

Table 1. Grain yield and some bred making quality parameters in wheat

Variants	Grain yield (tha ⁻¹)			Protein content (%)			Sedimentation value (ml)			Wet gluten content (%)		
	1 st year	2 nd year	Average	1 st year	2 nd year	Average	1 st year	2 nd year	Average	1 st year	2 nd year	Average
F ₀ N ₁	4.73	5.96	5.34	7.70	13.28	10.49	28.0	42.0	35.0	22.14	40.22	31.2
F ₀ N ₂	4.58	6.12	5.35	9.80	13.40	11.60	32.0	40.0	36.0	21.54	40.98	31.3
FfN ₁	4.89	6.09	5.49	9.75	14.42	12.08	36.0	48.0	42.0	25.32	42.93	34.1
FfN ₂	4.96	6.62	5.79	10.77	14.54	12.66	40.0	51.0	45.5	26.56	44.53	35.6
FmN ₁	4.58	5.82	5.20	9.52	13.91	11.72	52.0	57.0	54.5	27.86	45.42	36.6
FmN ₂	4.73	6.20	5.46	9.86	13.74	11.80	54.0	58.0	56.0	30.11	46.70	38.4
FfmN ₁	5.05	6.04	5.54	9.69	14.99	12.34	40.0	56.0	48.0	27.27	41.10	34.2
FfmN ₂	4.89	6.48	5.68	10.60	14.99	12.80	44.0	58.0	51.0	27.20	42.06	34.6

LSD for grain yield: in 1st year 1%- 1.10 and 5%-0.80; in 2nd year 1%- 0.70 and 5%-0.51

Table 2. Reological dough quality and bread baking quality

Variants	Water absorption (%)			Quality number			Quality group			Bread volume (ml/100g flour)			Bread weight (g/100g flour)		
	1 st year	2 nd year	Average	1 st year	2 nd year	Average	1 st year	2 nd year	Average	1 st year	2 nd year	Average	1 st year	2 nd year	Average
F ₀ N ₁	61.8	61.2	61.5	51.2	49.4	50.3	B ₂	B ₂	B ₂	310.0	430.0	370.0	141.8	139.8	140.8
F ₀ N ₂	61.6	61.8	61.7	42.6	51.6	47.1	C1	B ₂	B ₂	350.0	425.0	387.5	141.3	139.8	140.6
FfN ₁	62.6	62.4	62.5	48.4	51.8	50.1	B ₂	B ₂	B ₂	310.0	455.0	382.5	141.6	136.0	138.8
FfN ₂	62.8	63.2	63.0	52.4	53.7	53.0	B ₂	B ₂	B ₂	320.0	460.0	390.0	142.9	138.1	140.5
FmN ₁	63.6	63.4	63.5	58.7	57.5	58.1	B ₁	B ₁	B ₁	365.0	440.0	402.5	141.6	139.9	140.8
FmN ₂	63.6	69.8	66.7	76.7	68.3	72.5	A ₂	B ₁	A ₂	365.0	450.0	407.5	141.9	139.4	140.6
FfmN ₁	63.2	68.6	65.9	62.0	68.0	65.0	B ₁	B ₁	B ₁	330.0	415.0	372.5	142.0	141.5	141.8
FfmN ₂	63.2	69.2	66.2	61.3	74.6	67.9	B ₁	A ₂	B ₁	300.0	470.0	385	143.4	144.2	143.8