



UNITED STATES DEPARTMENT OF AGRICULTURE  
Agricultural Research Service

State Agricultural Experiment Stations, Cooperating

**2015 - 2016**

**UNIFORM SOUTHERN SOFT RED WINTER WHEAT  
NURSERY**

**Report**

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This is a joint progress report of cooperative investigations underway in the State Agricultural Experiment Stations and the Agricultural Research Service (ARS) of the U.S. Department of Agriculture containing preliminary data which have not been sufficiently confirmed to justify general release; interpretations may be modified with additional experimentation. ARS expressly does not warrant the validity of the data provided in this report coming from non-ARS sources. The report is primarily a tool for the use of the cooperators and their official staff and those persons having direct and special interest in the development of agricultural research programs.

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\* Entry #6 has the largest wheat grain protein and flour protein contents amongst the 33 entries at 12.2% and 9.9%, respectively.

**Rankings/Grade Summary**

Lab Number	Entry Number	Entry	Adjusted Flour Yield %	Adjusted Flour Yield % Rank	Adjusted Flour Yield % Grade	Cookie Diameter cm	Cookie Diameter cm Rank	Cookie Diameter cm Grade
1651578	1	AGS 2000	69.6	3	C	18.2	10	D
1651579	2	Jamestown	66.2	27	F	17.3	32	F
1651580	3	Hilliard	66.8	21	F	18.3	8	D
1651581	4	Pioneer 26R41	69.0	7	C	18.0	19	D
1651582	5	VA12W-72	66.6	23	F	18.1	14	D
1651583	6	NC11-22289	67.1	20	D	17.8	29	F
1651584	7	NC10034-11	67.6	19	D	18.6	3	C
1651585	8	TX12D4768	68.1	14	D	18.1	11	D
1651586	9	TX-EL2	70.9	1	A	18.1	12	D
1651587	10	GA071012-14E6	69.6	4	C	18.0	20	D
1651588	11	GA051207-14E53	69.8	2	B	18.1	17	D
1651589	12	GA07353-14E19	68.7	10	C	18.3	9	D
1651590	13	GAJT141-14E45	66.5	25	F	17.8	27	F
1651591	14	TN1601	65.7	29	F	18.0	18	D
1651592	15	TN1602	64.8	31	F	17.8	30	F
1651593	16	TN1604	68.9	9	C	18.5	6	C
1651594	17	VA12W-68	66.5	24	F	18.1	15	D
1651595	18	VA13W-38	69.2	5	C	18.5	4	C
1651596	19	VA13W-124	67.7	18	D	17.8	28	F
1651597	20	KWS 060	68.9	8	C	18.5	5	C
1651598	21	KWS 081	68.5	12	C	19.0	1	B
1651599	22	KWS 083	63.1	33	F	17.2	33	F
1651600	23	LA08090C-9-2	68.0	15	D	18.4	7	C
1651601	24	LA08115C-30	67.7	17	D	17.9	25	F
1651602	25	LA09011UB-2	68.6	11	C	18.0	21	D
1651603	26	DH11SRW8-48	69.0	6	C	18.9	2	B
1651604	27	ES14-0618	66.8	22	F	17.9	23	F
1651605	28	AR06473-9-4-4	68.3	13	C	18.1	13	D
1651606	29	AR06024-7-2	66.4	26	F	18.1	16	D
1651607	30	MD09W272-8-4-13-3-15	64.6	32	F	17.9	24	F
1651608	31	MD09W272-8-4-14-6	65.5	30	F	18.0	22	D
1651609	32	MD09W272-8-4-14-8	65.8	28	F	17.9	26	F
1651610	33	MD07W478-14-5	68.0	16	D	17.6	31	F

**Adjusted Flour Yield Grade  
(Based on Samples Between 2009 and 2015)**

Grade	Range	Percent
A	>70.85	15
B	9.71 to 70.8	20
C	8.23 to 69.7	30
D	6.86 to 68.2	20
F	<66.86	15

**Cookie Diameter  
(Based on Samples Between 2009 and 2015)**

Grade	Range	Percent
A	>19.25	15
B	8.83 to 19.2	20
C	8.35 to 18.8	30
D	7.94 to 18.3	20
F	<17.94	15