

ADVANCED NURSERY EVALUATION
FOR SOFT WHEAT MILLING AND BAKING QUALITY
2008 CROP

Harrison - LSU
Composite of Interior Locations
Uniform Southern Nursery A07

STD = AGS 2000

LAB		ENTRY	MILLING		BAKING		SOFT.		MICRO		FLOUR		SOFT.		FLOUR		LACTIC		SUCROSE		COOKIE		TOP
NO.			QUALITY		QUALITY		EQUIV.		T.W.		YIELD		EQUIV.		PROT.		ACID		SRC		DIAM.		GR.
			SCORE		SCORE		SCORE		LB/BU		%		%		%		RET'N		%		CM.		
****	STD=	AGS 2000	85.9	A	69.9	C	62.9	C	62.2		73.1		58.9		8.85		102.7		94.8		18.76		6
820781	1	AGS 2000	85.9	A	69.9	C	62.9	C	62.2		73.1		58.9		8.85		102.7		94.8		18.76		6
820782	2	Pioneer Brand 26R61	72.4	B	46.5	E	50.2	D	62.7		70.4	Q	54.4	*	9.42		105.1		97.1		18.06	Q	4
820783	3	Coker 9553	63.1	C	48.0	E	62.7	C	62.6		68.6	Q	58.8		9.16		114.8		107.6		18.10	Q	4
820784	4	USG 3555	64.0	C	44.1	E	50.5	D	60.6	*	68.8	Q	54.5	*	9.04		111.0		104.5		17.99	Q	4
820785	5	NC03-6228	65.5	C	34.8	F	48.6	E	63.1		69.1	Q	53.9	*	9.17		124.3		108.1		17.71	Q	4
820786	6	NC03-8026	73.3	B	65.5	C	53.1	D	61.7		70.6	Q	55.5	*	9.18		104.9		102.3		18.63		4
820787	7	VA04W-259	71.2	B	58.1	D	51.2	D	61.3		70.2	Q	54.8	*	9.44		113.2		97.7		18.41	*	5
820788	8	LA99005UC-31-3-C	77.9	B	75.4	B	67.3	C	60.5	*	71.5	Q	60.4		8.87		107.8		99.6		18.93		5
820789	9	LA98214D-14-1-2-B	71.5	B	68.2	C	55.3	D	61.5		70.3	Q	56.2		9.10		115.4		95.2		18.71		5
820790	10	MO011126	87.0	A	71.3	B	58.1	D	62.1		73.3		57.2		9.33		116.7		97.8		18.80		5
820791	11	NC04-15533	68.9	C	54.1	D	57.7	D	60.0	*	69.8	Q	57.1		9.02		120.2		97.8		18.29	*	4
820792	12	NC04-20814	67.8	C	47.4	E	57.9	D	59.8	*	69.5	Q	57.1		8.81		119.7		98.4		18.09	Q	4
820793	13	LA01140D-70	78.0	B	59.6	D	62.5	C	62.0		71.6	*	58.7		9.54		115.2		92.1		18.45	*	5
820794	14	LA01138D-52	77.7	B	74.4	B	64.1	C	61.4		71.5	Q	59.3		9.23		105.7		95.9		18.89		5
820795	15	AR96077-7-2	65.0	C	75.7	B	60.9	C	61.0		69.0	Q	58.2		8.68		120.8		94.1		18.93		5
820796	16	AR97124-4-3	66.9	C	72.6	B	64.1	C	61.1		69.3	Q	59.3		8.67		109.9		92.2		18.84		4
820797	17	P992231A1-2-1	66.8	C	63.7	C	50.3	D	61.6		69.3	Q	54.5	*	10.03	*	109.0		98.0		18.57		3
820798	18	P03112A1-7-14	69.7	C	58.7	D	51.5	D	60.3	*	69.9	Q	54.9	*	9.13		85.9		91.2		18.43	*	4
820799	19	P04287A1-10	75.8	B	37.9	F	40.3	E	61.0		71.1	Q	51.0	Q	8.98		94.8		94.7		17.80	Q	4
820800	20	VA05W-250	55.2	D	29.7	F	57.5	D	60.8	*	67.0	Q	57.0		9.40		120.4		102.7		17.56	Q	3
820801	22	VA05W-78	69.9	C	49.5	E	59.1	D	59.5	Q	69.9	Q	57.5		9.68	*	103.4		98.5		18.15	Q	3
820802	23	MD01W233-05-1	61.4	C	46.3	E	71.7	B	60.4	*	68.2	Q	62.0		9.69	*	101.9		96.8		18.05	Q	3
820803	24	MD01W233-06-16	51.3	D	28.5	F	46.7	E	62.3		66.2	Q	53.2	*	9.70	*	102.9		102.8		17.52	Q	4
820804	25	MD01W233-06-1	63.7	C	37.4	F	55.0	D	62.9		68.7	Q	56.1		10.30	Q	105.5		97.9		17.79	Q	3
820805	26	TN801	66.5	C	62.4	C	65.7	C	60.0	*	69.3	Q	59.9		8.61		117.6		101.5		18.54		4
820806	27	M04-4715	53.9	D	51.1	D	44.9	E	59.2	Q	66.8	Q	52.6	*	9.29		104.7		94.2		18.20	Q	4
820807	28	M04*5109	75.3	B	52.7	D	63.6	C	61.5		71.0	Q	59.1		8.66		121.5		94.7		18.24	Q	4

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LAB		ENTRY	MILLING		BAKING		SOFT.		MICRO		FLOUR		SOFT.		FLOUR		LACTIC		SUCROSE		COOKIE		TOP
NO.			QUALITY		QUALITY		EQUIV.		T.W.		YIELD		EQUIV.		PROT.		ACID		SRC		DIAM.		GR.
			SCORE		SCORE		SCORE		LB/BU		%		%		%		RET'N		%		CM.		
****	STD=	AGS 2000	85.9	A	69.9	C	62.9	C	62.2		73.1		58.9		8.85		102.7		94.8		18.76		6
820808	29	M03-3616-C	61.8	C	86.2	A	58.4	D	60.5	*	68.3	Q	57.3		9.16		91.3		89.3		19.25		4
820809	30	B030543	73.9	B	80.5	A	54.0	D	62.6		70.7	Q	55.8		8.58		108.1		91.2		19.08		5
820810	31	D04*5546	72.0	B	56.9	D	54.2	D	62.7		70.4	Q	55.8		9.06		107.7		95.8		18.37	*	5
820811	32	D04-5012	65.4	C	50.6	D	75.6	B	60.8	*	69.1	Q	63.3		8.77		130.0		102.4		18.18	Q	3
820812	33	GA991336-6E9	83.3	A	52.0	D	51.4	D	62.9		72.6		54.9	*	9.60	*	113.1		95.9		18.22	Q	4
820813	34	GA991209-6E33	79.8	B	62.2	C	56.9	D	62.7		71.9	*	56.8		8.34		102.4		91.3		18.53		4
820814	35	GA991371-6E13	79.2	B	82.2	A	59.1	D	61.5		71.8	*	57.5		8.90		114.8		93.0		19.13		5
820815	36	GA991227-6A33	77.3	B	63.9	C	60.2	C	60.9	*	71.4	Q	57.9		8.50		91.9		90.9		18.58		4
820816	37	W98007V1	66.8	C	51.2	D	69.6	C	61.1		69.3	Q	61.2		8.90		112.6		100.8		18.20	Q	5
820817	38	W98008J1	60.2	C	43.2	E	57.9	D	60.0	*	68.0	Q	57.1		8.92		129.8		103.2		17.96	Q	3
820818	39	W98008P1	52.1	D	53.0	D	64.4	C	58.4	Q	66.4	Q	59.4		8.89		115.7		107.6		18.25	Q	4
820819	40	G59160	60.0	C	49.5	E	64.4	C	60.2	*	68.0	Q	59.4		8.63		115.3		97.9		18.15	Q	4
820820	41	G61505	70.1	B	79.3	B	60.4	C	60.9	*	70.0	Q	58.0		8.63		124.0		92.6		19.04		5
820821	42	G41732	64.6	C	44.8	E	34.5	F	62.5		68.9	Q	48.9	Q	9.01		121.7		99.2		18.01	Q	4
		Average	69.1		57.1		57.4		61.2		69.8		57.0		9.1		111.1		97.5		18.4		4.2

121.1

ADVANCED EVALUATION
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GRAIN CONDITION SCALE

FHB, SPROUTING and BLACK POINT

0	None
1	up to 10%
2	10% to 40%
3	above 40%

SHRIVELING

0	None
1	Some
2	Moderate
3	Heavy

SAMPLE NO.	ENTRY	FHB (0-3)	WEATHERING (Yes/No)	SPROUTING (0-3)	BLACK POINT (0-3)	SHRIVELING AFTER CLEANING (0-3)	COMMENTS
1	AGS 2000	1	Y	0	1	0	0
2	Pioneer Brand 26R61	2	Y	0	2	1	0
3	Coker 9553	1	Y	0	1	0	0
4	USG 3555	1	Y	0	1	0	0
5	NC03-6228	1	?	0	1	0	Few white
6	NC03-8026	1	Y	0	1	1	Few white
7	VA04W-259	1	N	0	1	1	0
8	LA99005UC-31-3-C	2	Y	0	2	1	0
9	LA98214D-14-1-2-B	1	N	0	2	1	0
10	MO011126	1	Y	0	1	0	0
11	NC04-15533	1	?	0	1	0	0
12	NC04-20814	1	?	0	1	0	0
13	LA01140D-70	1	?	0	1	1	0
14	LA01138D-52	1	Y	0	2	2	0
15	AR96077-7-2	1	Y	0	1	1	0
16	AR97124-4-3	1	N	0	1	1	0
17	P992231A1-2-1	1	Y	0	1	0	0
18	P03112A1-7-14	1	Y	0	1	0	0
19	P04287A1-10	1	Y	0	1	0	0
20	VA05W-250	2(?)	Y	0	1	1	0
22	VA05W-78	2-?	Y	0	1	2	0
23	MD01W233-05-1	1	?	0	1	2	0
24	MD01W233-06-16	1	N	0	1	2	0
25	MD01W233-06-1	1	?	0	1	1	0
26	TN801	2	Y	0	1	2	0
27	M04-4715	2	Y	0	1	2	Few white
28	M04*5109	1	?	0	1	1	0
29	M03-3616-C	2	Y	0	2	2	0
30	B030543	1	N	0	1	1	0
31	D04*5546	1	Y	0	2	1	0

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GRAIN CONDITION SCALE

FHB, SPROUTING and BLACK POINT

0	None
1	up to 10%
2	10% to 40%
3	above 40%

SHRIVELING

0	None
1	Some
2	Moderate
3	Heavy

						BLACK	SHRIVELING	
SAMPLE	ENTRY	FHB	WEATHERING	SPROUTING	POINT	POINT	AFTER	COMMENTS
NO.		(0-3)	(Yes/No)	(0-3)	(0-3)	(0-3)	(0-3)	
							CLEANING	
32	D04-5012	2	Y	0	2	2		0
33	GA991336-6E9	1	Y	0	2	2		Red & white mix
34	GA991209-6E33	1	N	0	2	1		0
35	GA991371-6E13	2	Y	0	2	2		0
36	GA991227-6A33	1-?	N	0	2	1		0
37	W98007V1	1-?	N	0	1	1		0
38	W98008J1	1-?	?	0	1	2		0
39	W98008P1	2	Y	0	1	3		Few white
40	G59160	1	N	0	1	1		0
41	G61505	1	N	0	1	1		0
42	G41732	1	N	0	1	1		0

ADVANCED NURSERY
EVALUATION SUMMARY
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	STD.		AVG.	
	DATA		DATA	
MILLING QUALITY SCORE	85.91	A	69.1	
BAKING QUALITY SCORE	69.87	C	57.1	
SE SCORE	62.91	C	57.4	

	STD.		AVG.		ADJ.		NOTATION		
	DATA		DATA		L.S.D.		BEGINS		
							*		Q
TEST WEIGHT	62.17		61.24		1.20		60.97		59.77
FLOUR YIELD	73.14		69.78		0.79		72.35		71.56
SOFTNESS EQUIV.	58.88		56.96		3.17		55.71		52.55
FLOUR PROTEIN	8.85		9.09		0.72		9.56		10.28
LACTIC ACID RETENTION	102.68		111.07						
SUCROSE SRC	94.83		97.54						
COOKIE DIAMETER	18.76		18.37		0.25		18.51		18.26

	A		B		C		D		E		F
MILLING SCORE	3		15		19		4		0		0
BAKING SCORE	3		6		7		11		9		5
SOFTNESS EQUIV. SCORE	0		2		14		20		4		1

TOTAL

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SAMPLE	ENTRY	MILLING	BAKING	SOFT.	TEST	ADJ.
NO.		QUALITY	QUALITY	EQUIV.	WT.	YIELD
		SCORE	SCORE	SCORE	LB/BU	%
	Nursery Average	69.1	57.1	57.4	61.24	69.78