# LID FORLANE WINTER SOFT WHEAT



# BENEFITS

### HIGH QUALITY OF PRODUCTION

- Very high proteins content.
- High baking strength, good suitability for
- bread, excellent hydration and dough stability.
- Improves dough extensibility, volume and appearance.

### VERY GOOD AGRONOMIC ABILITIES

- Very good performance against leaf diseases (yellow rust and septoria).
- Good sprouting resistance.
- Good behaviour against frost.

### STABILITY OF YIELD

• Good adaptation of yield components even in difficult conditions.

### Registration: 2023

- **<u> 7 Technological class:</u>** bread wheat type E
- **Ø** Alternativity: 3 Winter to Mid Winter
- **Z** Earliness of bolting: 4 Early
- **Z** Earliness of earing: 7,5 Very Early
- **Ø** Ear type: Awned

# **CULTURE TIPS**

**DENTITY CARD** 

- Adjustment of the treatment program according to its good resistance to diseases.
- Suitable for cultivation after corn and sorghum crops.
- Early end of cycle before hight temperatures.



### www.lidea-seeds.com

### AGRONOMIC AND VARIETAL PROFILE

Frost			_					
VS Lodging	S	S to QS	QS	QS to LS	LS	QR	QR to R	R
<sub>VS</sub> Mildew	S	S to QS	QS	QS to LS	LS	QR	QR to R	R
vs Yellow i	s rust	S to QS	QS	QS to LS	LS	QR	QR to R	R
VS Brown I	s rust	S to QS	QS	QS to LS	LS	QR	QR to R	R
vs Septoria	S a	S to QS	QS	QS to LS	LS	QR	QR to R	R
<sub>VS</sub> Fusariu	s m	S to QS	QS	QS to LS	LS	QR	QR to R	R
vs DON	S	S to QS	QS	QS to LS	LS	QR	QR to R	R
VS	S	S to QS	QS	QS to LS	LS	QR	QR to R	R

### Sensible 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

#### Proteins content

low	medium	high							
GPD (Grain Protein Deviation)									
bad	medium	good							
Specific weight									
bad	medium	good							
-									

**Hagberg (s):** 409

**Zeleny:** 50,2

- Hardness: Medium hard
- 🖉 **W:** 350
- Ø **P/L:** 0,78
- **Hydratation (%):** 62,5
- **Ø Baking volume:** 1656
- **Ø Baking grade:** 252



The information provided in this document is for informational purposes only, and may vary according to agricultural and climate conditions, as well as cultivation techniques. Disease resistance information applies to diseases or strains currently known in France. March 2024. Source: R&D Lidea.