

Bachelor or Master thesis BIOVIT 2022/23



**Norsk tittel:** Kvalitet av høsthvete for bruk til mat

**Engelsk tittel:** Quality in winter wheat for milling and baking



**Summary:** The baking industry requires stable quality on flour types used for baking, and the milling industry needs wheat of different quality classes to meet their requirements. This thesis focuses on the quality of Norwegian produced winter wheat, and its utilization for milling. Also to be able to field trials with varieties of winter wheat be the basis for the thesis, laid out at NMBU (Ås) in the season 2023 will be the basis for the thesis. This experiment will include 20 varieties and two levels of late N fertilization. The experimental work will include quality analyses, as protein content, falling number and test weight, as well as small scale dough rheology analyses. Genetic variation between varieties will be studied, as well as environmental factors that can affect quality. The ability of the varieties to respond to the late N fertilization and increase protein content will be of particular interest.

**Key words:** **Wheat**, milling quality, protein content, gluten quality, yield build-up, crop physiology

**Language thesis:** Norwegian and/or English

**Bachelor or Master thesis:** The topic can be adapted to Bachelor level as well as Master level (30 or 60 credits)

**Project:** ProHøst - Climate resilient and market adapted Norwegian winter wheat production

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