San Joaquin Valley, California DURUM

• 2010 • CROP • QUALITY •

Madera, Fresno, Kings, Tulare, and Kern counties of California

Milling, Semolina, and Pasta Characteristics of Desert Durum Varieties

	Fortissimo		Platinum	
WHEAT	'10	'09	'10	'09
Protein				
Dry (%)	15.0	15.3	13.3	13.7
As Is (%)	14.0	14.2	12.3	12.9
(12% mb)	13.2	13.4	11.7	12.1
Moisture (%)	6.9	6.8	7.1	6.2
1000 Kernel Weight (g)	48.1	45.2	47.3	45.5
Kernel Size Distribution				
Large (%)	88	84	92	83
Medium (%)	12	16	8	17
Small (%)	0	0	0	0
MILLING AND SEMOLINA				
Total Extraction (%)	73.9	75.5	75.1	77.6
Semolina Extraction (%)	62.1	61.6	63.5	62.5
Wheat Ash (As Is % mb)	1.84	1.87	1.75	1.72
Semolina Ash (As Is % mb)	0.93	0.88	0.83	0.85
Semolina Protein (As Is % mb)	12.1	12.3	10.6	11.1
Falling Number (sec)	506	601	558	656
Specks (no/ 10 sq in)	5	6	6	7
Wet Gluten (%) (14% mb)	31.2	31.8	27.3	29.0
Dry Gluten (%) (As Is % mb)	10.8	11.4	9.6	10.4
Alveograph				
W	89.6	93.0	155.2	166.2
P/L	1.2	1.31	1.08	0.95
Color 'b' value	27.0	27.2	26.7	27.6
PASTA				
Color[1]				
Score	8.7	9.6	9.0	8.9
'b' value	41.3	43.0	41.0	41.8
Cooked Weight (g)	30.5	30.1	31.6	30.8
Cooking Loss (%)	8.7	7.8	8.7	8.2
Firmness (g/ cm)	6.7	6.9	6.6	6.7

[1] Pasta and semolina color - Minolta Chromameter Model CR-200. 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 - Lecco Combustion Nitrogen Analyzer Model TruSpec. Manual adjustments to test mill may make year-to-year extraction results incomparable.