

## QUALITY TARGETS FOR SOFT WHITE WHEAT

### Quality Targets Steering Committee

Adopted January 25, 2005, Portland, OR

WWQL Data N=1249

PNW WQC Data N=78

SRW WQC N=83

Quad Milled G&E Data

Miag Milled Released Varieties\*

Miag Milled

Means    STD

Means    STD

Means    STD

Varieties representing

80% of PNW Crop

Grain Quality Parameter		WWQL	PNW WQC	SRW WQC	Miag Milled
Test Weight (lb/bu)	>60	61.4	1.6	62.0	1.5
Kernel Hardness (SKCS 4100)	≤ 45 ? <35?	31.2	10.5	28.2	10.3
Kernel Diameter (mm) (SKCS 4100)	>2.5	2.67	0.27	2.73	0.1823
Kernel Weight (mg) (SKCS 4100)	>35	37.93	5.7	39.07	5.4551
Falling Number (seconds) (in absence of sprout)	≥ 300				
Protein (% , 12% mb)	10.5	10.6	1.7	11.0	1.4
Ash (% , 12% mb)	≤1.30	1.37	0.16	1.34	0.1249

Flour Quality Parameter		WWQL	PNW WQC	SRW WQC	Miag Milled	Miag Milled
Protein (% , 14% mb) <sup>1</sup>	<8.71	9.0	1.6	9.3	1.3	8.6    1.2
Ash (% , 14% mb) at 67% extraction <sup>2</sup>	<0.38	0.39	0.05	0.45	0.05	0.40    0.40
Flour Yield (%) <sup>2</sup>	>68.15	68.2	2.6	77.2	1.0	
Break flour yield (%) <sup>2</sup>	>46.75	48.6	3.3	26.9	2.9	
Milling Score <sup>2</sup>	>83.47	83.0	3.9			
Wet Gluten (% , 14% mb)	<27					
Farinograph Absorption (% , 14% mb) @ 8.7% protein <sup>3</sup>	<55					
Farinograph Stability (minutes) <sup>3</sup>	<7.0					
Mixograph Absorption (%) @ 8.7% protein	<53.97	55.1	2.5	54.8	2.0	54.5    1.5
Color / Polyphenol Oxidase (L-DOPA A <sub>475</sub> )	<0.5	0.840	0.290	0.870	0.370	
Solvent Retention Capacity: Water (%)	<58	55.6	2.8	55.6	2.8	53.0    2.8
Solvent Retention Capacity: Carbonate (%)	<75	72.0	4.2	72.6	3.5	72.6    5.2
Solvent Retention Capacity: Sucrose (%)	<95	95.4	7.1	97.2	6.5	93.2    11.4
Solvent Retention Capacity: Lactic acid (%)	60-170	107.8	23.4	96.0	16.8	104.3    14.4
SDS Sedimentation Volume (mL/g) @ 8.7% protein	7.0-14.0	11.2	4.1	11.0	3.4	9.1    2.5

<b>Sugar-Snap Cookie Diameter (cm) @ 8.7% protein</b>	9.3	9.34	0.27	9.25	0.26	9.20	0.35
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<b>Sponge Cake Volume (cc)</b>	1280	1274	69	1249	67	1314	62
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<sup>1</sup> "Protein Differential" --the difference between wheat and flour is greater on the Western Wheat

\* Varieties with over 10K acres

<sup>2</sup> Western Wheat Quality Lab Quadrumat Milling System.

<sup>3</sup> 50-gram mixing bowl.