



Selection of minor wheat species cultivars and genetic resources for organic farming, with emphasis on baking quality parameters

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Wider collection of *Triticum dicocon* (emmer), *T. monococcum* (einkorn), spring form of *T. spelta* (spelt) and obsolete, alternative forms of *T. aestivum* landraces and other genetic resources, cultivated in exact field small-plot trials under the conditions of organic farming was evaluated with the view of baking quality parameters and suitability for organic farming, in comparison with 3 check *T. aestivum* cultivars. The highest crude protein content in grain dry matter (16 - 18 %) was found in the spelt group, followed by einkorn and obsolete forms of *T. aestivum* (15 - 17%) and emmer (15 - 16 %); check cultivars about 13 % in average. On the other hand, values of Gluten Index and SDS sedimentation test were in minor wheat species considerably lower in comparison with the check cultivars. The lowest values of GI (17 - 34 %) and SDS-test (15 – 27 ml) were found in einkorn, followed by emmer (GI 26 – 40 %, SDS-test 25 – 30 ml), obsolete forms of *T. aestivum* and spelt (GI 50 – 68 %, SDS-test 53 – 70 ml); check cultivars GI 70 – 78 %, SDS-test 59 – 72 ml). With regard to low values of SDS-test and GI (especially in einkorn and emmer), that indicated weak gluten, it is possible to recommend them especially for non-proofing and wholemeal products.