Bake Volume = AACC Method 10-10B

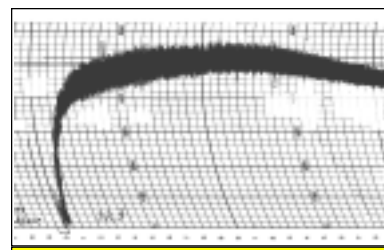
4) Test weight conversion from lb/bu to kg/hl according to FGIS-PN-97-5, $\{(1.292 \times (\text{lb/bu}) + 1.419)\}$.



Low Protein (10.87%)



Intermediate Protein (11.66%)



High Protein (12.30%)