SORRIAL

WINTER WHEAT







NEFIT

PRODUCTIVE WHEAT

At the French registration, **SORRIAL** was registered with 107.4% of the CTPS controls' yields. **SORRIAL** is regular in its performances.

GOOD DISEASES PROFILE

SORRIAL has a good behavior against most of the wheat's diseases. Moreover, it has very good frost and lodging resistances.

TOP BAKING QUALITY

SORRIAL is a regular variety well balanced in baking. It was a high W and a balanced P/L. The flour hydratation is good and it has high volumes. Thanks to these qualities it fits with an industrial use for Bakery as well as export.

DENTITY CARD

Registration: 2018

Technological class: Bread wheat, A type

Alternativity: 2 Winter

Teaching Earliness of bolting: 3 Mid Early

Earliness of earing: 6,5 Mid early

Ear type: Not awned

CULTURE TIPS

- Due to its earliness, SORRIAL can be cropped in a wide area.
- The grain quality of SORRIAL ensures the outlets for baking industry and exportation.



AGRONOMIC AND VARIETAL PROFILE



Tolerant to Chlortoluron.

VS: very sensitive - S: sensitive - S to QS: sensitive to quite sensitive - QS: quite sensitive - QS to LS: quite to little sensitive - LS: little sensitive - QR: quite resistant - QR to R: quite resistant to resistant - R: resistant

Sources: CTPS/GEVES/ARVALIS Institut du végétal/R&D Lidea

TECHNOLOGICAL DATA



Baking strenght (W): 260-280

Elasticity index: 50-55

Zélény: 45-50

 Hardness: Medium hard

Ø **P/L**: 0,7

Dough colour: cream



