

THREE YEARS QUALITY DATA (2013-14 to 2014-15)

QUALITY CHARACTERS OF *T.Durum* ENTRIES

Sr. No.	Variety	Grain Appearance (Max Score 10)				Test Weight (Kg/hl)				Sedimentation Value (ml)				Protein Content (%)			
		12-13	13-14	14-15	Mean	12-13	13-14	14-15	Mean	12-13	13-14	14-15	Mean	12-13	13-14	14-15	Mean
NWPZ (ITS)																	
1	HD 4730	5.8	6.6	6.6	6.3	81.5	80.0	80.3	80.6	42	38	35	38	11.3	11.0	11.1	11.1
2	PDW 233 (C)	-	6.4	6.8	6.6	-	79.0	78.5	78.8	-	41	37	39	-	11.2	12.3	11.7
3	PDW 291 (C)	-	6.9	7.2	7.1	-	80.2	80.1	80.2	-	31	31	31	-	11.5	11.9	11.7
4	PDW 314 (C)	5.5	6.4	6.8	6.2	79.1	81.0	79.9	80.0	43	35	38	39	11.6	10.5	12.0	11.4
5	HD 2967 (C)	5.6	6.2	6.0	5.9	79.7	77.6	76.3	77.9	38	55	54	49	11.7	11.9	12.4	12.0
6	WH 1105 (C)	-	-	6.3	6.3	-	-	78.0	78.0	-	-	58	58	-	-	11.9	11.9
CZ (ITS)																	
1	HD 4728	6.6	7.4	7.6	7.2	83.7	83.7	81.4	82.9	41	33	32	35	11.7	11.0	11.8	11.5
2	HD 4730	6.6	7.1	7.5	7.1	83.5	83.2	81.8	82.8	42	30	33	35	11.8	10.8	12.0	11.5
3	HI 8498 (C)	6.5	7.5	7.4	7.1	83.9	84.5	81.4	83.3	45	32	33	37	12.0	11.8	12.4	12.1
4	MPO 1215 (C)	-	7.5	7.2	7.4	-	83.8	80.6	82.2	-	33	34	34	-	11.6	12.0	11.8
5	HI 8737 (I)	-	7.2	7.1	7.2	-	84.2	81.4	82.8	-	33	36	35	-	11.2	12.0	11.6
PZ (RTS)																	
1	MACS 3927	8.0	8.2	7.2	7.8	-	82.5	83.0	82.8	16	28	26	23	14.2	13.0	10.7	12.6
2	AKDW 2997-16 (C)	6.9	8.0	7.4	7.4	-	81.8	81.7	81.8	30	38	38	35	12.3	12.1	11.1	11.8
3	UAS 446 (I)	-	8.2	7.6	7.9	-	82.0	83.5	82.8	-	38	40	39	-	13.6	10.5	12.0

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Sr. No.	Variety	Yellow Berry Incidence (%)				Yellow Pigment (ppm)				γ-gliadin	Hardness Index
		12-13	13-14	14-15	Mean	12-13	13-14	14-15	Mean		
NWPZ (ITS)											
1	HD 4730	8.2	34.0	24.5	22.2	6.00	5.96	6.89	6.28	45	86
2	PDW 233 (C)	-	11.7	4.9	8.3	-	7.81	7.84	7.83	45	92
3	PDW 291 (C)	-	17.1	8.6	12.9	-	5.42	5.69	5.56	45	94
4	PDW 314 (C)	9.1	24.5	11.3	15.0	5.40	4.98	5.79	5.39	45	86
5	HD 2967 (C)	4.4	0.2	0.2	1.6	4.60	3.07	3.98	3.88	<i>B. Wheat</i>	64
6	WH 1105 (C)	-	-	0.2	0.2	-	-	3.98	3.98	<i>B. Wheat</i>	68
CZ (ITS)											
1	HD 4728	2.9	19.7	10.0	10.9	6.40	6.08	4.59	5.69	45	81
2	HD 4730	5.2	20.2	13.6	13.0	5.70	6.21	4.46	5.46	45	84
3	HI 8498 (C)	6.0	20.6	6.8	11.1	5.50	4.63	4.74	4.96	45	84
4	MPO 1215 (C)	-	19.2	4.0	11.6	-	5.03	5.94	5.49	45	86
5	HI 8737 (I)	-	22.3	10.5	16.4	-	5.85	5.94	5.90	45	86
PZ (RTS)											
1	MACS 3927	2.8	1.2	23.3	9.1	4.36	4.74	5.06	4.72	42	84
2	AKDW 2997-16 (C)	4.4	6.2	18.2	9.6	3.18	3.71	4.21	3.70	45	94
3	UAS 446 (I)	-	0.1	1.4	0.8	-	5.40	6.19	5.80	45	91

ONE YEAR QUALITY DATA (2014-15)
QUALITY CHARACTERS OF *T.Durum* ENTRIES

		TRITONAL QUALITY OF T.durum ENTR		COOKING QUALITY OF PASTA PRODUCT FROM <i>T. durum</i> ENTRIES					
Sr. No.	Variety	Iron (ppm)	Zinc (ppm)	Cooking Time (min./sec.)	Water Absorption (%)	Water uptake Ratio	Gruel Solid Loss (%)	Stickiness	Overall Acceptability (Out of 9.0)
		2014-15							
NWPZ (ITS)									
1	HD 4730	38.8	41.0	11:50	124	1.24	1.97	PS	7.00
2	PDW 233 (C)	39.0	43.8	12:05	127	1.27	1.52	NS	7.75
3	PDW 291 (C)	39.4	45.0	12:30	129	1.29	2.05	PS	6.75
4	PDW 314 (C)	36.3	42.1	11:45	123	1.23	1.84	NS	7.25
5	HD 2967 (C)	38.9	39.4	10:20	112	1.12	3.10	S	5.50
6	WH 1105 (C)	41.7	42.8	10:25	113	1.13	3.17	S	5.50
CZ (ITS)									
1	HD 4728	40.5	38.7	10:25	117	1.17	2.22	PS	6.50
2	HD 4730	40.8	39.6	11:10	121	1.21	2.35	PS	6.25
3	HI 8498 (C)	41.0	42.2	10:50	120	1.20	2.81	NS	5.75
4	MPO 1215 (C)	40.3	39.3	11:40	122	1.22	1.67	NS	7.50
5	HI 8737 (I)	40.8	36.8	11:30	122	1.22	1.91	NS	7.25
PZ (RTS)									
1	MACS 3927	42.2	44.1	11:00	119	1.19	2.57	PS	6.00
2	AKDW 2997-16 (C)	36.8	36.3	12:20	128	1.28	2.12	PS	6.75
3	UAS 446 (I)	43.1	41.0	12:00	126	1.26	1.72	NS	7.50