



2003 California Hard White Wheat -- "Blanca Grande"

WHEAT	Intermediate Protein (11.0% - 12.4%)	High Protein (12.5% & Above)
Protein¹		
Dry Basis	13.5	14.7
As - Is	12.4	13.5
12% MB	11.9	12.9
Moisture	8.3	8.2
Test Weight		
lb/bu	65.7	65.2
kg/hl ⁴	86.3	84.2
1000 Kernel Weight (gr)	49.8	46.9
SKCS Hardness Score	65.2	65.4
Kernel Size Distribution		
Large (7w)	96	94
Medium (10W)	4	6
Small (12W)	0	0
MILLING		
Test Mill Yield ² (%)	70.7	70.6
Wheat Protein (Dry-Basis)	13.5	14.7
Flour Protein ¹ (Dry-Basis)	12.4	13.4
Wheat Ash (Dry-Basis)	1.59	1.64
Flour Ash (Dry-Basis)	0.44	0.44
FLOUR		
Flour Protein ¹ (14% MB)	10.7	11.5
Flour Ash (14% MB)	0.38	0.38
Wet Gluten (14% MB)	29.0	31.1
Falling Number (sec.)	384	396
FARINOGRAM		
Arrival Time (min.)	4.3	3.4
Mixing Peak (min.)	8.7	8.5
Mixing Tolerance (min.)	9.2	14.0
Absorption (%)	66.1	65.3
BAKING RESULTS		
Bake Volume ³ (cc)	859	919

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, $\{(1.292 \times (\text{lb/bu}) + 1.419)\}$.

