

HARD RED WINTER

DATOS DE LA COSECHA CALIFORNIA

DATOS DE EXPORTACIÓN

| | MEDIA PROTEÍNA ¹ | | ALTA PROTEÍNA ¹ | | GOLFO | | PNW | |
|---|-----------------------------|-----------|----------------------------|-----------|-----------|-----------|-----------|-----------|
| | 2019 | 2018 | 2019 | 2018 | 2019 | 2018 | 2019 | 2018 |
| DATOS DE GRADO DEL TRIGO: | | | | | | | | |
| Peso específico (lb/bu) | 62.5 | 62.8 | 62.2 | 61.9 | 60.7 | 60.8 | 62.6 | 63.0 |
| (kg/hl) | 82.2 | 81.8 | 81.8 | 81.3 | 79.8 | 80.0 | 82.3 | 82.9 |
| Granos dañados (%) | 0.1 | 0.0 | 0.1 | 0.1 | 0.7 | 0.9 | 0.1 | 0.1 |
| Materia extraña (%) | 0.1 | 0.2 | 0.1 | 0.2 | 0.2 | 0.2 | 0.1 | 0.1 |
| Encogidos y quebrados (%) | 0.7 | 0.6 | 0.8 | 1.1 | 1.2 | 1.5 | 1.1 | 1.0 |
| Defectos totales (%) | 0.8 | 0.8 | 1.0 | 1.3 | 2.1 | 2.7 | 1.2 | 1.2 |
| Grado | 1 HRW | 1 HRW | 1 HRW | 1 HRW | 1 HRW | 1 HRW | 1 HRW | 1 HRW |
| DATOS DEL TRIGO NO RELACIONADOS CON EL GRADO: | | | | | | | | |
| Dockage (%) | 0.9 | 0.9 | 0.9 | 1.3 | 0.6 | 0.6 | 0.3 | 0.3 |
| Humedad (%) | 9.2 | 8.3 | 9.3 | 8.3 | 11.6 | 11.3 | 9.9 | 10.1 |
| Proteína (%) humedad 12%/0% | 11.8/13.4 | 12.4/14.1 | 12.9/14.7 | 13.3/15.2 | 11.4/13.0 | 11.6/13.2 | 11.9/13.5 | 11.8/13.4 |
| Ceniza (%) humedad 14%/0% | 1.43/1.67 | 1.51/1.76 | 1.58/1.83 | 1.57/1.82 | 1.53/1.78 | 1.50/1.74 | 1.43/1.66 | 1.37/1.59 |
| Peso de 1000 granos (g) | 42.2 | 43.1 | 42.7 | 43.1 | 28.3 | 27.2 | 29.2 | 30.8 |
| Tamaño de grano (%) gra/med/peq | 84/15/1 | 87/13/0 | 91/9/0 | 82/18/0 | 71/28/1 | 64/34/2 | 71/28/1 | 71/28/1 |
| Caracterización de un grano: Dureza | 60.9 | 70.0 | 60.5 | 72.1 | | | | |
| Peso (mg) | 38.2 | 42.1 | 40.3 | 39.3 | | | | |
| Diámetro (mm) | 2.92 | 3.09 | 2.99 | 2.98 | | | | |
| Sedimentación (cc) | 41.0 | 52.0 | 49.0 | 55.0 | 29.1 | 28.0 | 38.9 | 38.1 |
| Falling number (s) | 321 | 360 | 316 | 382 | 408 | 462 | 402 | 439 |
| Vomitoxina (ppm) | | <0.5 | <0.5 | <0.5 | | | | |
| DATOS DE LA HARINA: | | | | | | | | |
| Extracción en molino experimental (%) | 71.3 | 67.1 | 70.2 | 67.4 | 71.0 | 71.4 | 70.4 | 71.4 |
| Color: L* | 92.3 | 92.5 | 92.5 | 93.0 | 90.1 | 89.5 | 90.5 | 89.7 |
| a* | -0.7 | -0.8 | -0.6 | -0.9 | -2.1 | -1.9 | -2.1 | -2.0 |
| b* | 7.9 | 7.3 | 7.4 | 7.7 | 9.0 | 9.3 | 8.8 | 9.4 |
| Proteína (%) humedad 14%/0% | 10.7/12.4 | 11.6/13.5 | 11.9/13.9 | 11.9/13.8 | 10.0/11.7 | 10.3/12.0 | 10.6/12.3 | 10.7/12.4 |
| Ceniza (%) humedad 14%/0% | 0.47/0.55 | 0.51/0.59 | 0.49/0.58 | 0.52/0.60 | 0.47/0.54 | 0.50/0.59 | 0.45/0.52 | 0.48/0.56 |
| Gluten húmedo (%) | 29.5 | 31.6 | 35.1 | 33.0 | 26.2 | 26.8 | 26.9 | 27.6 |
| Índice de gluten | 93 | 93 | 92 | 87 | 98 | 98 | 99 | 97 |
| Falling number (s) | 356 | 408 | 348 | 385 | 418 | 467 | 404 | 444 |
| Viscosidad amilográfica 65 g (UB) | 593 | 823 | 531 | 910 | 707 | 779 | 733 | 683 |
| Almidón dañado | 6.2 | 7.9 | 5.8 | 8.7 | | | | |
| SRC: Índice de desempeño del gluten | 0.71 | 0.69 | 0.78 | 0.72 | | | | |
| Agua / 50% sacarosa | 64/107 | 67/111 | 65/104 | 68/114 | | | | |
| 5% ácido láctico / 5% Na ₂ CO ₃ | 135/83 | 138/88 | 142/79 | 144/86 | | | | |
| PROPIEDADES DE LA MASA: | | | | | | | | |
| Farinógrafo: Tiempo máximo (min) | 6.7 | 6.8 | 6.7 | 6.6 | 6.0 | 6.2 | 6.1 | 6.0 |
| Estabilidad (min) | 10.6 | 13.4 | 13.2 | 15.1 | 11.7 | 11.7 | 10.8 | 10.2 |
| Absorción (%) | 61.4 | 63.2 | 63.0 | 64.0 | 59.2 | 59.2 | 60.7 | 61.0 |
| Alveógrafo: P (mm) | 94 | 118 | 97 | 114 | 113 | 113 | 126 | 119 |
| L (mm) | 108 | 71 | 125 | 109 | 73 | 83 | 66 | 82 |
| P/L | 0.87 | 1.66 | 0.78 | 1.05 | 1.55 | 1.36 | 1.93 | 1.46 |
| W (10 ⁻⁴ J) | 349 | 295 | 405 | 390 | 299 | 317 | 309 | 339 |
| Extensógrafo: Resistencia (UB) | 238/276 | 255/267 | 208/272 | 268/300 | | | | |
| Extensibilidad (45/135 min) (cm) | 22.5/22.3 | 21.3/21.4 | 25.6/23.0 | 22.2/19.9 | | | | |
| Área (cm ²) | 142/152 | 136/145 | 152/154 | 150/145 | | | | |
| EVALUACIÓN DEL HORNEADO: | | | | | | | | |
| Absorción: pan de caja/molde (%) | 61.5 | 63.3 | 62.5 | 64.0 | 61.2 | 61.1 | 62.5 | 62.7 |
| Grano y textura de la miga (1-10) | 8.0 | 8.0 | 8.0 | 8.0 | 7.0 | 6.5 | 7.0 | 6.5 |
| Volumen del pan (cc) | 890 | 973 | 945 | 1005 | 856 | 851 | 856 | 846 |
| NÚMERO DE MUESTRAS: | | | | | | | | |
| | | | | | 86 | 196 | 10 | 126 |

¹Rango de proteína: Baja, <11.5%; Media, 11.5 - 12.5%; Alta, >12.5%.