

Flour Tortilla Making Quality of Kansas Hard Winter Wheat Varieties — 2014

Although hard winter wheat grown in Kansas is primarily used in white pan bread production, its use in wheat flour tortillas is increasing. Sold in retail stores, restaurants, and as a component of the frozen foods market, flour tortillas represent a significant market for US wheat.

The properties of good quality tortilla flours vary from those of good quality bread flours. Many of the wheat varieties grown on significant acreage in Kansas are not ideal for white pan bread production. Identifying Kansas wheat varieties that produce good quality tortillas can increase their marketability.

Popular wheat varieties grown on 0.2 percent or more of the seeded acres in Kansas in crop year 2013 and several newly released varieties were evaluated using

a laboratory flour tortilla making test. Quality of the tortillas was categorized as *Most Desirable*, *Acceptable* or *Less Desirable* using scoring criteria based on the recommended flour tortilla quality targets of the Wheat Quality Council.

Differences in category assignment compared to other sources may be due to evaluation criteria or environmental conditions such as growing location, farming practices, and weather conditions.

For information on agronomic performance, contact your local K-State Research and Extension office or view the Kansas State University *Kansas Crop Performance Wheat Test Report* available in the 2013 Kansas Wheat Seed Book or online at www.agronomy.k-state.edu/services/crop-performance-tests/.

Flour Tortilla Making Quality

<i>Most Desirable</i>	<i>Acceptable</i>			<i>Less Desirable</i>
Clara CL	1863	Grainfield	Stout	
Everest	Antero	Greer	T153	
T158	Armour	Hitch	T154	
	Byrd	Iba	T156	
	Cedar	Jagger	TAM 111	
	Denali	LCS Mint	TAM 113	
	Fuller	Oakley CL	TAM 304	
	Gallagher	Redhawk	Tiger	
	Garrison	Robidoux	WB4558	
	Gold	Ruby Lee	Wolf	

Varieties are listed alphabetically within category. Listing order does not indicate relative differences in quality.

Most Desirable: Varieties in this category have *above average* tortilla making characteristics.

Acceptable: Varieties in this category have *average* tortilla making characteristics.

Less Desirable: Varieties in this category have *below average* tortilla making characteristics.

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