

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 its inception 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

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-

wheat varieties. 90 and Inqilab-91, grown under identical conditions at Wheat Research Institute, Faisalabad

wheat varieties has been evaluated by Khan et al. (1987). However, the detailed reviews by this study. The representative sample of each different workers (Pomeranz, 1968; Anjum et al, 1976; Paliwal and Singh, 1985; Finney et al, 1987) have indicated that various physico-chemical and functional properties of wheat recorded according to the method given in flour have been influenced either by genotypes AACC (1983).

and/or by other non-genetic factors. Since no wheat variety can stay for ever in the field due to change in patterns of rust races, insect-pests, analyzed for moisture, crude protein, dry and etc. 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 properties of flour samples were evaluated by

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