

ADVANCED NURSERY EVALUATION
FOR SOFT WHEAT MILLING AND BAKING QUALITY
2008 CROP

Jerry Johnson
Gulf-Atlantic Wheat Nursery
Georgia

STD = AGS 2000

LAB		ENTRY	MILLING		BAKING		SOFT.			MICRO		FLOUR		SOFT.		FLOUR		LACTIC		SUCROSE		COOKIE		TOP
NO.			QUALITY		QUALITY		EQUIV.			T.W.		YIELD		EQUIV.		PROT.		ACID		SRC		DIAM.		GR.
			SCORE		SCORE		SCORE			LB/BU		%		%		%		RET'N		%		CM.		
****	STD=	AGS 2000	85.9	A	69.9	C	62.9	C		62.3		71.5		58.7		9.2		102.4		92.1		18.5		4.0
820681	1	NC04-22866	73.0	B	89.3	A	74.5	B		60.4	*	69.0	Q	62.8		9.50		94.7		92.0		19.09		5
820682	2	NC05-21090	74.6	B	49.7	E	51.6	D		62.9		69.3	Q	54.8	*	9.35		112.2		92.9		17.90	Q	4
820683	3	NC05-23945	79.0	B	80.2	A	53.5	D		63.2		70.2	*	55.4	*	8.77		113.2		96.1		18.82		4
820684	4	NC05-21642	78.6	B	57.7	D	58.9	D		61.5		70.1	*	57.3		9.19		114.9		92.7		18.14	*	3
820685	5	NC05-24757	70.6	B	66.3	C	49.1	E		62.6		68.5	Q	53.9	*	8.84		124.9		94.3		18.40		4
820686	6	NC05-24112	79.1	B	52.7	D	52.7	D		61.6		70.2	*	55.2	*	9.48		106.4		99.8		17.99	Q	4
820687	7	NC05-20276	65.9	C	52.4	D	49.7	E		63.0		67.5	Q	54.1	*	10.63	*	103.6		95.5		17.98	Q	4
820688	8	NC05-22804	70.9	B	56.3	D	51.9	D		63.7		68.5	Q	54.9	*	9.97	*	122.4		102.2		18.10	*	5
820689	9	NC05-19684	72.3	B	48.1	E	54.5	D		63.7		68.8	Q	55.8		9.50		121.4		100.1		17.85	Q	5
820690	10	NC05-20671	74.7	B	74.1	B	49.4	E		61.8		69.3	Q	54.0	*	9.21		92.3		91.6		18.63		5
820691	11	NC05-22975	84.3	A	50.8	D	43.1	E		61.4		71.2		51.8	Q	9.70		91.0		93.9		17.94	Q	5
820692	12	NC05-21937	84.5	A	-27.3	F	-5.7	F		61.3		71.3		34.7	Q	10.71	Q	69.2		106.5		15.59	Q	0
820693	13	LA01029D-139-3-C	77.6	B	55.8	D	64.1	C		62.0		69.9	Q	59.2		8.69		109.3		99.3		18.09	*	5
820694	14	LA01034D-235-1-C	80.4	A	69.2	C	60.7	C		60.1	*	70.4	*	58.0		8.19		98.2		92.1		18.49		5
820695	15	LA01035D-207-3-B	76.0	B	57.5	D	60.0	D		61.0	*	69.6	Q	57.7		9.05		97.4		99.0		18.14	*	2
820696	16	LA01108D-71-1-B	79.1	B	62.6	C	65.6	C		60.2	*	70.2	*	59.7		8.89		119.8		99.3		18.29		3
820697	17	LA01110D-150	79.7	B	63.5	C	57.7	D		60.4	*	70.3	*	56.9		9.84		102.9		97.3		18.32		4
820698	18	LA01110D-251	79.9	B	64.6	C	56.0	D		60.0	*	70.3	*	56.3		9.69		103.9		94.6		18.35		4
820699	19	LA01110D-81-1-B	78.7	B	56.0	D	55.7	D		62.1		70.1	*	56.2		9.38		104.5		93.4		18.09	*	4
820700	20	AGS 2000	85.9	A	69.9	C	62.9	C		62.3		71.5		58.7		9.19		102.4		92.1		18.51		4
820701	21	LA01110D-84-1-C	69.9	C	63.1	C	55.9	D		62.0		68.3	Q	56.3		8.84		114.2		93.3		18.30		5
820702	22	LA01113D-44	81.5	A	86.6	A	65.0	C		62.3		70.7	*	59.5		8.58		108.9		92.9		19.01		4
820703	23	LA01138D-55	81.6	A	70.7	B	59.3	D		61.5		70.7	*	57.5		8.98		110.8		97.7		18.53		5
820704	24	LA01139D-116	83.9	A	71.6	B	68.2	C		61.3		71.1		60.6		8.83		120.2		98.2		18.56		4
820705	25	LA01140D-163	92.0	A	97.5	A	63.3	C		60.3	*	72.7		58.9		8.82		85.0		88.6		19.34		5
820706	26	VA03W-509	72.3	B	77.2	B	43.2	E		62.3		68.8	Q	51.8	Q	9.48		83.4		91.8		18.73		5
820707	27	VA05W-22	71.9	B	68.0	C	51.6	D		59.4	Q	68.7	Q	54.8	*	9.78		96.6		91.0		18.45		6
820708	28	VA05W-139	67.1	C	53.9	D	52.6	D		61.6		67.8	Q	55.1	*	8.59		126.5		100.6		18.03	*	5
820709	29	VA05W-376	67.0	C	39.5	F	24.2	F		62.1		67.8	Q	45.2	Q	8.57		98.6		95.8		17.60	Q	4

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LAB		ENTRY	MILLING		BAKING		SOFT.			MICRO		FLOUR		SOFT.		FLOUR		LACTIC		SUCROSE		COOKIE		TOP
NO.			QUALITY		QUALITY		EQUIV.			T.W.		YIELD		EQUIV.		PROT.		ACID		SRC		DIAM.		GR.
			SCORE		SCORE		SCORE			LB/BU		%		%		%		RET'N		%		CM.		
****	STD=	AGS 2000	85.9	A	69.9	C	62.9	C		62.3		71.5		58.7		9.2		102.4		92.1		18.5		4.0
820710	30	VA06W-6	77.4	B	69.7	C	54.9	D		61.7		69.8	Q	55.9		9.54		98.4		93.4		18.50		5
820711	31	VA06W-93	66.2	C	55.6	D	43.1	E		63.2		67.6	Q	51.8	Q	9.76		100.3		94.8		18.08	*	5
820712	32	VA06W-112	75.2	B	82.0	A	61.9	C		60.3	*	69.4	Q	58.4		8.08		103.9		89.2		18.87		5
820713	33	VA06W-194	71.7	B	72.3	B	60.9	C		61.4		68.7	Q	58.0		8.64		126.1		93.7		18.58		5
820714	34	VA06W-215	74.9	B	102.7	A	60.3	C		61.6		69.4	Q	57.8		8.46		98.8		88.4		19.49		5
820715	35	VA06W-237	67.3	C	72.4	B	50.0	E		62.2		67.8	Q	54.2	*	8.97		111.6		94.2		18.58		6
820716	36	VA06W-256	85.7	A	73.0	B	66.2	C		62.0		71.5		59.9		9.04		113.9		92.5		18.60		5
820717	37	VA06W-392	72.7	B	67.1	C	51.8	D		61.0	*	68.9	Q	54.9	*	9.16		95.4		89.2		18.42		6
820718	38	GA011264-7E13	84.8	A	62.5	C	65.7	C		60.4	*	71.3		59.7		8.50		104.4		90.4		18.28		5
820719	39	GA031238-DH7-7E34	89.6	A	48.9	E	37.5	F		61.6		72.3		49.8	Q	9.39		109.8		92.7		17.88	Q	5
820720	40	SS8641	71.8	B	65.9	C	48.5	E		63.0		68.7	Q	53.7	*	9.22		121.6		100.3		18.39		5
820721	41	GA001169-7E15	75.8	B	44.6	E	50.9	D		61.8		69.5	Q	54.5	*	8.47		112.8		98.2		17.75	Q	4
820722	42	GA001492-7E9	88.5	A	78.2	B	54.0	D		61.5		72.1		55.6		8.77		106.7		90.0		18.76		4
820723	43	GA001170-7E26	74.0	B	58.4	D	44.1	E		63.0		69.2	Q	52.1	Q	9.44		109.8		95.5		18.16	*	5
820724	44	GA981131-7E33	60.2	C	38.1	F	53.8	D		60.5	*	66.4	Q	55.5	*	8.98		115.3		102.1		17.55	Q	4
820725	45	GA00190-7A14	70.6	B	57.4	D	40.7	E		62.4		68.5	Q	51.0	Q	8.99		87.7		93.0		18.13	*	5
820726	46	GA031238-DH7-7A28	79.5	B	63.3	C	51.1	D		62.4		70.3	*	54.6	*	9.22		120.2		96.8		18.31		4
820727	47	GA00034-7A17	76.2	B	88.7	A	63.4	C		61.2		69.6	Q	58.9		8.49		106.9		88.6		19.07		6
820728	48	GA00138-7A6	63.1	C	35.0	F	45.2	E		60.8	*	67.0	Q	52.5	*	8.39		107.1		105.6		17.46	Q	4
820729	49	GA001169-G1-10-6-3	74.0	B	50.5	D	44.0	E		62.4		69.2	Q	52.1	Q	8.65		110.3		102.3		17.92	Q	5
820730	50	GA011636-2	87.7	A	74.6	B	59.6	D		61.4		71.9		57.6		8.61		108.7		93.2		18.65		5
820731	51	AR99136-13-2	72.6	B	58.6	D	69.0	C		60.0	*	68.9	Q	60.8		8.79		124.2		100.1		18.17	*	4
820732	52	AR99110-11-2	89.8	A	-23.6	F	-0.2	F		61.6		72.3		36.7	Q	10.23	*	90.3		112.1		15.70	Q	1
820733	53	AR99110-11-4	91.9	A	-22.1	F	-0.4	F		61.2		72.7		36.6	Q	10.35	*	92.2		107.4		15.75	Q	1
820734	54	AR99093-1-1	88.3	A	-18.1	F	2.2	F		61.5		72.0		37.5	Q	9.27		98.1		109.7		15.87	Q	1
820735	55	AR99095-18-1	87.7	A	80.1	A	60.3	C		61.8		71.9		57.8		9.20		103.2		96.9		18.81		6
820736	56	AR99033-5-1	73.6	B	61.6	C	41.7	E		61.0	*	69.1	Q	51.3	Q	9.87		107.9		98.0		18.26	*	5
820737	57	AR99114-2-1	81.5	A	57.5	D	49.3	E		61.7		70.7	*	54.0	*	8.97		85.3		91.3		18.14	*	5
820738	58	AR99095-10-2	85.7	A	69.1	C	56.5	D		60.7	*	71.5		56.5		9.53		98.5		94.1		18.48		4

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LAB		ENTRY	MILLING		BAKING		SOFT.			MICRO		FLOUR		SOFT.		FLOUR		LACTIC		SUCROSE		COOKIE		TOP
NO.			QUALITY		QUALITY		EQUIV.			T.W.		YIELD		EQUIV.		PROT.		ACID		SRC		DIAM.		GR.
			SCORE		SCORE		SCORE			LB/BU		%		%		%		RET'N		%		CM.		
****	STD=	AGS 2000	85.9	A	69.9	C	62.9	C		62.3		71.5		58.7		9.2		102.4		92.1		18.5		4.0
820739	59	AR99033-6-2	67.9	C	20.7	F	26.1	F		62.6		68.0	Q	45.8	Q	10.04	*	92.2		109.1		17.03	Q	3
820740	60	USG 3209	71.0	B	51.5	D	44.6	E		60.9	*	68.6	Q	52.3	Q	8.21		104.6		102.8		17.96	Q	5
820741	61	AR99037-3-1	78.0	B	57.0	D	49.3	E		59.9	Q	70.0	Q	54.0	*	9.44		85.9		100.2		18.12	*	3
820742	62	AR99016-1-1	66.8	C	58.4	D	30.4	F		62.0		67.7	Q	47.3	Q	9.87		92.4		97.4		18.16	*	4
820743	63	AR99110W-13-1	91.3	A	65.2	C	60.2	C		60.3	*	72.6		57.8		8.57		112.7		95.1		18.37		5
820744	64	SCW990002K1	81.9	A	54.1	D	56.0	D		59.8	Q	70.7	*	56.3		9.72		83.2		100.9		18.03	*	3
820745	65	SCW990002V1	81.4	A	52.6	D	57.0	D		60.3	*	70.6	*	56.7		9.04		89.9		100.2		17.99	Q	4
820746	66	SCW990002W1	81.7	A	64.5	C	56.5	D		60.0	*	70.7	*	56.5		9.31		87.9		99.9		18.34		5
820747	67	SCW990022A1	87.2	A	74.1	B	59.4	D		59.1	Q	71.8		57.5		8.50		114.5		89.0		18.63		5
820748	68	SCW990022B1	85.8	A	64.5	C	55.0	D		59.1	Q	71.5		56.0		8.61		112.0		89.7		18.34		4
820749	69	SCW990022C1	84.1	A	84.3	A	49.8	E		59.4	Q	71.2		54.1	*	9.11		111.4		90.7		18.94		5
820750	70	SCW990013K1	81.1	A	51.4	D	48.1	E		59.4	Q	70.6	*	53.5	*	9.67		108.7		91.8		17.95	Q	4
820751	71	SCW990013D1	79.7	B	56.4	D	49.1	E		58.7	Q	70.3	*	53.9	*	9.29		109.8		95.1		18.10	*	5
820752	72	SCW990013H1	77.5	B	74.5	B	51.2	D		58.4	Q	69.9	Q	54.6	*	9.28		110.2		95.6		18.65		5
820753	73	SCW990013J1	78.3	B	61.8	C	50.7	D		58.9	Q	70.0	*	54.5	*	9.29		114.7		102.9		18.26		3
820754	74	SCW990013N1	80.5	A	64.3	C	48.6	E		58.8	Q	70.5	*	53.7	*	9.77		113.3		96.7		18.34		2
820755	75	SCW990013V1	79.2	B	56.6	D	48.0	E		59.0	Q	70.2	*	53.5	*	9.49		110.9		98.7		18.11	*	3
820756	76	FL01005-K5	84.4	A	73.8	B	63.1	C		58.6	Q	71.2		58.8		8.25		117.0		95.1		18.63		3
820757	77	FL01108C-K2	78.4	B	69.0	C	67.6	C		61.1	*	70.0	*	60.4		8.64		124.5		100.4		18.48		3
820758	78	FL02006C-K1	76.1	B	54.7	D	62.0	C		62.8		69.6	Q	58.4		9.47		106.8		98.5		18.05	*	4
820759	79	FL02006C-K4	77.8	B	57.7	D	60.3	C		63.0		69.9	Q	57.8		9.04		104.0		100.6		18.14	*	3
820760	80	FL02036C-K6	82.0	A	67.9	C	67.1	C		62.1		70.8	*	60.2		8.05		119.6		93.0		18.45		5
820761	81	FL02154C-K3	77.9	B	67.1	C	51.2	D		61.2		69.9	Q	54.6	*	9.05		104.7		95.8		18.42		6
820762	82	FL99077D-E29-K4	79.1	B	57.6	D	71.5	B		60.2	*	70.2	*	61.7		9.26		102.5		95.8		18.14	*	5
		Average	78.0	B	59.3		51.4			61.2		70.0		54.7		9.1		105.5		96.4		18.2		4.3

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GRAIN CONDITION SCALE

FHB, SPROUTING and BLACK POINT

0 None
1 up to 10%
2 10% to 40%
3 above 40%

SHRIVELING

0 None
1 Some
2 Moderate
3 Heavy

SAMPLE NO.	ENTRY	FHB (0-3)	WEATHERING (Yes/No)	SPROUTING (0-3)	BLACK POINT (0-3)	SHRIVELING AFTER CLEANING (0-3)	COMMENTS
1	NC04-22866	1	?	0	1	2	0
2	NC05-21090	1	Y	0	1	2	0
3	NC05-23945	0	0	0	0	2	0
4	NC05-21642	1	0	0	1	2	0
5	NC05-24757	1	0	0	1	2	0
6	NC05-24112	1	Y	0	1	2	0
7	NC05-20276	1	?	0	?	2	0
8	NC05-22804	1	Y	0	1	2	Few white
9	NC05-19684	1	Y	0	1	2	0
10	NC05-20671	1	?	0	0	2	0
11	NC05-22975	2	Y	0	1	2	0
12	NC05-21937	2	Y	0	1	2	0
13	LA01029D-139-3-C	1	Y	0	1	2	0
14	LA01034D-235-1-C	1	Y	0	1	2	0
15	LA01035D-207-3-B	1	Y	0	1	2	0
16	LA01108D-71-1-B	1	0	0	1	2	0
17	LA01110D-150	2	Y	0	1	2	0
18	LA01110D-251	1	Y	0	1	2	0
19	LA01110D-81-1-B	2	Y	0	2	2	0
20	AGS 2000	1	0	0	1	2	0
21	LA01110D-84-1-C	2	?	0	2	2	0
22	LA01113D-44	1	Y	0	1	2	0
23	LA01138D-55	1	0	0	1	2	0
24	LA01139D-116	0	0	0	1	2	0
25	LA01140D-163	1	0	0	0	2	0
26	VA03W-509	1	Y	0	1	2	0
27	VA05W-22	2	Y	0	1	2	0
28	VA05W-139	1	Y	0	0	2	0
29	VA05W-376	1	?	0	1	2	0
30	VA06W-6	1	Y	0	1	2	0

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GRAIN CONDITION SCALE

FHB, SPROUTING and BLACK POINT

0	None
1	up to 10%
2	10% to 40%
3	above 40%

SHRIVELING

0	None
1	Some
2	Moderate
3	Heavy

SAMPLE NO.	ENTRY	FHB (0-3)	WEATHERING (Yes/No)	SPROUTING (0-3)	BLACK POINT (0-3)	SHRIVELING AFTER CLEANING (0-3)	COMMENTS
31	VA06W-93	1	0	0	0	2	0
32	VA06W-112	1	0	0	0	2	0
33	VA06W-194	1	0	0	0	2	0
34	VA06W-215	1	Y	0	0	2	0
35	VA06W-237	1	Y	0	1	2	0
36	VA06W-256	1	0	0	1	2	0
37	VA06W-392	2	Y	0	1	2	0
38	GA011264-7E13	1	Y	0	1	2	0
39	GA031238-DH7-7E34	1	0	0	1	2	0
40	SS8641	1	Y	0	1	2	0
41	GA001169-7E15	1	0	0	1	2	0
42	GA001492-7E9	1	0	0	1	2	0
43	GA001170-7E26	1	?	0	1	2	0
44	GA981131-7E33	2	Y	0	1	2	0
45	GA00190-7A14	2	Y	0	1	2	0
46	GA031238-DH7-7A28	1	0	0	1	2	0
47	GA00034-7A17	1	Y	0	1	2	0
48	GA00138-7A6	1	Y	0	1-?	2	0
49	GA001169-G1-10-6-3	1	0	0	1	2	Few white
50	GA011636-2	1	?	0	?	2	Few white
51	AR99136-13-2	2	Y	0	1	2	0
52	AR99110-11-2	2	Y	0	0	2	0
53	AR99110-11-4	2	Y	0	0	2	0
54	AR99093-1-1	1	Y	0	0	2	0
55	AR99095-18-1	1	?	0	1	2	0
56	AR99033-5-1	2	Y	0	0	2	0
57	AR99114-2-1	1	?	0	0	2	Few white
58	AR99095-10-2	1	Y	0	0	2	0
59	AR99033-6-2	2	Y	0	0	2	0
60	USG 3209	1	?	0	1	2	0

ADVANCED EVALUATION
FOR SOFT WHEAT MILLING AND BAKING QUALITY
2008 CROP

Jerry Johnson
Gulf-Atlantic Wheat Nursery
Georgia

GRAIN CONDITION SCALE

FHB, SPROUTING and BLACK POINT

0	None
1	up to 10%
2	10% to 40%
3	above 40%

SHRIVELING

0	None
1	Some
2	Moderate
3	Heavy

SAMPLE NO.	ENTRY	FHB (0-3)	WEATHERING (Yes/No)	SPROUTING (0-3)	BLACK POINT (0-3)	SHRIVELING AFTER CLEANING (0-3)	COMMENTS
61	AR99037-3-1	2	Y	0	0	2	Few white
62	AR99016-1-1	2	?	0	0	2	Few white
63	AR99110W-13-1	1	0	0	0	2	White
64	SCW990002K1	1(?)	0	0	0	2	0
65	SCW990002V1	0	0	0	0	2	0
66	SCW990002W1	1	0	0	0	2	0
67	SCW990022A1	1	Y	0	1	2	0
68	SCW990022B1	1	Y	0	1	2	0
69	SCW990022C1	1	Y	0	1	2	0
70	SCW990013K1	1	Y	0	0	2	0
71	SCW990013D1	1	Y	0	1	2	0
72	SCW990013H1	1	Y	0	0	2	0
73	SCW990013J1	1	Y	0	0	2	0
74	SCW990013N1	1	Y	0	1	2	0
75	SCW990013V1	1	Y	0	1	2	0
76	FL01005-K5	1	?	0	1	2	0
77	FL01108C-K2	1	0	0	1	2	0
78	FL02006C-K1	1	0	0	1	2	0
79	FL02006C-K4	1	0	0	1	2	0
80	FL02036C-K6	1	0	0	1	2	0
81	FL02154C-K3	1	Y	0	1	2	0
82	FL99077D-E29-K4	2	Y	0	0	2	0

ADVANCED NURSERY
EVALUATION SUMMARY
2008 CROP

Jerry Johnson
Gulf-Atlantic Wheat Nursery
Georgia

	STD.		AVG.	
	DATA		DATA	
MILLING QUALITY SCORE	85.91	A	78.0	
BAKING QUALITY SCORE	69.87	C	59.3	
SE SCORE	62.91	C	51.4	

	STD.		AVG.		ADJ.		NOTATION		
	DATA		DATA		L.S.D.		BEGINS		
							*		Q
TEST WEIGHT	62.35		61.20		1.21		61.14		59.94
FLOUR YIELD	71.54		69.97		0.77		70.77		70.00
SOFTNESS EQUIV.	58.73		54.72		3.16		55.58		52.42
FLOUR PROTEIN	9.19		9.15		0.74		9.93		10.67
LACTIC ACID RETENTION	102.35		105.50						
SUCROSE SRC	92.14		96.38						
COOKIE DIAMETER	18.51		18.19		0.25		18.26		18.01

	A		B		C		D		E		F
MILLING SCORE	30		42		10		0		0		0
BAKING SCORE	9		12		23		26		4		8
SOFTNESS EQUIV. SCORE	0		2		21		30		21		8

TOTAL

82

Jerry Johnson
Gulf-Atlantic Wheat Nursery
Georgia

SAMPLE NO.	ENTRY	MILLING QUALITY	BAKING QUALITY	SOFT. EQUIV.	TEST WT.	ADJ. YIELD	SOFT. EQUIV.	FLOUR PROT.	LACTIC ACID SRC	SUCROSE %	COOKIE DIAM. CM.	TOP GR.	
		SCORE	SCORE	SCORE	LB/BU	%	%	%	SRC	%	CM.	GR.	
	Nursery Average	78.0	59.3	51.4	61.20	69.97	54.72	9.15	105.50	96.38	18.19	4.26	
	AGS 2000	85.91	A 69.87	C 62.91	C 62.35	71.54	58.73	9.19	102.35	92.14	18.51	4.00	
Database	Average	AGS 2000	78.5	55.1	63.0	63.9	72.0	55.9	9.2	106.2	94.1	18.0	4.0
Database	St. Dev	AGS 2000	6.8	17.1	11.1	2.3	1.4	3.1	0.8	4.5	5.0	0.3	0.8
	USG 3209	70.96	B 51.53	D 44.61	E 60.88	* 68.56	Q 52.33	Q 8.21	104.57	102.83	17.96	Q 5.00	
Database	Average	USG 3209	64.9	38.4	58.0	62.4	69.7	55.6	8.3	109.9	101.0	17.6	4.1
Database	St. Dev	USG 3209	3.5	13.1	6.6	1.8	1.4	3.4	1.2	9.7	7.7	0.5	1.3

Conditional formatting set:

Blue = values less than two standard deviations from the mean of the database average

Black = values greater than two standard deviations from the mean of the database average