

**WASHINGTON****USDA-ARS WESTERN WHEAT QUALITY LABORATORY**

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[www.wsu.edu/~wwql/php/index.php](http://www.wsu.edu/~wwql/php/index.php)

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The mission of the lab is two-fold: conduct milling, baking, and end-use quality evaluations on wheat breeding lines, and conduct research on wheat grain quality and utilization. Our web site (<http://www.wsu.edu/~wwql/php/index.php>) provides great access to our research and methodology. Our research publications are available on our web site.

Morris and Engle lead the Pacific Northwest Wheat Quality Council, a consortium of collaborators who evaluate the quality of new cultivars and advanced breeding lines. We also conduct the U.S. Wheat Associates' Overseas Varietal Analysis Program for Soft White and Club Wheat. Our current activities and projects include grain hardness and puroindolines, waxy wheat, polyphenol oxidase (PPO), arabinoxylans, SDS sedimentation test, and soft durums. Beecher and Luna are currently researching the genetic basis for noodle dough color stability.

**Publications.**

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- Morris CF, Simeone MC, King GE, and Lafandra D. 2011. Transfer of soft kernel texture from *Triticum aestivum* to durum wheat, *Triticum turgidum* ssp. *durum*. *Crop Sci* 51:114-122.

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