










Gallixe

The new wheat for biscuit selected for you

Strengths

-  Biscuit wheat
-  Tolerant to Chlortoluron
-  Good fusarium tolerance

Technological quality

 Baking quality	BB / VO
 KPH	(4)
 Proteins	5
 Hardness	Soft
 W at 11% protein content	65-130
 P/L at 11% protein content	0.3-0.5

Agronomic characteristics

Seasonal type	3	Winter
Earliness	6.5	Mid-early
Height	3	
Frost	(6.5)	
Lodging	7	
Awns	No	
Chlortoluron	Tolerant	

Diseases resistance

Brown rust	5
Yellow rust	7
Mildew	6
Root rot	3
Fusarium	5.5
Septoria tritici	6.5
Mosaic	Susceptible

The descriptive list is made from French official results for the varieties listed in France (1=susceptible, 9=very good level); *: Agri Obtentions' notations (): notations to be confirmed; BB: Biscuit wheat; VO: Variety in industrial observation; KPH: Kilo Per Hectoliter

Final
evaluation
104.5%