

PHYSICO-CHEMICAL AND FARINOGRAPHIC PROPERTIES OF
SOME NEW PAKISTANI WHEAT VARIETIES

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Six new Pakistani wheat varieties namely Pak-81, Faisalabad-83, Punjab-85, Pasban-90, Rohtas-90 and Inqilab-91 were tested for various physico-chemical and farinographic properties. The kernel weight, test weight and other chemical characteristics except moisture content differed significantly among wheat varieties. The moisture content ranged from 9.01 to 10.12%, ash content 1.43 to 1.94%, crude fiber 1.95 to 2.52% and crude fat 1.57 to 2.58% among the wheat varieties. The protein content showed significant variation from 11.94 to 13.24%. Both protein and dry gluten were found to be higher in Inqilab-91 and Rohtas-90. The significant variations in physico-chemical characteristics occurred due to different wheat varieties.

: INTRODUCTION breeders in the country to boost up grain production. The aim of the present study is to characterize

Wheat is a staple food in Pakistan. Since the introduction and evaluation of some new Pakistani wheat varieties for their physico-chemical and farinographic properties, there has been a significant achievement in enhancing wheat production in Pakistan. The increase in production is partly attributable to the expansion in wheat area but the major contribution towards this increase has

MATERIALS AND METHODS

been made by the development/introduction of six wheat varieties namely Pak-81, semi-dwarf, high yielding and disease resistant Faisalabad-83, Punjab-85, Pasban-90, Rohtas-90 and Inqilab-91, grown under identical conditions at Wheat Research Institute, Faisalabad

The nutritive value of some Pakistani wheat varieties has been evaluated by Khan et al. (1987). However, the detailed reviews by this study. The representative sample of each different wheat variety was tested for thousand-kernel weight. The test weight expressed in kilogram/hectoliter (kg/hl) of each wheat sample was recorded according to the method given in AACC (1983). The physical dough properties of wheat flour have been influenced either by genotypes and/or by other non-genetic factors. Since no wheat variety can stay for ever in the field due to Udy Cyclone Sample Mill and each sample was analyzed for moisture, crude protein, dry matter and ash content. Therefore, the introduction of new wheat varieties for commercial exploitation remains by following their respective standard methods always in demand. Recently a good number of wheat varieties have been developed by plant breeders and their properties of flour samples were evaluated by

80 .