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# ***DESERT DURUM<sup>®</sup>***

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• 2007 • CROP • QUALITY •

ARIZONA / CALIFORNIA COMBINED CROP ANALYSIS



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## DESERT DURUM®

The phrase "DESERT DURUM" has been trademarked in the U.S. and Mexico under the ownership of the Arizona Grain Research and Promotion Council and the California Wheat Commission. Only durum wheat produced in the states of Arizona and California qualifies for the DESERT DURUM® trademark.

DESERT DURUM® wheat is produced under irrigation in the desert valleys and lowlands of Arizona and California. These are regions of high temperatures (May-June temperatures average 32C) and low rainfall (annual precipitation averages less than 200 mm). DESERT DURUM® wheat is planted in December through February and harvested in May and June. DESERT DURUM® grain enters the market up to three months ahead of the spring durum crops harvested in other North American durum-producing areas.

DESERT DURUM® wheat is usually delivered "identity preserved" to U.S. domestic and export markets. The identity preservation system allows buyers to purchase grain of varieties having intrinsic quality parameters specific to their needs. Annual production requirements can be contracted ahead to experienced growers using Certified seed and then stored by identity for season-long shipment at the buyer's schedule.

The data presented in this crop quality report are from samples that were traceable to known quantities of grain of each variety. Sampling techniques have been approved by an agricultural statistician and at least 80% of the crop was sampled. Thus, these data are intended to characterize the 2007 DESERT DURUM® crop by both variety and as an entire crop.

The milling, semolina and pasta analyses used to produce these data were conducted at the California Wheat Commission wheat quality laboratory. The laboratory staff works closely with breeding companies and buyers to provide an accurate assessment of current crop quality and breeding material.

### Desert Durum® Production

(Metric Tons)

Year	Arizona	California	Total
2007	215,005	193,913	408,918
2006	201,397	175,134	376,531
2005	215,005	178,400	393,405
2004	261,354	244,942	506,296
2003	312,982	312,982	625,964
2002	244,942	258,550	503,492
2001	215,468	231,471	446,939
2000	219,541	250,839	470,380

## Milling, Semolina, and Pasta Characteristics of Desert Durum® Varieties

WHEAT	Alamo		Crown		Desert King
	'07	'06	'07	'06 <sup>1</sup>	'07
Protein					
Dry (%)	16.8	15.2	15.5	15.2	14.9
As Is (%)	15.7	14.3	14.5	14.1	13.8
(12% mb)	14.8	13.4	13.6	13.3	13.1
Moisture (%)	6.3	6.9	6.5	7.0	7.1
1000 Kernel Weight (g)	48.2	52.4	49.2	49.0	47.3
Kernel Size Distribution					
Large (%)	94	93	88	83	91
Medium (%)	6	7	12	17	9
Small (%)	0	0	0	0	0
<b>MILLING AND SEMOLINA</b>					
Total Extraction (%)	79.7	78.4	79.3	74.4	78.8
Semolina Extraction (%)	67.0	65.9	65.0	63.6	67.4
Wheat Ash (As Is % mb)	1.80	1.82	1.77	1.91	1.85
Semolina Ash (As Is % mb)	0.92	0.85	0.84	0.78	0.96
Semolina Protein (As Is % mb)	13.7	12.3	12.5	12.4	11.8
Falling Number (sec)	742	768	618	660	483
Specks (no/10 sq in)	10	7	9	6	29
Wet Gluten (%) (14% mb)	36.6	31.5	34.1	36.2	33.2
Dry Gluten (%) (As Is % mb)	14.4	13.3	13.5	12.7	11.6
Alveograph					
W	146.2	321.3	137.6	179.9	129.0
P/L	1.41	1.60	1.53	0.72	0.87
Color 'b' value	25.0	25.9	26.9	26.2	23.6
<b>PASTA</b>					
Color <sup>2</sup>					
Score	7.9	8.7	8.1	9.5	6.9
'b' value	38.4	40.9	39.4	41.8	37.4
Cooked Weight (g)	29.4	30.3	29.5	28.9	29.3
Cooking Loss (%)	6.3	6.8	7.0	6.4	7.1
Firmness (g/cm)	8.6	7.6	7.7	7.8	7.4

<sup>1</sup>Limited samples available for analysis; please contact the California Wheat Commission for more information. <sup>2</sup>Pasta and semolina color - Minolta Chromameter Model CR-200. Note: Data represent weighted means calculated to characterize the Arizona/California southwestern desert crop. Weather, soils, and cultural practices can influence the quality of all varieties between years and of particular lots of any one variety. Wheat and semolina protein - Leco Combustion Nitrogen Analyzer Model FP428.

## Milling, Semolina, and Pasta Characteristics of Desert Durum® Varieties

	Duraking		Havasu		Kronos		Ocotillo		Orita		Sky		WestBred 881	
WHEAT	'07	'06	'07	'06 <sup>1</sup>	'07	'06	'07	'06	'07	'06	'07	'06	'07	'06
Protein														
Dry (%)	15.2	14.5	15.1	14.6	15.6	15.2	15.8	15.6	16.1	15.9	15.0	15.6	16.7	15.4
As Is (%)	13.9	13.5	14.0	13.5	14.6	14.2	14.7	14.4	15.1	15.0	14.0	14.5	15.6	14.5
(12% mb)	13.3	12.8	13.3	12.9	13.7	13.4	13.9	13.7	14.2	14.0	13.2	13.7	14.7	13.6
Moisture (%)	8.1	7.0	7.0	7.5	6.5	6.4	6.9	7.4	6.4	6.1	6.5	7.0	7.1	6.4
1000 Kernel Weight (g)	45.5	45.4	49.5	48.3	52.5	48.9	48.2	46.1	54.8	52.7	45.4	45.0	51.6	51.4
Kernel Size Distribution														
Large (%)	87	80	92	92	94	92	90	91	96	94	86	84	94	95
Medium (%)	13	19	8	8	6	8	10	9	4	6	14	16	6	5
Small (%)	0	0	0	0	0	0	0	0	0	0	0	0	0	0
<b>MILLING AND SEMOLINA</b>														
Total Extraction (%)	78.7	76.1	79.3	71.6	78.5	74.5	79.6	76.3	78.4	73.9	79.1	73.6	76.7	76.2
Semolina Extraction (%)	66.1	65.6	65.9	62.8	65.6	63.5	65.6	65.2	66.1	64.8	65.2	63.0	62.8	65.5
Wheat Ash (As Is % mb)	1.84	1.89	1.84	1.71	1.93	1.91	1.90	1.84	1.69	1.94	2.00	1.80	1.90	1.89
Semolina Ash (As Is % mb)	0.91	1.00	0.9	0.68	0.89	0.83	0.81	0.76	0.87	0.85	0.97	0.80	0.80	0.92
Semolina Protein (As Is % mb)	12.1	11.7	12.2	11.9	12.5	12.2	12.7	12.7	13.0	12.8	12.2	12.6	13.7	12.4
Falling Number (sec)	528	627	612	529	719	833	617	547	751	724	775	759	795	847
Specks (no/10 sq in)	4	7	11	12	11	6	3	6	12	6	5	6	6	8
Wet Gluten (%) (14 % mb)	32.0	27.6	31.0	32.1	32.9	31.8	35.0	35.7	34.5	35.4	31.8	31.0	36.4	32.7
Dry Gluten (%) (As Is % mb)	11.9	10.3	11.7	11.6	12.4	11.9	13.7	12.9	12.8	13.2	11.9	11.6	13.6	12.4
Alveograph														
W	97.7	154.9	218.5	247.0	164.5	276.1	104.8	141.1	135.6	192.4	196.0	279.5	156.1	253.9
P/L	1.64	1.33	1.78	1.60	1.55	1.82	0.68	0.73	1.18	1.22	1.49	1.30	0.93	1.32
Color 'b' value	23.4	24.1	28.2	29.7	26.1	27.6	24.6	25.1	25.3	26.2	26.4	27.2	25.6	25.3
<b>PASTA</b>														
Color <sup>2</sup>														
Score	5.8	7.5	8.4	9.5	8.4	9.4	7.3	8.9	8.1	9.4	8.8	10.0	8.1	8.8
'b' value	33.7	37.6	40.7	44.0	40.1	43.0	38.0	40.9	39.2	41.8	40.9	44.1	38.6	40.9
Cooked Weight (g)	30.2	30.2	29.7	29.8	30.7	30.4	30.4	30.0	30.4	29.9	30.3	29.3	29.9	29.5
Cooking Loss (%)	7.9	7.8	8.1	7.4	7.2	7.2	7.4	7.0	7.4	6.6	6.6	6.1	6.4	7.0
Firmness (g/cm)	7.0	6.3	7.6	6.9	7.8	7.3	7.7	7.4	7.9	7.7	8.0	7.5	8.6	7.9

<sup>1</sup>Limited samples available for analysis; please contact the California Wheat Commission for more information. <sup>2</sup>Pasta and semolina color - Minolta Chromameter Model CR-200. Note: Data represent weighted means calculated to characterize the Arizona/California southwestern desert crop. Weather, soils, and cultural practices can influence the quality of all varieties between years and of particular lots of any one variety. Wheat and semolina protein - Leco Combustion Nitrogen Analyzer Model FP428.

**Average Grade Results**

	HARVEST DATA			EXPORT CARGO DATA		
	2007	2006	2005	06/07	05/06	04/05
Protein (%) (12% MB)	13.3	13.5	13.6	----	----	----
Graded No. 1 (%)	Over 90% of samples graded No.1			97	97	98
HVAC (%)	95.9	97.5	97.5	92.6	94.0	95.5
Moisture (%)	6.6	6.7	6.9	7.3	7.4	7.0
Test Weight						
lb/bu	62.7	62.0	62.2	62.6	62.5	62.5
kg/hl	91.7	80.7	81.0	81.5	81.4	81.4
Damage (%)	0.5	0.1	0.2	0.6	0.9	1.1
*Foreign Material (%)	0.1	0.1	0.1	0.2	0.2	0.2
*Shrunken/Broken (%)	0.3	0.3	0.4	0.5	0.5	0.5
Total Defects (%)	0.9	0.5	0.7	1.3	1.6	1.8
*Dockage (%)	0.2	0.2	0.3	0.5	0.6	0.6
*Total Screenings (%)	0.6	0.6	0.8	1.2	1.3	1.3
Moisture (%)	6.6	6.7	6.9	7.3	7.4	7.0
Net Wheat (%) <sup>1</sup>	92.8	92.7	92.3	91.6	91.4	91.8
CTW (%) <sup>2</sup>	110.5	110.4	109.9	109.0	108.8	109.3
MWVI <sup>3</sup>	90.5	90.6	91.0	91.7	91.9	91.5

\*Total Screenings are those factors represented on the grade certificate that are cleaned out in the flour mill. Note: All samples were collected through and graded by authorized Federal Grain Inspection sites (Farwell Grain Inspection Co.). Desert Durum® cargo data represents information obtained from official export inspection certificates. Test weight conversions from lb/bu to kg/hl is according to FGIS-PN-97-5,  $\{(1.292 \times \text{lb/bu}) + 0.630\}$ . <sup>1</sup>Net Wheat =  $(100\% - (\text{FM} + \text{SHBN} + \text{Dockage})) \times (100\% - \text{Moisture}) / 100\%$ . <sup>2</sup>Clean, Tempered Wheat (CTW%) =  $(100\% - (\text{FM} + \text{SHBN} + \text{Dockage})) \times (100\% - \text{Moisture}) / (100\% - 16\%(\text{temper moisture}))$ . <sup>3</sup> Millable Wheat Value Index (MWVI) =  $100\% / \text{CTW}$ .

**2007 Desert Durum® : Average Grade Results by Variety**

	Alamo	Crown	Desert King	Duraking	Havasus	Kronos	Ocotillo	Orita	Sky	Westbred 881
Protein (%) (12% mb)	14.0	13.0	12.5	12.8	13.1	13.1	13.7	13.6	12.8	14.3
Graded No.1 (%)	1/	1/	1/	1/	1/	1/	1/	1/	1/	1/
HVAC (%)	96	96	97	94	98	94	97	97	97	98
Moisture (%)	7.1	6.6	7.6	7.1	7.3	6.8	7.0	6.5	6.7	7.0
Test Weight										
lb/bu	63.6	60.8	63.0	63.1	64.0	60.7	62.9	62.4	63.1	61.8
kg/hl	82.8	79.2	82.0	82.1	83.3	79.1	81.9	81.2	82.2	80.5
Damage (%)	1.9	0.5	0.0	0.4	1.1	0.5	0.0	0.2	0.2	0.0
Foreign Material (%)	0.1	0.1	0.2	0.0	0.1	0.1	0.0	0.1	0.0	0.0
Shrunken/Broken (%)	0.2	0.3	0.6	0.4	0.6	0.4	0.3	0.3	0.3	0.2
Total Defects (%)	2.2	0.9	0.8	0.8	1.8	1.0	0.3	0.6	0.5	0.2
Dockage	0.1	0.1	0.5	0.1	0.4	0.3	0.2	0.3	0.1	0.1

Note: All samples were collected through and graded by authorized Federal Grain Inspection sites (Farwell Grain Inspection Co.). Test weight conversions from lb/bu to kg/hl according to FGIS-PN-97-5,  $\{(1.292 \times \text{lb/bu}) + 0.630\}$ . Graded No. 1 (%) reflects composite sample data. 1/. Over 90% of all samples collected through this program graded No. 1.