



### Washington Wheat Commission (WWC)

*The G and E Study is financially supported by the WWC. For more information, contact the WWC office.*

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## 2009 WASHINGTON PREFERRED SPRING WHEAT VARIETIES

*based on end-use quality*



*provided courtesy of the  
Washington Wheat Commission*

*For agronomic information, please consult: 1) the Washington State Crop Improvement Association Certified Seed Buying Guide; 2) WSU Uniform Cereal Variety Testing Program (<http://variety.wsu.edu>).*

## 2009 Quality Rankings

Varieties are listed by statistical quality rankings by class. When making a decision between varieties with similar agronomic characteristics and grain yield potential, choose the variety with the higher quality ranking. This will help to increase the overall quality and desirability of Washington wheat.

**Most Desirable**—*These varieties generally have high test weights, appropriate protein content, and excellent milling and end-use properties.*

**Desirable**—*The kernel, milling, and end-use qualities of these varieties range from good to very good. The quality attributes of these varieties are desirable in international trade.*

**Acceptable**—*The kernel, milling, and end-use qualities of these varieties range from acceptable to good. Individual varieties may possess minor flaws. The quality attributes of these varieties are acceptable in international trade.*

**Least Desirable**—*One or more critical flaws in quality are present in these varieties. The intrinsic quality of PNW wheat will be improved if these varieties are not planted.*

These rankings are based on the results of the *Genotype and Environment Study (G&E)* conducted by the USDA Western Wheat Quality Laboratory and the WSU Wheat Quality Program, including relevant breeding nurseries.

End-use quality determinations were based on results from grain, milling and product quality tests.

*The quality scores presented here reflect a minimum of three years of data in the G&E study, using a reference variety for each class.* The scores are reviewed yearly as new data becomes available, and are subject to change. Varieties not listed have not been tested or have less than three years of data. For complete results, please visit the website: [www.wsu.edu/~wwql/php/index.php](http://www.wsu.edu/~wwql/php/index.php)

Variations in states' rankings may occur because different and appropriate groups of trial sites were used to calculate the quality scores for each state. Changes in lists may result from differences in environmental conditions.

### Soft White Spring

Eden (club).....	Most Desirable
Jubilee.....	Most Desirable
Zak.....	Most Desirable
Challis.....	Most Desirable
Louise.....	Most Desirable
Alturas.....	Most Desirable
Whit.....	Most Desirable
Nick.....	Desirable
Wakanz.....	Desirable
Wawawai.....	Desirable
Alpowa.....	Desirable
Penewawa.....	Least Desirable

### Hard Red Spring

Hollis.....	Most Desirable
TARA2002.....	Most Desirable
Hank.....	Most Desirable
Jerome.....	Most Desirable
Scarlet.....	Desirable
Jefferson.....	Desirable
Kelse.....	Desirable
WB926.....	Desirable
Buck Pronto.....	Desirable
Express.....	Acceptable

### Hard White Spring<sup>1</sup>

Macon.....	Most Desirable
Blanca Grande <sup>2</sup> .....	Desirable
Otis.....	Desirable
Winsome.....	Desirable
Lolo.....	Acceptable
ID377S.....	Least Desirable

<sup>1</sup>Hard white wheats are scored for export quality requirements such as bread and noodle quality.

<sup>2</sup>Can exhibit late maturity alpha amylase.