

San Joaquin Valley, California DURUM

2016 CROP QUALITY

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

Milling, Semolina, and Pasta Characteristics of Durum Varieties

	Desert King HP	Fortissimo	Orita	Volante
WHEAT	'16	'16	'16	'16
Protein (12% MB)	13.9	14.0	13.7	12.9
Protein (Dry Basis)	15.8	15.9	15.6	14.6
Protein (As-Is)	14.8	14.9	14.5	13.7
Ash (14% MB)	1.70	1.70	1.82	1.82
Ash (Dry Basis)	1.98	1.98	2.12	2.12
Moisture	6.6	6.5	6.9	6.2
Falling Number (sec)	562	420	487	628
Test Weight				
lb/bu	62.2	62.9	62.5	63.6
kg/hl	81.0	81.8	81.4	82.8
1000 Kernel Weight (g)	43.2	47.1	47.2	55.6
Kernel Size Distribution				
Large	83	88	88	97
Medium	17	12	12	3
Small	0	0	0	0
SEMOLINA				
Lab Mill Extraction (%)	77.2	76.7	74.1	76.5
Semolina Extraction (%)*	63.8	63.6	62.4	62.5
Protein (14% MB)	13.1	13.2	12.6	12.0
Protein (Dry Basis)	15.2	15.3	14.7	14.1
Ash (14% MB)	0.94	0.90	1.00	0.86
Ash (Dry Basis)	1.09	1.02	1.20	1.00
Specks (no/10 sp in)	25	29	28	22
Wet Gluten (14% MB)	34.4	33.5	31.0	32.7
Gluten Index	70	54	75	49
Color 'b' value	27	27	30	28
ALVEOGRAPH				
P/L Ratio	1.9	1.9	1.8	1.3
W (10-4 joules)	176.0	121.0	179.8	135.7
PASTA				
Color L/b	54/40	54/38	55/40	56/39
Color Score	8.5	8.0	8.5	8.5
Cooked weight (gm)	30.4	28.9	28.8	29.0
Cooking Loss (%)	6.0	6.0	5.9	5.7
Cooked Firmness (g/cm)	5.7	5.6	5.7	6.1

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 - Leco Combustion Nitrogen Analyzer Model TruSpec. ***The mill is not adjusted to optimize semolina extraction; results are usually lower than commercial mills and other test mills.**



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