ADVANCED NURSERY EVALUATION

FOR SOFT WHEAT MILLING AND BAKING QUALITY

2009 CROP

Jerry Johnson - University of Georgia

Athens, GA

GAWN - Gulf Atlantic Wheat Nursery

STD = USG 3555

LAB NO.	ENTRY NO.	ENTRY	MILLING QUALITY SCORE		BAKING QUALITY SCORE		SOFT. EQUIV. SCORE			MICRO T.W. LB/BU		FLOUR YIELD %		SOFT. EQUIV. %		FLOUR PROT. %		LACTIC ACID SRC		SUCROSE SRC %		COOKIE DIAM. CM.		TOP GR.
****	STD=	USG 3555	57.59	D	34.00	F	59.43	D		57.81		68.09		59.60		9.57		129.02		108.57		17.42		4.00
920961	1	AR01008-12-2-C	80.8	A	75.0	B	68.6	C		60.9		72.7		62.8		9.51		114.8		96.3		18.65		2
920962	2	LA01005D-2-2-C	70.6	B	70.6	B	62.3	C		58.7		70.7		60.6		9.19		136.3		101.0		18.52		3
920963	3	LA01110C-J10	66.2	C	68.7	C	59.4	D		59.9		69.8		59.6		9.50		141.8		99.1		18.46		5
920964	4	LA01110D-100-6-4	62.5	C	61.3	C	56.8	D		60.0		69.1		58.7		9.40		127.5		102.8		18.24		4
920965	5	LA01110D-181-6-B	60.7	C	79.6	B	67.5	C		58.4		68.7		62.4		8.75		121.0		96.2		18.79		3
920966	6	LA01110D-208-5-C	63.7	C	91.5	A	67.4	C		58.7		69.3		62.4		8.64		123.5		95.4		19.14		4
920967	7	AGS 2060 CK	69.4	C	76.6	B	51.4	D		61.9		70.4		56.8		9.33		131.0		97.8		18.70		5
920968	8	LA01110D-84-2-C	61.4	C	79.6	B	62.5	C		59.8		68.8		60.7		8.86		130.9		95.0		18.79		7
920969	9	LA01139D-86-6-2	71.0	B	86.4	A	61.8	C		60.6		70.8		60.4		9.40		118.8		98.9		18.99		3
920970	10	LA95135 CK	59.2	D	56.7	D	71.5	B		59.4		68.4		63.8		9.36		126.3		109.6		18.10		2
920971	11	LA01164D-43-7-B	49.0	E	32.5	F	27.3	F		60.3		66.4	Q	48.4	Q	10.84		117.3		103.9		17.37		3
920972	12	LA01172D-27-5-4	78.6	B	77.5	B	80.6	A		58.4		72.3		67.0		8.60		140.8		97.1		18.72		3
920973	13	GA00067-8E35	60.3	C	69.4	C	60.5	C		60.9		68.6		60.0		9.82		128.6		97.8		18.48		2
920974	14	GA001138-8E36	79.3	B	84.5	A	59.5	D		60.7		72.4		59.6		9.53		107.7		94.4		18.93		5
920975	15	GA011493-8E18	63.4	C	73.0	B	52.8	D		61.9		69.3		57.3		9.59		108.5		102.0		18.59		5
920976	16	GA02264-8LE17	74.3	B	81.9	A	72.9	B		61.0		71.4		64.3		8.75		137.9		98.2		18.86		2
920977	17	GA011027-8LE24	49.5	E	37.2	F	64.7	C		58.2		66.5	Q	61.5		8.64		140.5		107.8		17.51		4
920978	18	GA011174-8A9	73.0	B	81.0	A	77.5	B		58.6		71.2		65.9		8.53		115.1		95.2		18.83		3
920979	19	GA981394-8A37	63.7	C	65.6	C	61.8	C		60.2		69.3		60.4		8.67		126.6		97.9		18.37		5
920980	20	GA02328-8A21	66.1	C	40.6	E	52.0	D		61.9		69.8		57.0		10.23		104.1		101.6		17.62		6
920981	21	GA001138-8E37	74.7	B	91.2	A	58.9	D		60.2		71.5		59.4		9.62		111.3		93.6		19.14		3
920982	22	GA011124-8LE32	60.4	C	51.5	D	52.9	D		61.4		68.6		57.3		10.68		146.2		103.9		17.94		4
920983	23	GA011124-8LE28	61.2	C	49.1	E	52.8	D		61.6		68.8		57.3		10.80		145.0		100.6		17.87		3
920984	24	GA021282-8A2	66.4	C	99.3	A	69.1	C		61.2		69.8		63.0		9.57		122.8		96.3		19.38		6
920985	25	NC06-19556	48.6	E	68.5	C	51.6	D		59.9		66.3	Q	56.9		9.63		110.9		102.1		18.45		4
920986	26	NC05-19896	68.9	C	76.4	B	54.6	D		60.0		70.4		57.9		9.29		121.0		93.8		18.69		5
920987	27	NC05-23015	66.9	C	80.6	A	55.4	D		60.2		69.9		58.2		9.36		123.2		91.8		18.82		3

ADVANCED NURSERY EVALUATION

FOR SOFT WHEAT MILLING AND BAKING QUALITY

2009 CROP

Jerry Johnson - University of Georgia

Athens, GA

GAWN - Gulf Atlantic Wheat Nursery

STD = USG 3555

LAB NO.	ENTRY NO.	ENTRY	MILLING QUALITY SCORE		BAKING QUALITY SCORE		SOFT. EQUIV. SCORE			MICRO T.W. LB/BU		FLOUR YIELD %		SOFT. EQUIV. %		FLOUR PROT. %		LACTIC ACID SRC		SUCROSE SRC %		COOKIE DIAM. CM.		TOP GR.
****	STD=	USG 3555	57.59	D	34.00	F	59.43	D		57.81		68.09		59.60		9.57		129.02		108.57		17.42		4.00
920988	28	NC06-22379	60.9	C	56.0	D	55.8	D		60.5		68.8		58.3		10.06		127.2		95.9		18.08		4
920989	29	NC06-20244	57.0	D	69.0	C	55.5	D		60.8		68.0		58.2		10.37		132.6		101.9		18.47		4
920990	30	NC06-20288	58.9	D	85.2	A	52.6	D		59.7		68.3		57.2		10.01		114.4		92.7		18.95		5
920991	31	NC06-20401	51.3	D	31.8	F	41.2	E		60.7		66.8	*	53.2	*	10.48		129.9		107.4		17.35		1
920992	32	NC06-22003	51.1	D	26.2	F	40.3	E		61.0		66.8	*	52.9	Q	10.05		126.0		106.0		17.18	*	2
920993	33	NC06-21245	59.4	D	61.3	C	45.5	E		59.9		68.4		54.7	*	9.43		122.9		97.4		18.24		5
920994	34	NC05-20671	63.0	C	55.0	D	54.0	D		60.1		69.2		57.7		9.67		111.5		94.8		18.05		4
920995	35	NC05-23993	68.8	C	64.9	C	55.3	D		60.2		70.3		58.2		10.14		127.8		96.0		18.35		6
920996	36	NC05-22804	59.9	D	63.6	C	63.7	C		59.7		68.5		61.1		10.06		137.2		97.3		18.31		3
920997	37	USG3555	57.6	D	34.0	F	59.4	D		57.8		68.1		59.6		9.57		129.0		108.6		17.42		4
920998	38	SCAR99050B1	59.5	D	65.1	C	49.9	E		59.3		68.5		56.3	*	9.87		119.4		98.2		18.35		5
920999	39	SCAR99080E1	54.9	D	55.5	D	56.6	D		58.9		67.6		58.6		10.20		103.9		99.9		18.06		3
921000	40	SCAR99103N1	64.1	C	67.6	C	60.6	C		59.3		69.4		60.0		9.61		115.0		95.1		18.43		6
921001	41	SCAR99143A1	57.3	D	65.9	C	56.7	D		60.1		68.0		58.6		10.18		114.1		103.6		18.37		3
921002	42	SCAR99175B1	72.5	B	87.7	A	77.3	B		57.4		71.1		65.9		8.86		115.6		94.4		19.03		4
921003	43	SCAR99180A1	77.7	B	79.1	B	64.0	C		60.4		72.1		61.2		9.49		115.8		96.5		18.77		5
921004	44	SCTX98-17A1	54.6	D	66.3	C	63.5	C		60.0		67.5		61.0		9.61		142.5		103.5		18.39		3
921005	45	SCTX98-27A1	62.4	C	52.6	D	43.4	E		58.7		69.1		54.0	*	9.78		131.5		103.9		17.98		3
921006	46	SCTX98-27B1	61.9	C	88.8	A	47.1	E		59.6		68.9		55.3	*	9.88		119.0		96.6		19.06		5
921007	47	SCTX98-27C1	64.4	C	71.4	B	47.7	E		59.9		69.4		55.5	*	9.81		118.9		95.8		18.54		4
921008	48	SCTX98-56G1	65.4	C	75.6	B	53.7	D		59.3		69.6		57.6		8.97		115.5		98.3		18.66		6
921009	49	SCTX98-5B1	77.5	B	74.7	B	60.7	C		61.1		72.1		60.1		9.82		109.2		97.8		18.64		5
921010	50	AR99174-5-1	75.8	B	62.2	C	50.6	D		58.5		71.7		56.5		10.07		91.7		94.0		18.27		4
921011	51	AR990044-3-1	77.0	B	64.8	C	50.5	D		58.8		72.0		56.5		10.21		89.5		96.2		18.34		5
921012	52	AR99015-2-1	63.0	C	53.6	D	65.8	C		60.0		69.2		61.8		9.76		122.1		97.4		18.01		4
921013	53	AR99009-3-2	57.9	D	39.7	F	50.0	D		60.0		68.1		56.3	*	9.95		108.3		98.6		17.59		5
921014	54	AR99039-2-1	73.7	B	67.2	C	59.7	D		59.4		71.3		59.7		9.52		112.0		91.1		18.41		5

ADVANCED NURSERY EVALUATION

FOR SOFT WHEAT MILLING AND BAKING QUALITY

2009 CROP

Jerry Johnson - University of Georgia

Athens, GA

GAWN - Gulf Atlantic Wheat Nursery

STD = USG 3555

LAB NO.	ENTRY NO.	ENTRY	MILLING QUALITY SCORE		BAKING QUALITY SCORE		SOFT. EQUIV. SCORE			MICRO T.W. LB/BU		FLOUR YIELD %		SOFT. EQUIV. %		FLOUR PROT. %		LACTIC ACID SRC		SUCROSE SRC %		COOKIE DIAM. CM.		TOP GR.
****	STD=	USG 3555	57.59	D	34.00	F	59.43	D		57.81		68.09		59.60		9.57		129.02		108.57		17.42		4.00
921015	55	AR99238-4-1	62.6	C	42.7	E	62.7	C		60.1		69.1		60.7		9.70		139.8		103.1		17.68		3
921016	56	AR99138-7-1	65.3	C	59.4	D	63.6	C		61.2		69.6		61.1		9.68		148.6		99.2		18.18		2
921017	57	AR99015-3-3	65.5	C	31.2	F	66.8	C		60.0		69.7		62.2		9.67		130.7		108.3		17.33		2
921018	58	AR99110-11-4	89.5	A	-33.9	F	10.4	F		59.5		74.5		42.5	Q	11.08		97.2		105.0		15.38	Q	0
921019	59	AR98088-1-2	68.9	C	59.9	D	57.5	D		59.8		70.3		58.9		9.11		103.3		93.1		18.20		4
921020	60	AR98068-4-1	66.5	C	58.4	D	49.6	E		60.3		69.9		56.2	*	9.93		118.1		96.8		18.15		3
921021	61	AR00120-11-1	75.3	B	76.0	B	66.8	C		56.5	*	71.6		62.2		9.17		122.8		95.2		18.68		3
921022	62	VA04W-306	59.7	D	67.4	C	55.2	D		58.9		68.5		58.1		9.18		119.1		96.2		18.42		4
921023	63	VA06W-6	63.6	C	59.5	D	63.4	C		60.0		69.3		61.0		10.77		109.7		98.9		18.18		3
921024	64	VA06W-194	61.3	C	69.5	C	62.7	C		59.2		68.8		60.8		9.27		143.5		99.3		18.48		3
921025	65	VA06W-256	75.0	B	76.5	B	79.0	B		59.1		71.6		66.5		9.33		138.0		97.9		18.69		3
921026	66	VA06W-423	74.4	B	63.5	C	79.2	B		59.1		71.4		66.5		9.08		147.4		102.9		18.30		3
921027	67	VA06W-412	60.7	C	82.3	A	70.6	B		60.4		68.7		63.5		9.08		135.5		99.5		18.87		4
921028	68	VA07W-27	65.2	C	67.0	C	76.3	B		59.0		69.6		65.5		9.09		125.2		104.3		18.41		4
921029	69	VA07W-83	72.8	B	75.9	B	67.6	C		59.5		71.1		62.5		9.61		135.7		99.6		18.68		4
921030	70	VA07W-138	47.6	E	21.2	F	53.5	D		59.1		66.1	Q	57.5		10.14		151.7		116.1		17.04	*	3
921031	71	VA07W-214	54.8	D	62.9	C	59.8	D		60.2		67.5		59.7		9.33		149.3		110.3		18.29		3
921032	72	VA07W-347	65.9	C	67.2	C	71.6	B		59.4		69.7		63.9		8.93		142.9		103.9		18.41		4
921033	73	VA07W-415	73.1	B	76.3	B	63.6	C		59.1		71.2		61.1		9.04		128.2		103.2		18.69		4
921034	74	SS8641 CK	59.7	D	77.6	B	51.7	D		60.1		68.5		56.9		10.06		138.5		100.5		18.72		4
		average	64.93		64.20		58.74			59.81		69.55		59.36		9.60		124.42		99.49		18.32		3.78

ADVANCED EVALUATION

FOR SOFT WHEAT MILLING AND BAKING QUALITY

2009 CROP

Jerry Johnson - University of Georgia

Athens, GA

GAWN - Gulf Atlantic Wheat Nursery

GRAIN CONDITION SCALE

FHB, SPROUTING and BLACK POIN

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

SHRIVELING

0	None
1	Some
2	Moderate
3	Heavy

LAB NO.	ENTRY NO.	ENTRY	FHB (0-3)	WEATHERING (Yes/No)	SPROUTING (0-3)	BLACK POINT (0-3)	SHRIVELING AFTER CLEANING (0-3)	COLOR	COMMENTS
920961	1	AR01008-12-2-C	1	y	0	0	1	red	
920962	2	LA01005D-2-2-C	0	y	0	0	1	red	black dots on some kernals. Fungus?
920963	3	LA01110C-J10	2	y	0	2	2	red	
920964	4	LA01110D-100-6-4	1	y	0	1	2	red	black dots on some kernals. Fungus?
920965	5	LA01110D-181-6-B	2	y	0	0	0	red	
920966	6	LA01110D-208-5-C	1	y	0	1	0	red	
920967	7	AGS 2060 CK	2	y	0	0	1	red	
920968	8	LA01110D-84-2-C	1	y	0	2	1	red	grayish end of some kernals. fungus?
920969	9	LA01139D-86-6-2	1	y	0	1	1	red	black dots on some kernals. Fungus?
920970	10	LA95135 CK	2	y	0	0	1	red	
920971	11	LA01164D-43-7-B	0	y	0	1	2	red	grayish end of some kernals. fungus?
920972	12	LA01172D-27-5-4	0	y	0	1	1	red	
920973	13	GA00067-8E35	1	y	0	1	2	red	
920974	14	GA001138-8E36	2	y	0	2	0	red	
920975	15	GA011493-8E18	2	y	0	1	1	red	
920976	16	GA02264-8LE17	2	y	0	1	0	red	
920977	17	GA011027-8LE24	1	y	0	1	0	red	black dots on some kernals. Fungus?
920978	18	GA011174-8A9	1	y	0	0	1	red	
920979	19	GA981394-8A37	0	y	0	0	0	red	
920980	20	GA02328-8A21	1	y	0	0	2	red	
920981	21	GA001138-8E37	2	y	0	2	2	red	
920982	22	GA011124-8LE32	1	y	0	0	1	red	black dots on some kernals. Fungus?
920983	23	GA011124-8LE28	2	y	0	0	1	red	
920984	24	GA021282-8A2	2	y	0	2	0	red	
920985	25	NC06-19556	2	y	0	0	1	red	
920986	26	NC05-19896	1	y	0	0	1	red	
920987	27	NC05-23015	1	y	0	0	2	red	
920988	28	NC06-22379	1	y	0	0	2	red	
920989	29	NC06-20244	1	y	0	1	2	red	grayish end of some kernals. fungus?
920990	30	NC06-20288	1	y	0	0	1	red	
920991	31	NC06-20401	0	y	0	0	1	red	

ADVANCED EVALUATION

FOR SOFT WHEAT MILLING AND BAKING QUALITY

2009 CROP

Jerry Johnson - University of Georgia

Athens, GA

GAWN - Gulf Atlantic Wheat Nursery

LAB NO.	ENTRY NO.	ENTRY	FHB (0-3)	WEATHERING (Yes/No)	SPROUTING (0-3)	BLACK POINT (0-3)	SHRIVELING AFTER CLEANING (0-3)	COLOR	COMMENTS
920992	32	NC06-22003	1	y	0	0	2	red	
920993	33	NC06-21245	0	y	0	0	1	red	
920994	34	NC05-20671	1	y	0	0	1	red	
920995	35	NC05-23993	2	y	0	0	2	red	
920996	36	NC05-22804	2	y	0	1	2	red	
920997	37	USG3555	1	y	0	0	2	red	
920998	38	SCAR99050B1	2	y	0	0	2	red	black dots on some kernals. Fungus?
920999	39	SCAR99080E1	2	y	0	0	1	red	
921000	40	SCAR99103N1	1	y	0	1	1	red	black dots on some kernals. Fungus?
921001	41	SCAR99143A1	1	y	0	0	2	red	
921002	42	SCAR99175B1	2	y	0	0	1	red	
921003	43	SCAR99180A1	1	y	0	0	2	red	
921004	44	SCTX98-17A1	1	y	0	0	0	red	
921005	45	SCTX98-27A1	0	y	0	0	2	red	
921006	46	SCTX98-27B1	0	y	0	0	1	red	
921007	47	SCTX98-27C1	1	y	0	0	2	red	
921008	48	SCTX98-56G1	2	y	0	1	2	red	
921009	49	SCTX98-5B1	2	y	0	0	1	red	
921010	50	AR99174-5-1	2	y	0	0	1	red	
921011	51	AR990044-3-1	1	y	0	0	1	red	
921012	52	AR99015-2-1	0	y	0	1	1	red	
921013	53	AR99009-3-2	1	y	0	2	2	red	
921014	54	AR99039-2-1	2	y	0	0	2	red	
921015	55	AR99238-4-1	1	y	0	1	1	red	
921016	56	AR99138-7-1	1	y	0	1	1	red	
921017	57	AR99015-3-3	2	y	0	0	1	red	
921018	58	AR99110-11-4	2	y	0	0	2	red	
921019	59	AR98088-1-2	0	y	0	0	0	red	
921020	60	AR98068-4-1	2	y	0	0	1	red	
921021	61	AR00120-11-1	1	y	0	0	2	red	
921022	62	VA04W-306	1	y	0	0	1	red	

GRAIN CONDITION SCALE

FHB, SPROUTING and BLACK POIN

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

SHRIVELING

0	None
1	Some
2	Moderate
3	Heavy

ADVANCED EVALUATION

FOR SOFT WHEAT MILLING AND BAKING QUALITY

2009 CROP

Jerry Johnson - University of Georgia

Athens, GA

GAWN - Gulf Atlantic Wheat Nursery

LAB NO.	ENTRY NO.	ENTRY	FHB (0-3)	WEATHERING (Yes/No)	SPROUTING (0-3)	BLACK POINT (0-3)	SHRIVELING AFTER CLEANING (0-3)	COLOR	COMMENTS
921023	63	VA06W-6	0	y	0	0	2	red	
921024	64	VA06W-194	2	y	0	0	1	red	black dots on some kernals. Fungus?
921025	65	VA06W-256	2	y	0	0	1	red	
921026	66	VA06W-423	2	y	0	1	0	red	
921027	67	VA06W-412	1	y	1	1	1	red	
921028	68	VA07W-27	1	y	0	1	1	red	black dots on some kernals. Fungus?
921029	69	VA07W-83	1	y	0	0	0	red	
921030	70	VA07W-138	1	y	0	0	1	red	
921031	71	VA07W-214	0	y	0	0	0	red	
921032	72	VA07W-347	2	y	0	1	1	red	
921033	73	VA07W-415	1	y	0	0	1	red	
921034	74	SS8641 CK	1	y	0	2	1	red	

GRAIN CONDITION SCALE

FHB, SPROUTING and BLACK POIN

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

SHRIVELING

0	None
1	Some
2	Moderate
3	Heavy

ADVANCED NURSERY
EVALUATION SUMMARY
2009 CROP

Jerry Johnson - University of Georgia
Athens, GA
GAWN - Gulf Atlantic Wheat Nursery

		STD.		AVG.	
		DATA		DATA	
MILLING QUALITY SCORE		57.59	D	64.93	
BAKING QUALITY SCORE		34.00	F	64.20	
SE SCORE		59.43	D	58.74	

		STD.		AVG.	ADJ.	NOTATION	
		DATA		DATA	L.S.D.	BEGINS	
						*	Q
TEST WEIGHT		57.81		59.81	1.12	56.69	55.57
FLOUR YIELD		68.09		69.55	0.73	67.35	66.62
SOFTNESS EQUIV.		59.60		59.36	3.21	56.40	53.19
FLOUR PROTEIN		9.57		9.60	0.77	10.34	11.12
SUCROSE SRC		108.57		99.49			
LACTIC ACID RETENTION		129.02		124.42			
COOKIE DIAMETER		17.42		18.32	0.23	17.19	16.95

		A	B	C	D	E	F	TOTAL
MILLING SCORE		1	7	19	10	3	0	
BAKING SCORE		9	8	11	5	2	5	40
SOFTNESS EQUIV. SCORE		1	3	12	19	4	1	

ADVANCED NURSERY EVALUATION
FOR SOFT WHEAT MILLING AND BAKING QUALITY
2009 Crop

Jerry Johnson - University of Georgia

Athens, GA

GAWN - Gulf Atlantic Wheat Nursery

ENTRY	MILLING QUALITY SCORE	BAKING QUALITY SCORE	SOFT. EQUIV. SCORE	TEST WT. LB/BU	ADJ. YIELD %	SOFT. EQUIV. %	FLOUR PROT. %	LACTIC ACID SRC	SUCROSE SRC %	COOKIE DIAM. CM.	TOP GR.
Nursery Average	64.93	64.20	58.74	59.81	69.55	59.36	9.60	124.42	99.49	18.32	3.78
Allis Database - USG 3555	57.59	34.00	59.43	63.64	76.10		8.89	103.10		16.82	
USG 3555	57.59	34.00	59.43	57.81	68.09	59.60	9.57	129.02	108.57	17.42	4.00
USG 3555 - Average	62.74	40.33	55.58	61.60	70.14	54.21	8.87	110.99	103.99	18.08	4.43
USG 3555 - Standard Deviation	1.83	8.81	7.24	1.26	0.81	1.50	0.74	3.88	7.33	0.37	0.98
SS 8641	59.73	77.56	51.74	60.05	68.51	56.92	10.06	138.52	100.48	18.72	4.00
SS 8641 - Average	66.08	45.59	51.01	62.44	69.36	53.89	9.26	123.35	101.89	18.33	5.00
SS 8641 - Standard Deviation	8.13	28.71	3.49	0.85	0.90	0.26	0.05	2.45	2.23	0.08	0.00

Conditional formatting set:

Blue = values less than two standard deviations from the mean of the database average

Black = values greater than two standard deviations from the mean of the database average