

MILLING AND BAKING-HARD SPRING WHEAT, 2002

Table 38. Percent flour protein for hard spring wheat, 2002.

Variety	----- Flour Protein (14% mb) -----							Average
	Twin Falls	Rupert	Aberdeen	Idaho Falls	Ashton	Ririe	Soda Springs	
Hard Red Spring Wheat								
Hank	10.8	12.7	11.2	11.7	11.3	17.3	14.1	12.7
IDO545	---	---	10.8	---	---	17.5	13.8	14.0
IDO557	10.9	12.4	11.7	11.6	11.5	16.7	13.3	12.6
IDO566	10.1	12.2	10.7	10.8	10.7	16.6	12.9	12.0
Iona	10.2	12.2	10.1	11.8	11.6	17.2	13.4	12.4
Jefferson	11.3	11.8	10.3	10.8	11.6	17.3	14.2	12.5
Rick	9.3	11.1	9.2	10.2	10.4	14.6	12.3	11.0
Saxon	10.6	11.9	10.8	11.0	11.7	17.5	11.4	12.1
Scarlet	10.2	11.3	9.8	11.5	11.3	16.6	12.7	11.9
SX1501B	8.2	10.0	9.0	9.7	9.7	15.7	9.5	10.3
SX1502B	10.4	11.9	10.6	11.2	11.6	16.2	11.4	11.9
SX1503B	9.1	10.7	8.5	9.7	10.0	13.7	10.5	10.3
Tara 2002	10.7	11.8	10.4	11.4	12.4	17.4	14.1	12.6
WA007859	10.7	12.1	11.2	12.2	12.4	17.9	12.7	12.7
Westbred 936	10.7	12.3	11.4	11.7	11.3	17.4	12.9	12.5
Zeke	10.4	11.6	9.5	10.5	11.4	16.8	13.0	11.9
Hard White Spring Wheat								
Blanca Grande	10.9	12.1	10.0	11.5	11.6	15.3	13.1	12.1
GM40002	10.6	11.5	10.2	9.7	11.8	16.7	12.5	11.9
GM40003	10.6	11.2	9.8	10.2	10.5	15.3	12.0	11.4
IDO377s	9.4	11.4	9.8	10.8	10.8	17.5	11.8	11.6
Klasic	10.0	12.0	10.6	10.1	10.5	17.2	13.3	12.0
Lolo	9.6	10.9	8.4	10.4	10.8	17.2	12.6	11.4
Macon (WA8799)	9.7	11.7	9.9	10.2	10.9	16.5	13.0	11.7
ML181,A-1-38	9.4	10.5	10.6	10.1	---	---	---	10.2
Plata	9.6	11.9	9.7	10.3	11.4	16.8	13.8	11.9
Pristine	10.0	12.2	10.6	11.4	10.8	16.4	13.1	12.1
Winsome	9.2	10.2	9.6	10.2	10.3	16.2	12.3	11.1
YU995-231W	10.1	11.1	9.3	10.4	9.4	---	---	10.1

Average

10.1

11.6

10.1

10.8

11.1

16.6

12.7

11.8