



## Registration of "Kirve" Bread Wheat (*Triticum aestivum* L.) Variety

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Kirve is a bread wheat (*Triticum aestivum* L.) variety developed by Black Sea Agricultural Research Institute and registered in 2020 (Figure 1). Kirve was developed by crossing MILAN/6/KAUZ\*2/4/CAR///KAL/BB/3/NAC/5/KAUZ.

Kirve is a spring cultivar with awn, white spike, white grain colour and medium early maturing. It can grow up 96-114 cm in favorable conditions. It has high flour yield, straw yield, protein content and SDS sedimentation value. Threshing character is good. Resistant to shattering. It shows a good response to

nitrogen fertilization and irrigation. The grain yield is changing between 620-760 kg/da in different conditions. The variety is resistant to rusts (stripe, leaf and stem rust), powdery mildew and lodging. It can be recommended to spring sowing conditions.

Its quality properties is high. The average values of some bread-making qualities of Kirve are; test weight 79-82 kg, thousand kernel weight 44-51 g, protein content 15-16%, water absorption 57-62%, SDS sedimentation 46 ml, gluten value 32-38%, alveograph energy value (W) 196-337 and flour yield 68%.



Figure 1. Plant, spike and grain of Kirve.

### References and Notes

Anonymous, (2020). Karadeniz Bölgesi ekmeklik buğday tescil raporu, Ankara. (in Turkish, unpublished)