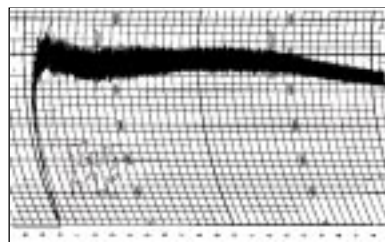




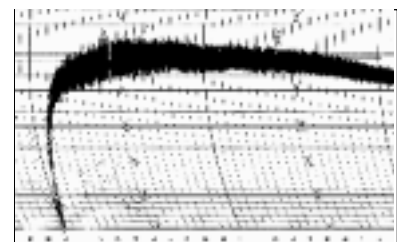
2003 California Hard White Wheat -- "Klasic"

WHEAT	Intermediate Protein (11.0% - 12.4%)	High Protein (12.5% & Above)
Protein¹		
Dry Basis	13.4	14.9
As - Is	12.2	13.6
12% MB	11.8	13.1
Moisture	8.7	8.6
Test Weight		
lb/bu	61.3	59.8
kg/hl ⁴	80.6	78.7
1000 Kernel Weight (gr)	38.4	37.0
SKCS Hardness Score	71.2	68.2
Kernel Size Distribution		
Large (7w)	80	75
Medium (10W)	20	24
Small (12W)	0	1
MILLING		
Test Mill Yield ² (%)	70.8	69.4
Wheat Protein (Dry-Basis)	13.4	14.9
Flour Protein ¹ (Dry-Basis)	12.2	13.4
Wheat Ash (Dry-Basis)	1.70	1.79
Flour Ash (Dry-Basis)	0.54	0.55
FLOUR		
Flour Protein ¹ (14% MB)	10.5	11.5
Flour Ash (14% MB)	0.46	0.47
Wet Gluten (14% MB)	27.5	30.4
Falling Number (sec.)	408	412
FARINOGRAM		
Arrival Time (min.)	1.5	2.0
Mixing Peak (min.)	5.1	7.3
Mixing Tolerance (min.)	14.3	15.4
Absorption (%)	59.7	60.8
BAKING RESULTS		
Bake Volume ³ (cc)	849	913

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



Intermediate Protein (11.67%)



High Protein (13.02%)