



Agricultural Journals

Czech Journal of

FOOD SCIENCE

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Czech J. Food Sci.

Kučerová J.:

Effects of location and

year on technological quality and pentosan content in rye

Czech J. Food Sci., 27 (2009): 418-424

Four year trials were undertaken to study the milling and baking rye quality, the hybrid variety Picasso and population varieties Dankowskie nowe and Selgo having been examined coming from three different locations of the Czech Republic. The variety significantly ($P < 0.01$) influenced the specific weight, grain size amylograph maximum, and grain yield. The year of harvest significantly ($P < 0.01$) influenced the thousand grain weight, maltose content, protein content, amylograph maximum, and grain yield. The location significantly ($P < 0.01$) influenced the thousand grain weight, protein content, amylograph maximum, and grain yield. The highest pentosan content (average of the four years and three locations) was achieved by the hybrid variety Picasso (8.04%), which had the highest Falling number (232 s) as well as amylograph maximum (597 AU). The location Hradec nad Svitavou proved

