

San Joaquin Valley, California DURUM

• 2013 • CROP • QUALITY •

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

Milling, Semolina, and Pasta Characteristics of Durum Varieties

	Fortissimo	Platinum	Volante	Westmore
	'13	'13	'13	'13
WHEAT				
Protein				
Dry (%)	13.1	15.7	15.3	16.0
As Is (%)	12.1	14.6	14.2	14.9
(12% mb)	11.5	13.8	13.4	14.1
Moisture (%)	7.3	7.1	7.2	6.9
1000 Kernel Weight (g)	45.6	34.4	40.9	33.3
Kernel Size Distribution				
Large (%)	86	58	77	52
Medium (%)	14	40	22	46
Small (%)	0	2	1	2
MILLING AND SEMOLINA				
Total Extraction (%)	79.0	76.8	78.0	76.6
Semolina Extraction (%)	62.3	62.9	62.3	60.8
Wheat Ash (As Is % mb)	1.94	2.07	2.13	1.95
Semolina Ash (As Is % mb)	0.94	0.96	1.07	1.02
Semolina Protein (As Is % mb)	10.4	12.7	12.7	13.2
Falling Number (sec)	456	627	542	698
Specks (no/ 10 sq in)	15	14	18	13
Wet Gluten (%) (14% mb)	33.0	36.1	37.5	37.1
Dry Gluten (%) (As Is % mb)	11.5	13.6	13.8	14.0
Alveograph				
W	89.9	217.9	140.5	265.7
P/L	1.4	1.1	1.1	2.2
Color b' value	25.7	28.3	29.6	28.7
PASTA				
Color				
Score	8.0	8.8	8.6	8.9
b' value	38.4	40.9	40.4	41.0
Cooked Weight (g)	31.4	29.8	29.9	30.5
Cooking Loss (%)	8.6	7.5	7.4	6.8
Firmness (g/cm)	6.2	8.6	8.2	8.2

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. Manual adjustments to test mill may make year-to-year extraction results incomparable.