

# Essais variétaux de blé d'automne 2024

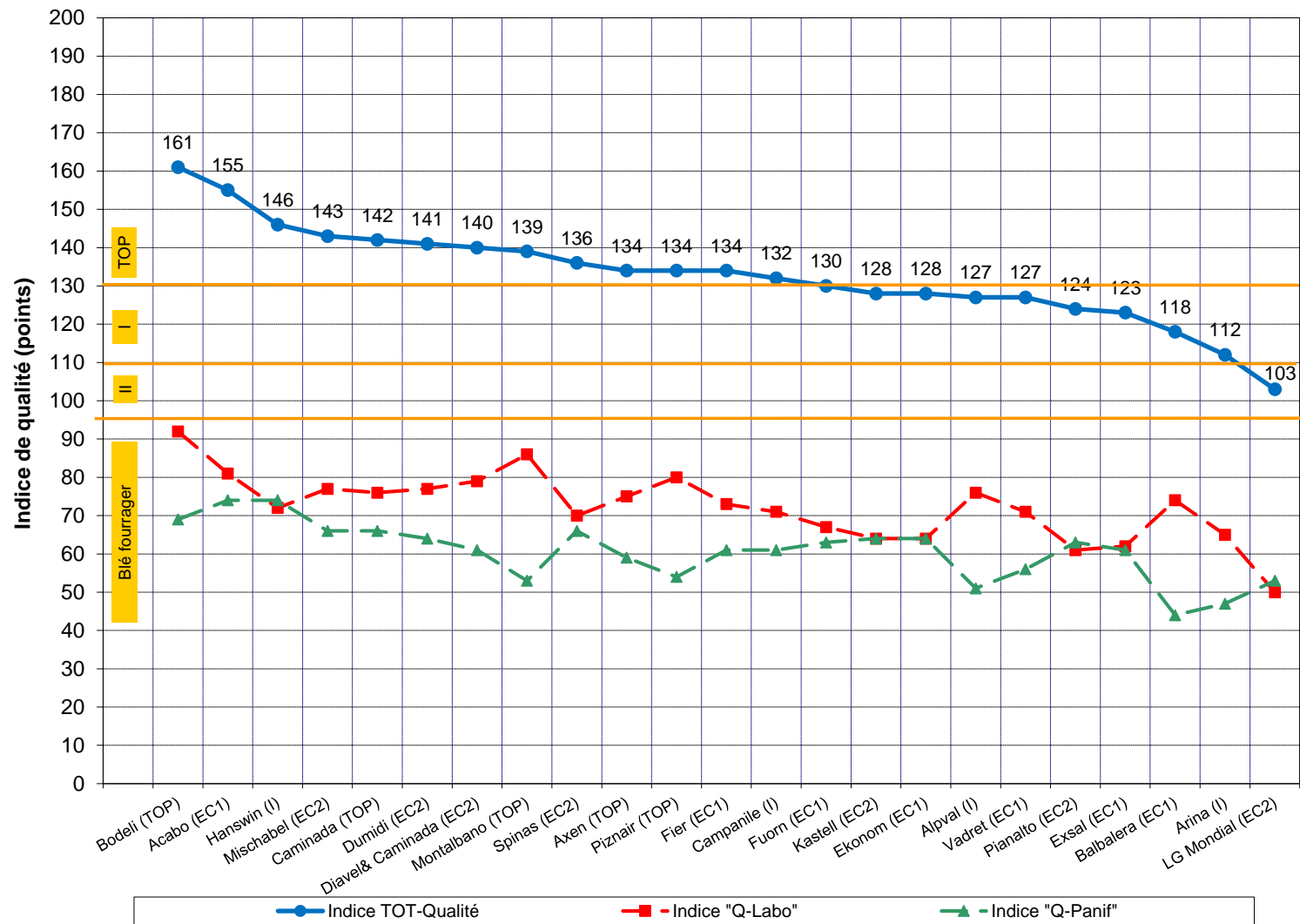
Résultats des analyses de qualité



# Variétés testées en 2024

Variétés de référence (qualité)	Témoins	1 <sup>ère</sup> année (EC1)	2 <sup>ème</sup> année (EC2)
Montalbano (TOP)	Piznair (TOP)	Fier	Diavel&Caminada
Arina (I)	Bodeli (TOP)	Fuorn	Spinas
Hanswin (I)	Axen (TOP)	Acabo	<b>Mischabel</b>
Spontan (II)	Caminada (TOP)	Vadret	(Axen+211.14074)
	Alpval (I)	Balbalera	<b>Dumidi</b>
	Campanile (I)	Exsal	(Caminada+211.14074)
		Ekonom	Pianalto
			Kastell
			LG Mondial

# Indices de qualité 2024



# Résultats des analyses de qualité 2024

	Bodeli (TOP)	Acabo (EC1)	Hanswin (I)	Mischabel (EC2)	Caminada (TOP)	Dumidi (EC2)	Diavel& Caminada (EC2)	Montalbano (TOP)	Spinas (EC2)	Axen (TOP)	Piznair (TOP)	Fier (EC1)
Zélény (ml)	73	73	69	73	70	71	70	71	64	72	68	66
Protéines (%)	17.1	14.7	13.2	13.4	14.2	14.5	14.4	14.9	13.4	13.7	15.8	13.6
Gluten (%)	35.4	34.6	32.0	32.4	33.2	33.0	33.7	37.0	31.1	32.3	38.4	33.5
Indice de gonflement à 0' (ml)	17	17	16	23	18	20	19	13	15	17	11	16
Indice de gonflement à 30' (ml)	13	13	9	12	12	19	15	9	10	11	11	9
Farino: absorption en eau (%)	62.5	59.7	56.6	60.2	63.6	60.2	61.6	60.3	60.7	60.1	66.9	61.2
Farino: résistance (min)	12.5	6.9	3.5	4.5	3.7	3.1	4.4	7.4	4.4	5.2	5.7	4.0
Farino: affaiblissement (BE)	17	64	54	53	63	53	59	47	75	67	70	73
Extenso: surface (cm2)	189	163	189	160	168	176	173	157	126	178	113	122
Extenso: DW/DB	1.60	1.10	2.10	1.30	2.20	1.20	1.30	1.30	1.30	1.10	1.10	1.50
Amylo: viscosité max (UA)	1'047	861	1'034	731	493	594	816	1'906	1'288	629	1'061	915
Temps de chute (s)	377	368	337	362	349	341	372	464	380	324	393	380

	Campanile (I)	Fuorn (EC1)	Kastell (EC2)	Ekonom (EC1)	Alpval (I)	Vadret (EC1)	Pianalto (EC2)	Exsal (EC1)	Balbalera (EC1)	Spontan (II)	Arina (I)	LG Mondial (EC2)
Zélény (ml)	60	67	65	61	68	69	66	64	68	60	56	45
Protéines (%)	13.3	12.6	11.7	12.5	13.2	13.3	11.8	11.7	13.1	12.4	13.8	10.9
Gluten (%)	29.1	30.2	26.7	29.4	30.0	29.9	25.9	27.9	29.6	31.0	35.0	26.0
Indice de gonflement à 0' (ml)	19	15	13	11	16	15	14	12	18	15	9	13
Indice de gonflement à 30' (ml)	15	12	12	9	11	11	13	8	16	12	9	10
Farino: absorption en eau (%)	61.1	61.3	60.5	64.1	60.3	60.9	64.1	61.1	64.3	60.2	61.0	59.7
Farino: résistance (min)	2.6	4.5	1.9	3.6	4.6	3.8	3.3	3.9	3.2	3.1	3.9	2.1
Farino: affaiblissement (BE)	54	83	72	86	50	74	68	66	78	63	91	86
Extenso: surface (cm2)	150	114	132	105	132	159	88	98	150	112	107	77
Extenso: DW/DB	1.50	1.20	1.90	1.60	1.60	1.40	1.20	1.30	1.70	2.20	1.30	1.80
Amylo: viscosité max (UA)	904	873	1'182	832	965	872	1'128	1'575	1'878	1'386	991	1'157
Temps de chute (s)	362	394	379	368	406	366	425	428	396	417	380	367

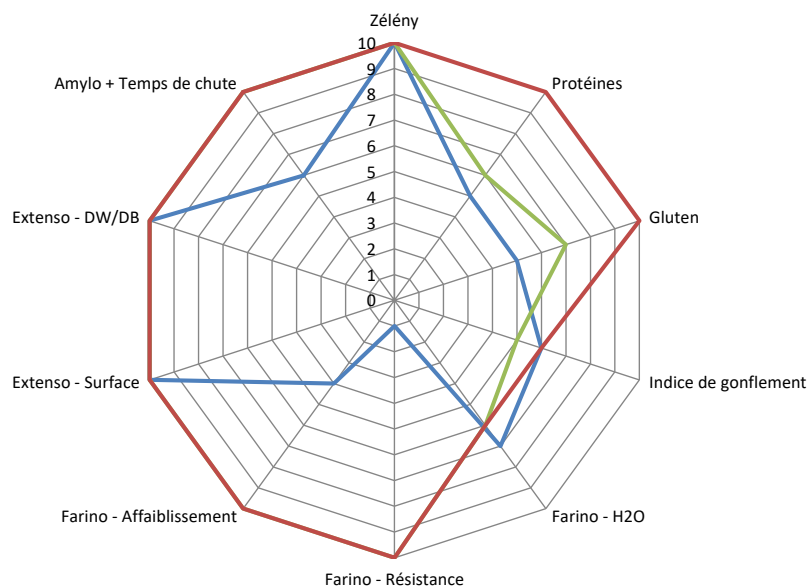
# Indices des analyses de laboratoire et des tests de panification 2024

	Bodeli (TOP)	Acabo (EC1)	Hanswin (I)	Mischabel (EC2)	Caminada (TOP)	Dumidi (EC2)	Diavel& Caminada (EC2)	Montalbano (TOP)	Spinas (EC2)	Axen (TOP)	Piznair (TOP)	Fier (EC1)
Zélény (1-10 points)	10	10	10	10	10	10	10	10	9	10	10	9
Protéines (1-10 points)	10	9	6	6	8	9	8	9	6	7	10	7
Gluten (1-10 points)	10	9	7	7	8	8	8	10	7	7	10	8
Indice de gonflement à 0' (1-5 points)	3	3	3	4	3	4	3	2	2	3	1	3
Indice de gonflement à 30' (1-5 points)	3	3	2	3	3	4	4	2	3	3	3	2
Farino: absorption en eau (1-10 points)	6	4	3	5	6	5	5	5	5	5	8	5
Farino: résistance (1-10 points)	10	9	3	5	3	2	4	10	4	6	7	4
Farino: affaiblissement (1-10 points)	10	7	8	8	7	8	8	9	6	7	6	6
Extenso: surface (1-10 points)	10	10	10	10	10	10	10	10	9	10	8	9
Extenso: DW/DB (1-10 points)	10	7	10	9	10	8	9	9	9	7	7	10
Amylo: viscosité max (1-5 points)	5	5	5	5	3	4	5	5	5	5	5	5
Temps de chute (1-5 points)	5	5	5	5	5	5	5	5	5	5	5	5
<b>Indice "Q-Labo" 2024</b>	<b>92</b>	<b>81</b>	<b>72</b>	<b>77</b>	<b>76</b>	<b>77</b>	<b>79</b>	<b>86</b>	<b>70</b>	<b>75</b>	<b>80</b>	<b>73</b>
<b>Indice "Q-panif" 2024</b>	<b>69</b>	<b>74</b>	<b>74</b>	<b>66</b>	<b>66</b>	<b>64</b>	<b>61</b>	<b>53</b>	<b>66</b>	<b>59</b>	<b>54</b>	<b>61</b>
<b>Indice "Q-Global" 2024</b>	<b>161</b>	<b>155</b>	<b>146</b>	<b>143</b>	<b>142</b>	<b>141</b>	<b>140</b>	<b>139</b>	<b>136</b>	<b>134</b>	<b>134</b>	<b>134</b>

# Indices des analyses de laboratoire et des tests de panification 2024

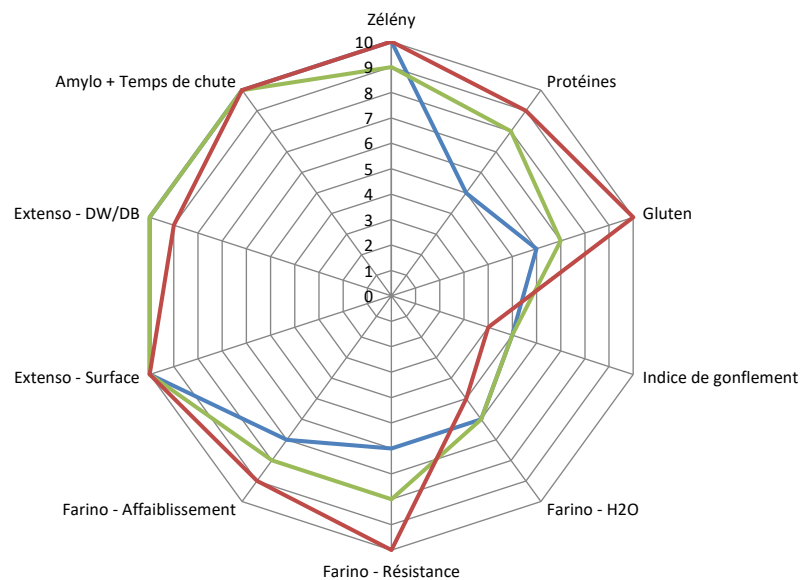
	Campanile (I)	Fuorn (EC1)	Kastell (EC2)	Ekonom (EC1)	Alpval (I)	Vadret (EC1)	Pianalto (EC2)	Exsal (EC1)	Balbalera (EC1)	Spontan (II)	Arina (I)	LG Mondial (EC2)
Zélény (1-10 points)	8	10	9	8	10	10	9	9	10	8	7	4
Protéines (1-10 points)	6	5	4	5	6	6	4	4	6	5	7	3
Gluten (1-10 points)	6	6	4	6	6	6	4	5	6	7	10	4
Indice de gonflement à 0' (1-5 points)	3	2	2	1	3	2	2	2	3	2	1	2
Indice de gonflement à 30' (1-5 points)	4	3	3	2	3	3	3	2	4	3	2	3
Farino: absorption en eau (1-10 points)	5	5	5	7	5	5	7	5	7	5	5	4
Farino: résistance (1-10 points)	1	5	1	3	5	3	2	3	2	2	3	1
Farino: affaiblissement (1-10 points)	8	5	6	5	8	6	7	7	6	7	4	5
Extenso: surface (1-10 points)	10	8	10	7	10	10	5	6	10	8	7	4
Extenso: DW/DB (1-10 points)	10	8	10	10	10	10	8	9	10	10	9	10
Amylo: viscosité max (1-5 points)	5	5	5	5	5	5	5	5	5	5	5	5
Temps de chute (1-5 points)	5	5	5	5	5	5	5	5	5	5	5	5
<b>Indice "Q-Labo" 2024</b>	<b>71</b>	<b>67</b>	<b>64</b>	<b>64</b>	<b>76</b>	<b>71</b>	<b>61</b>	<b>62</b>	<b>74</b>	<b>67</b>	<b>65</b>	<b>50</b>
<b>Indice "Q-panif" 2024</b>	<b>61</b>	<b>63</b>	<b>64</b>	<b>64</b>	<b>51</b>	<b>56</b>	<b>63</b>	<b>61</b>	<b>44</b>	<b>46</b>	<b>47</b>	<b>53</b>
<b>Indice "Q-Global" 2024</b>	<b>132</b>	<b>130</b>	<b>128</b>	<b>128</b>	<b>127</b>	<b>127</b>	<b>124</b>	<b>123</b>	<b>118</b>	<b>113</b>	<b>112</b>	<b>103</b>

## Bodeli



— Bodeli-21 — Bodeli-22 — Bodeli-24  
64 points 75 points 92 points

## Montalbano



— Montalbano-21 — Montalbano-22 — Montalbano-24  
75 points 81 points 86 points

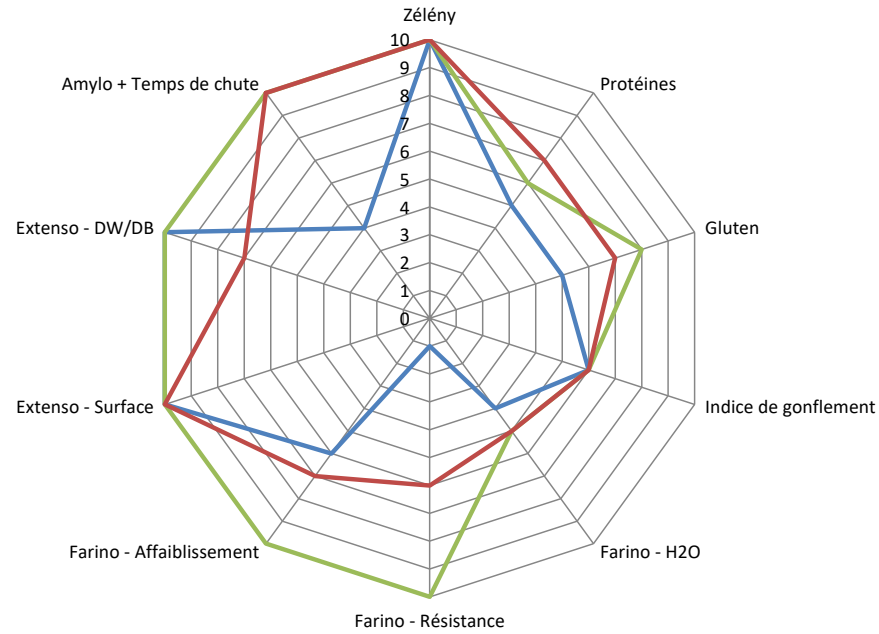
## Caminada



— Caminada-22 — Caminada-24  
75 points 76 points

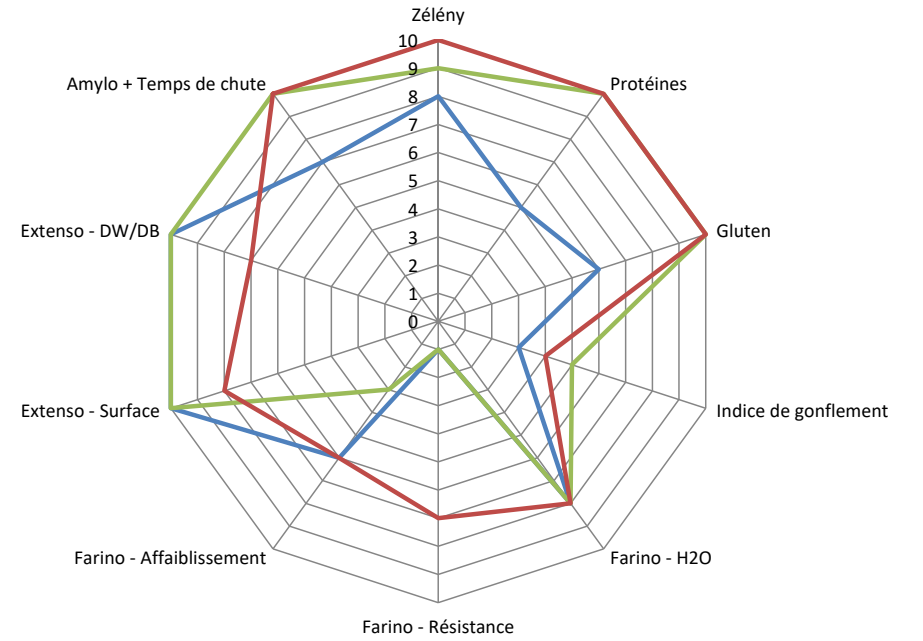


## Axen



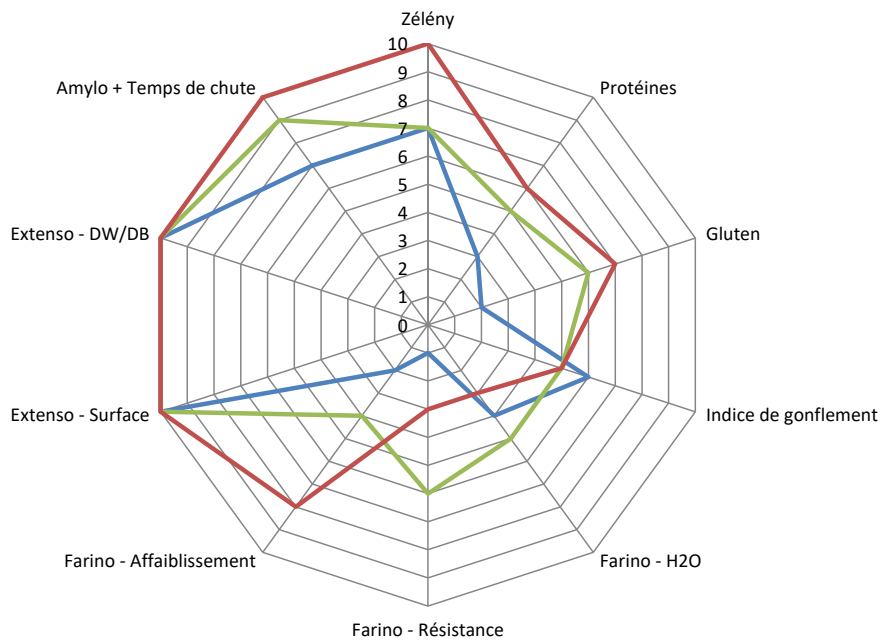
— Axen-21    — Axen-22    — Axen-24  
 61 points    85 points    75 points

## Piznair



— Piznair-21    — Piznair-22    — Piznair-24  
 64 points    76 points    80 points

## Hanswin



— Hanswin-21    — Hanswin-22    — Hanswin-24  
 52 points      67 points      72 points

## Campanile



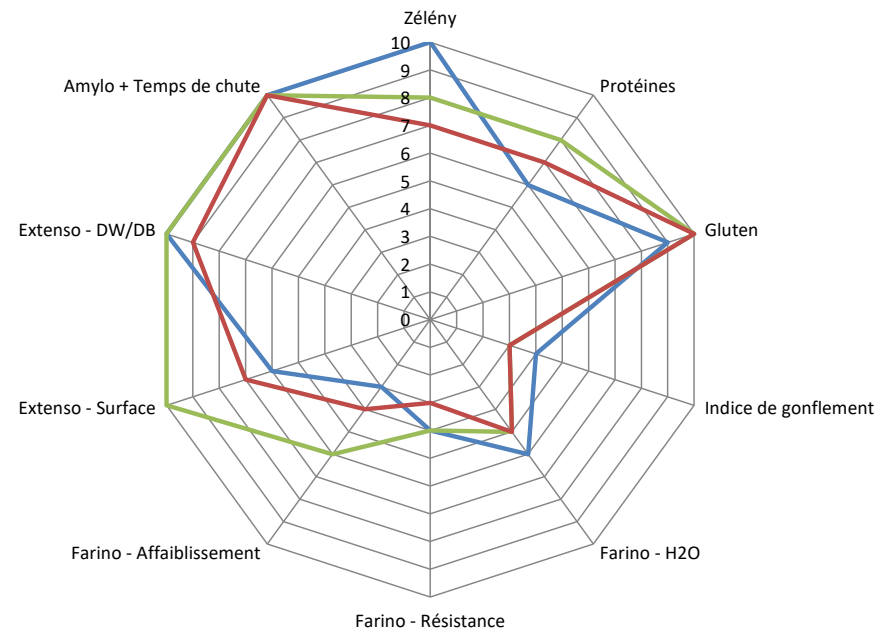
— Campanile-21    — Campanile-22    — Campanile-24  
 56 points      69 points      71 points

## Alpval

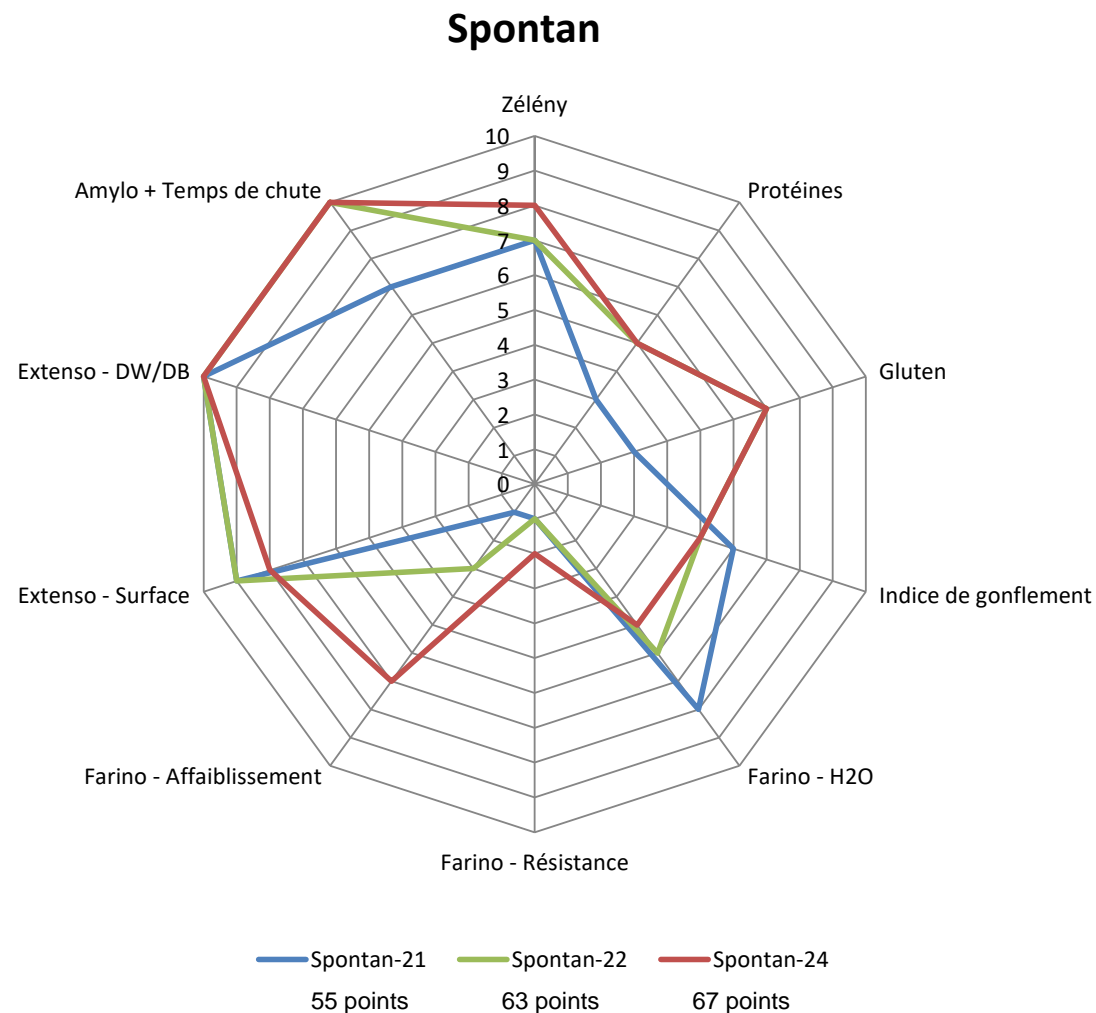


Alpval-21 58 points  
 Alpval-22 70 points  
 Alpval-24 76 points

## Arina

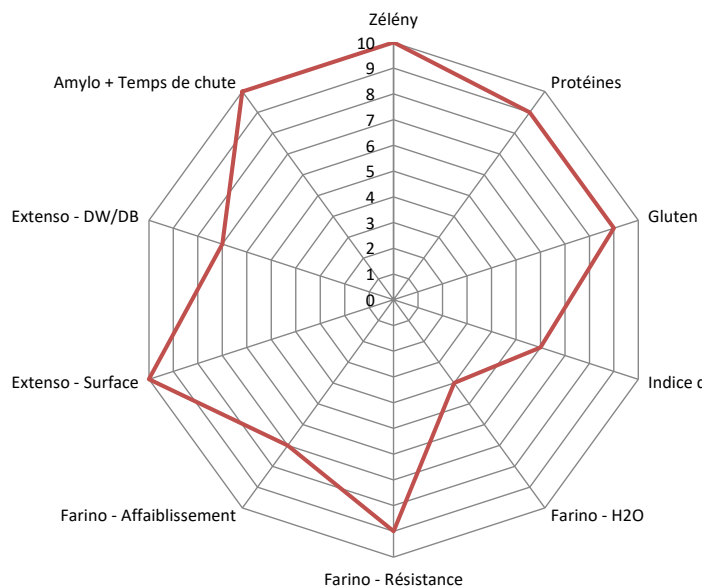


Arina-21 68 points  
 Arina-22 74 points  
 Arina-24 65 points



# Variétés candidates

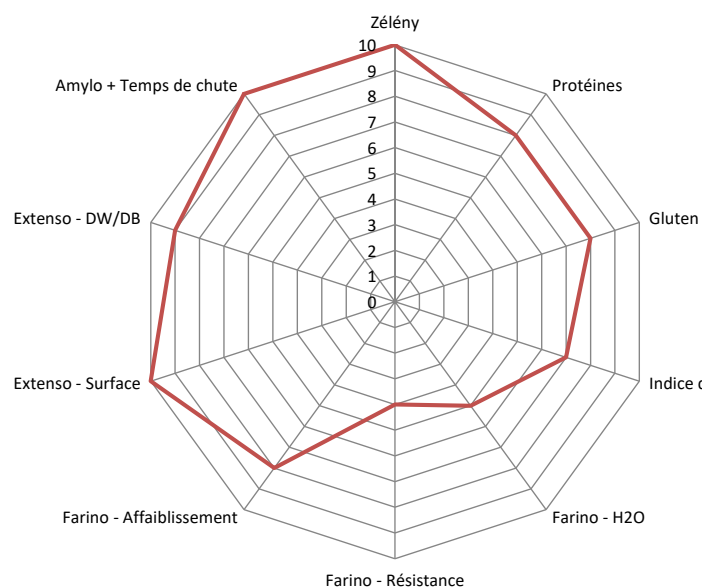
**Acabo**



— Acabo-24

81 points

**Diavel & Caminada**



— Diavel&Caminada-24

79 points

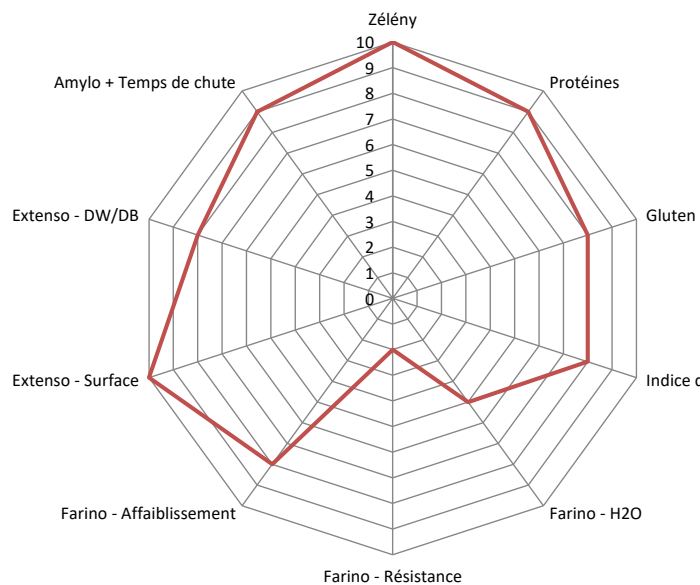
**Mischabel**



— Mischabel-24

77 points

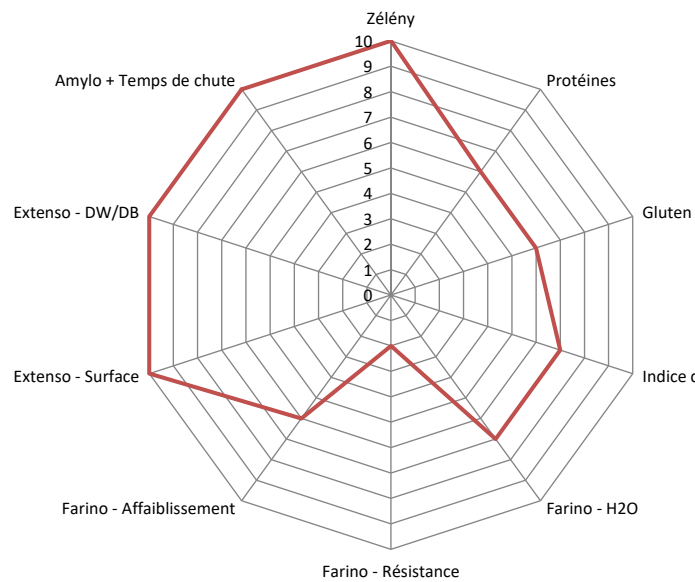
**Dumidi**



— Dumidi-24

77 points

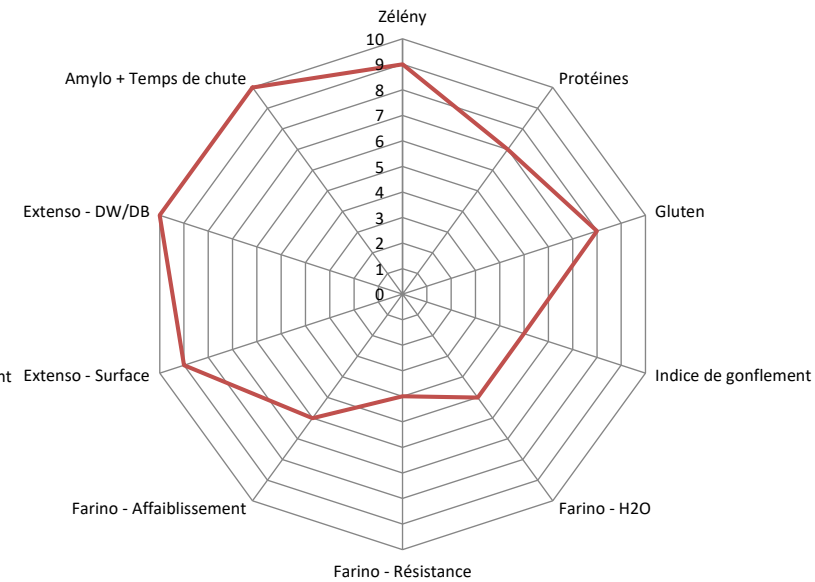
**Balbalera**



— Balbalera-24

74 points

**Fier**

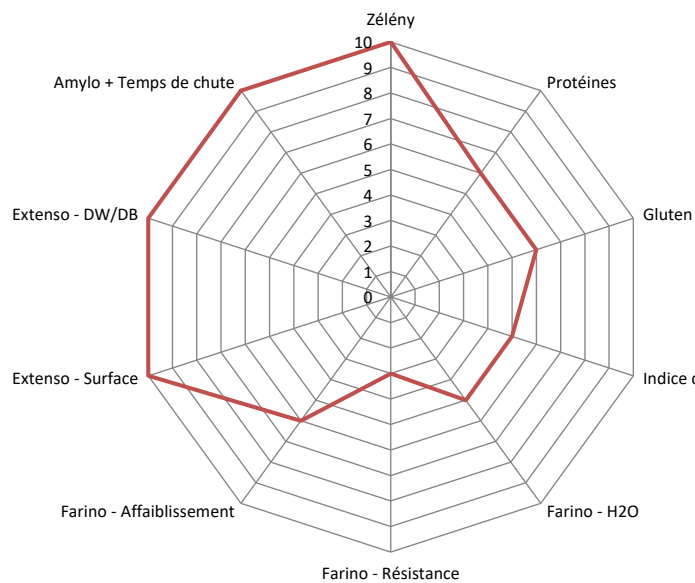


— Fier-24

73 points

# Variétés candidates

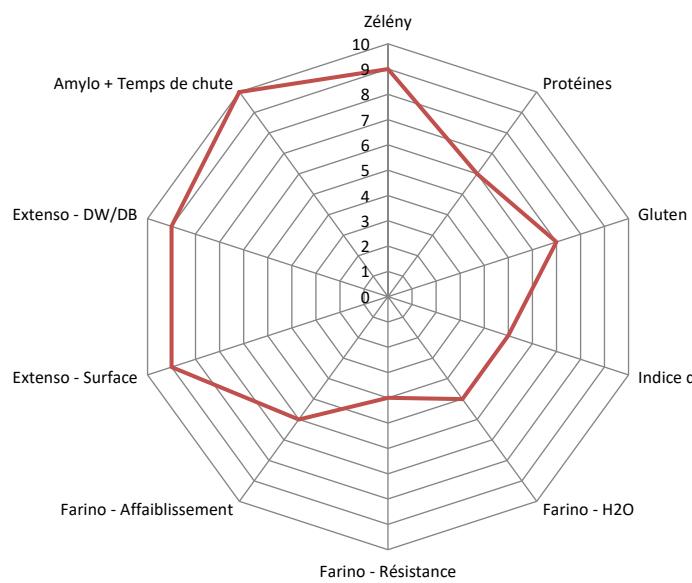
**Vadret**



— Vadret-24

71 points

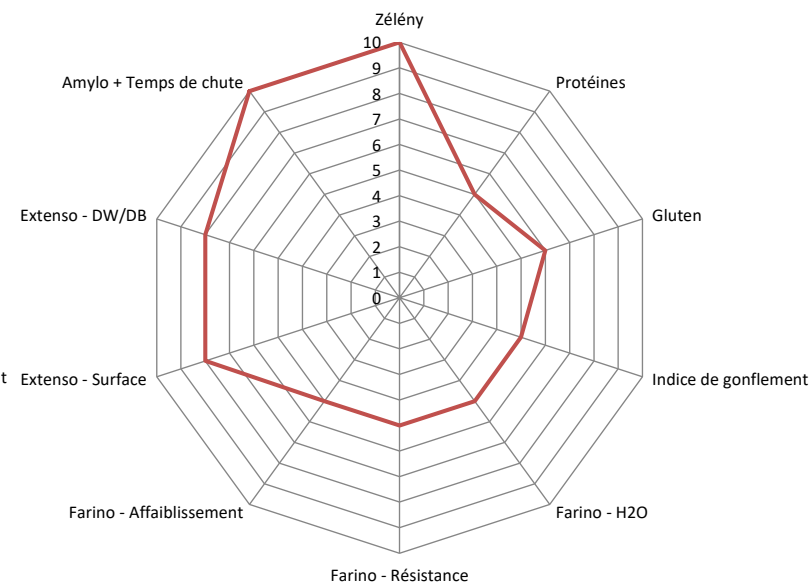
**Spinas**



— Spinas-24

70 points

**Fuorn**



— Fuorn-24

67 points

# Variétés candidates

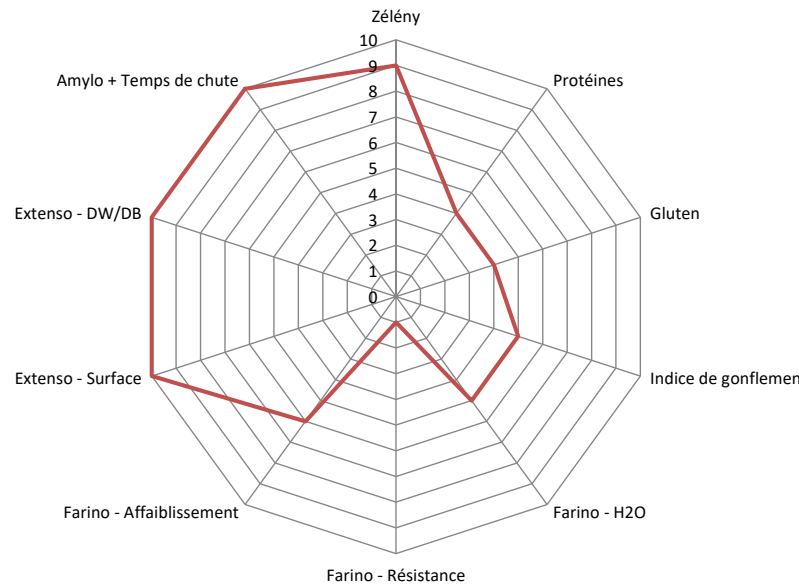
**Ekonom**



Ekonom-24

64 points

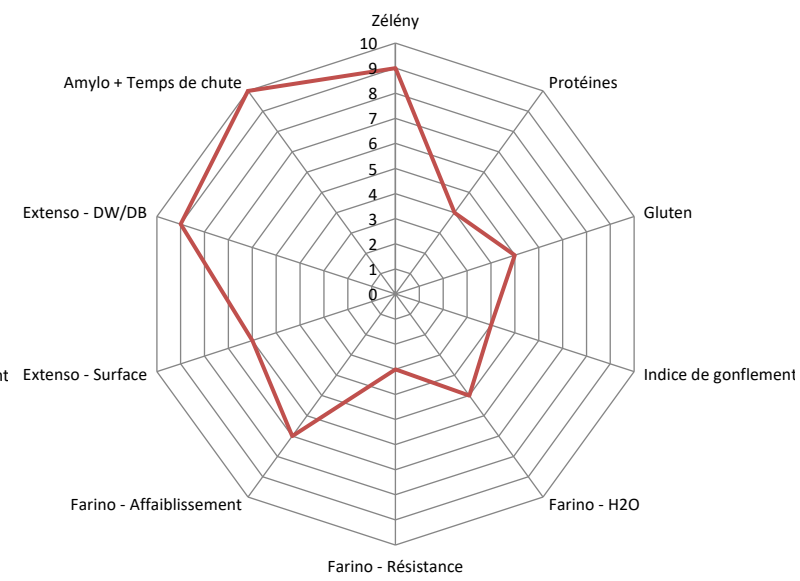
**Kastell**



Kastell-24

64 points

**Exsal**



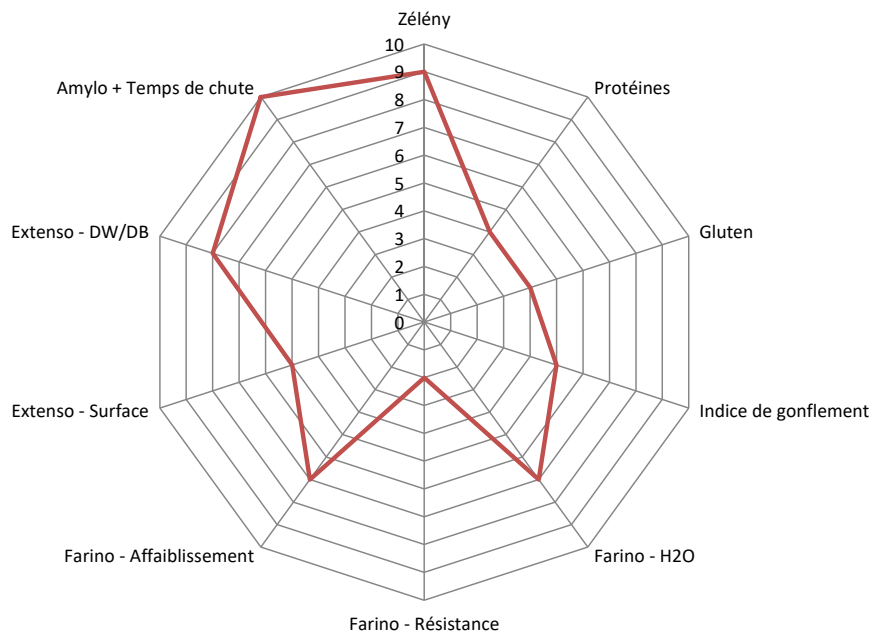
Exsal-24

62 points



# Variétés candidates

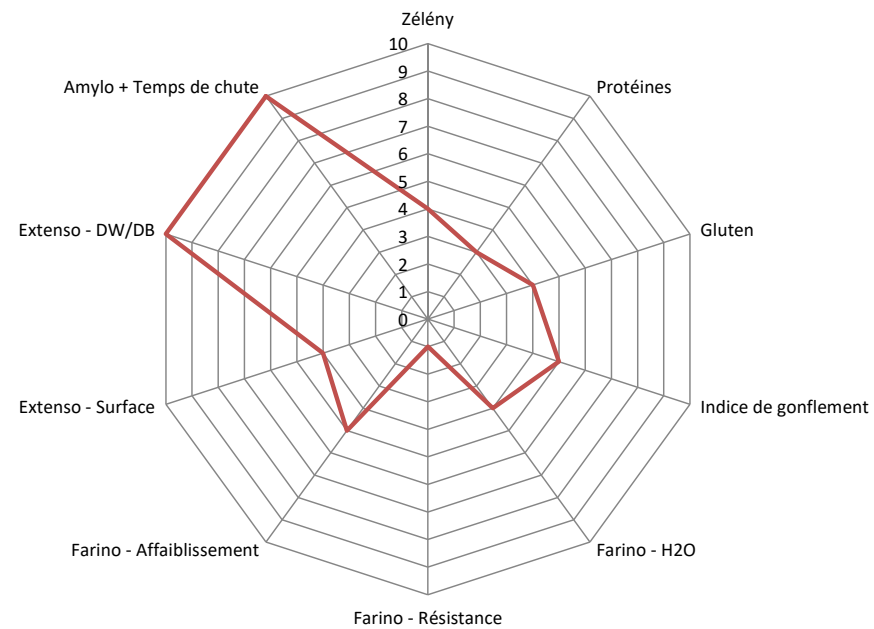
**Pianalto**



— Pianalto-24

61 points

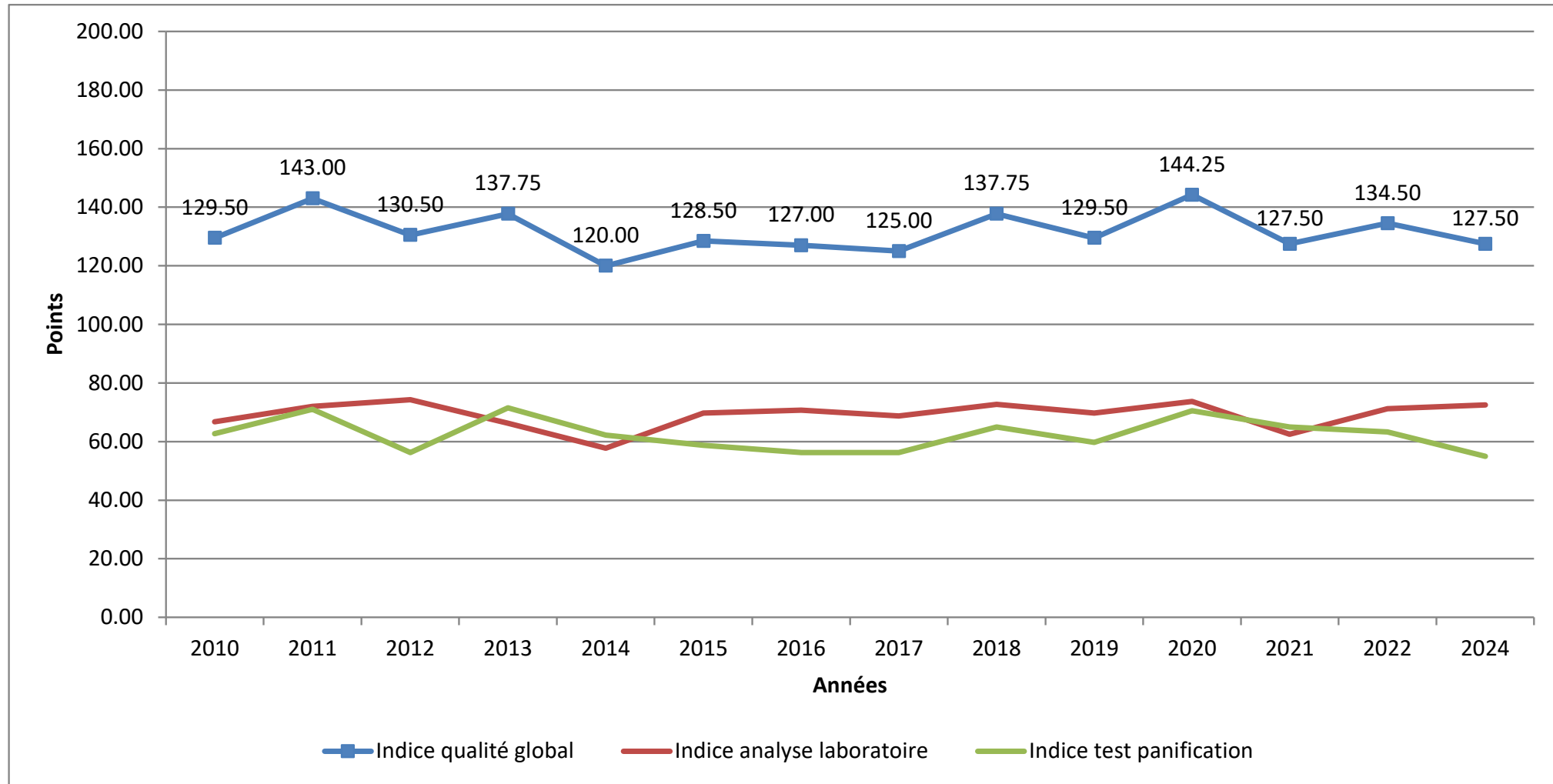
**LG Mondial**



— LG Mondial-24

50 points

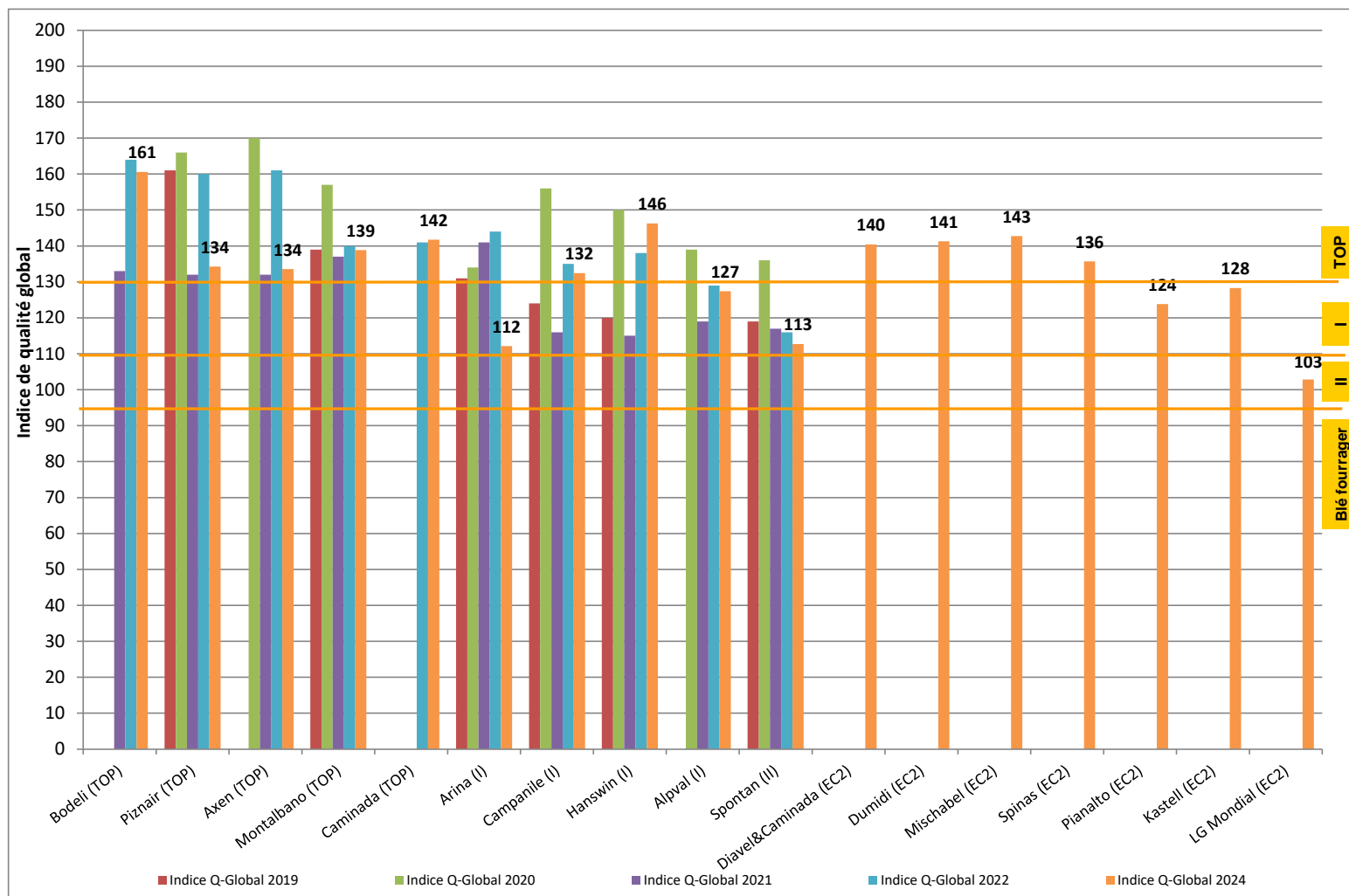
# Moyennes des indices de qualité globaux des variétés de référence 2010-2024



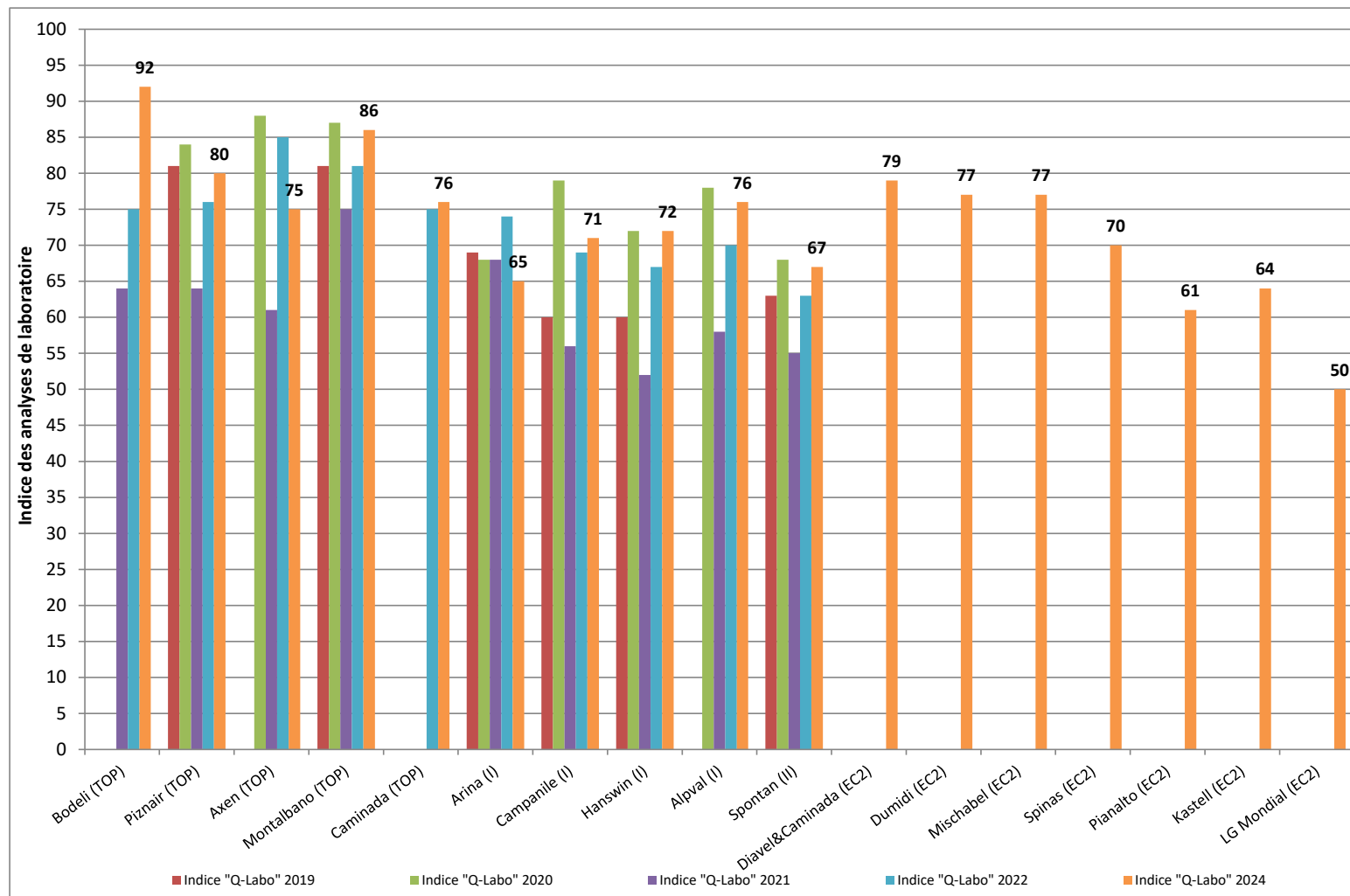
# Résultats des analyses de qualité 2019 à 2024

	Bodeli (TOP)	Piznair (TOP)	Axen (TOP)	Montalbano (TOP)	Caminada (TOP)	Arina (I)	Campanile (I)	Hanswin (I)	Alpval (I)	Spontan (II)	Diavel&Camina (EC2)	Dumidi (EC2)	Mischabel (EC2)	Spinas (EC2)	Pianalto (EC2)	Kastell (EC2)	LG Mondial (EC2)	Acabo (EC1)	Fier (EC1)	Fuorn (EC1)	Vadret (EC1)	Balbalera (EC1)	Ekonom (EC1)	Exsal (EC1)	
<b>Indice Q-Global 2019</b>		161		139		131	124	120		119															
<b>Indice Q-Global 2020</b>		166	170	157		134	156	150	139	136															
<b>Indice Q-Global 2021</b>	133	132	132	137		141	116	115	119	117															
<b>Indice Q-Global 2022</b>	164	160	161	140	141	144	135	138	129	116															
<b>Indice Q-Global 2024</b>	161	134	134	139	142	112	132	146	127	113	140	141	143	136	124	128	103	155	134	130	127	118	128	123	
<b>Indice "Q-Labo" 2019</b>		81		81		69	60	60		63															
<b>Indice "Q-Labo" 2020</b>		84	88	87		68	79	72	78	68															
<b>Indice "Q-Labo" 2021</b>	64	64	61	75		68	56	52	58	55															
<b>Indice "Q-Labo" 2022</b>	75	76	85	81	75	74	69	67	70	63															
<b>Indice "Q-Labo" 2024</b>	92	80	75	86	76	65	71	72	76	67	79	77	77	70	61	64	50	81	73	67	71	74	64	62	
<b>Indice "Q-Panif" 2019</b>		80		58		62	64	60		56															
<b>Indice "Q-Panif" 2020</b>		82	82	70		66	77	78	61	68															
<b>Indice "Q-Panif" 2021</b>	69	68	71	62		73	60	63	61	62															
<b>Indice "Q-Panif" 2022</b>	89	84	76	59	66	70	66	71	59	53															
<b>Indice "Q-Panif" 2024</b>	69	54	59	53	66	47	61	74	51	46	61	64	66	66	63	64	53	74	61	63	56	44	64	61	

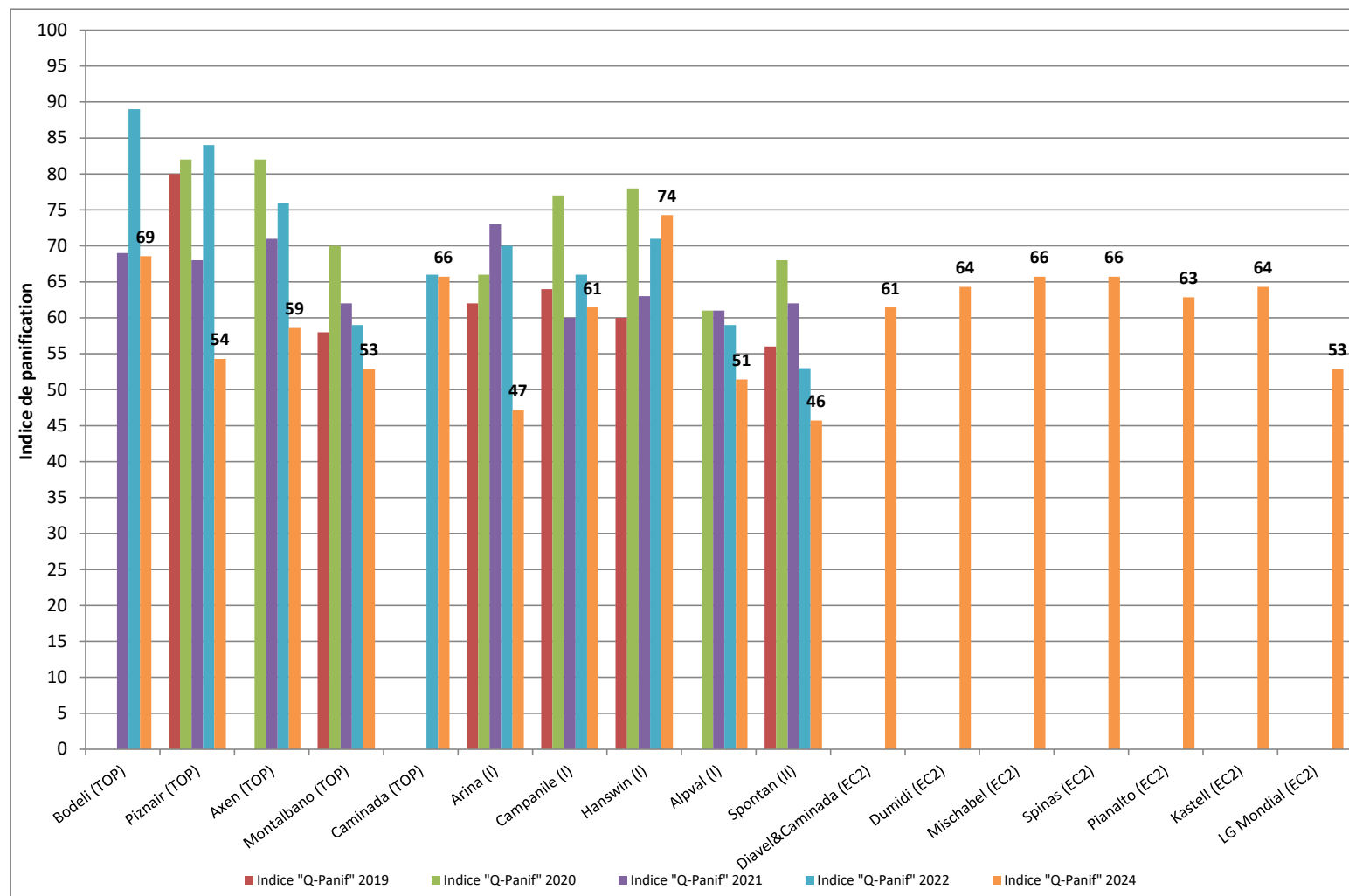
# Indices de qualité globaux de 2019 à 2024



# Indices des analyses de laboratoire de 2019 à 2024



# Indices des tests de panification de 2019 à 2024



# Teneurs en gluten humide: valeurs limites pondérées

	Moyenne globale	Moyenne annuelle	Facteur de correction	Top	I	II
<b>2001</b>	32.6	<b>36.6</b>	<b>1.12</b>	34.8	32.5	30.3
<b>2002</b>	32.6	<b>32.5</b>	<b>1.00</b>	30.9	28.9	26.9
<b>2003</b>	33.3	<b>40.9</b>	<b>1.23</b>	38.1	35.6	33.2
<b>2004</b>	33.2	<b>31.2</b>	<b>0.94</b>	29.1	27.2	25.3
<b>2005</b>	33.5	<b>33.9</b>	<b>1.01</b>	31.4	29.4	27.4
<b>2006</b>	33.8	<b>32.6</b>	<b>0.96</b>	29.9	27.9	26.0
<b>2007</b>	34.2	<b>31.2</b>	<b>0.91</b>	28.3	26.5	24.7
<b>2008</b>	33.5	<b>30.5</b>	<b>0.91</b>	28.3	26.4	24.6
<b>2009</b>	33.1	<b>29.5</b>	<b>0.89</b>	27.7	25.9	24.1
<b>2010</b>	33.3	<b>34.5</b>	<b>1.03</b>	32.1	30.0	27.9
<b>2011</b>	33.2	<b>35.5</b>	<b>1.07</b>	33.1	31.0	28.8
<b>2012</b>	33.5	<b>35.2</b>	<b>1.05</b>	32.6	30.5	28.4
<b>2013</b>	32.5	<b>31.2</b>	<b>0.96</b>	29.7	27.8	25.9
<b>2014</b>	32.2	<b>28.0</b>	<b>0.87</b>	26.9	25.2	23.5
<b>2015</b>	32.0	<b>32.0</b>	<b>1.00</b>	30.9	28.9	26.9
<b>2016</b>	32.1	<b>33.3</b>	<b>1.04</b>	32.1	30.1	28.0
<b>2017</b>	32.2	<b>32.7</b>	<b>1.02</b>	31.5	29.4	27.4
<b>2018</b>	32.9	<b>37.4</b>	<b>1.13</b>	35.2	32.9	30.6
<b>2019</b>	33.3	<b>33.5</b>	<b>1.00</b>	31.1	29.1	27.1
<b>2020</b>	33.4	<b>35.5</b>	<b>1.06</b>	32.9	30.8	28.7
<b>2021</b>	32.6	<b>27.7</b>	<b>0.85</b>	26.3	24.6	22.9
<b>2022</b>	32.4	<b>33.2</b>	<b>1.02</b>	31.8	29.7	27.7
<b>2024</b>	32.7	<b>33.8</b>	<b>1.03</b>	32.0	29.9	27.9

# Moyennes des teneurs en gluten humide des variétés de référence 2009-2024

