

Passing the taste test

Baking guru Andrew Whitley with some rather special bread in his kitchen in Cumbria.

Wheat population seed (from the ongoing Wheat Breeding trial, see *Bulletin 87: Populations Performing 2005/06 trial update*) has passed an initial first test for baking, despite the high level of genetic variation among all of the seeds in the population samples. We already know that the populations do well in the field - outperforming the average of their parents and providing yield stability across environments - but we also now know that they can make a good loaf of bread.

In an initial test, Andrew Wilkinson of Gilchesters Organics milled samples of both the Quality and Yield-Quality Population which were then baked by Andrew Whitley of Bread Matters Ltd. The resulting bread had good loaf volume and crumb structure, but most importantly tasted delicious.

We hope to gain further funding to put the population flour through its paces by comparing not only loaf quality, but also the nutritional content in bread made from populations grown around the country at both organic and non-organic sites, and by using different milling and baking methods.

Ends