

# Skerzzo

The wheat claimed by nature



## Strengths

- Flexible on sowing date
- Tolerant to fusarium
- BPS with dough extensibility



## Technological quality

● Baking quality	BAF* / VRM f
● KPH	8
● Proteins	8
● Hardness	Medium-hard to hard
● Crumb	White
● W	250-300*
● P/L	0.4 - 0.9*

## Agronomic characteristics

Seasonal type	4	Mid-winter to mid-alternative
Earliness	6	Mid-early
Height	4	
Frost	5.5	
Lodging	7	
Awns	Awns	
Covering power	6	

## Diseases resistance

Brown rust	6
Yellow rust	4*
Mildew	7
Root rot	5
Fusarium	6
Septoria tritici	7
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; BPS: High bread-wheat quality; BPMF: Recommended Bread wheat for French milling; KPH: Kilo Per Hectoliter



**Agri Obtentions**  
Seed Breeder of sustainable agriculture