San Joaquin Valley, California DURUM

• 2008 • CROP • QUALITY •

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

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

	Desert King	Fortissimo		Platinum	
WHEAT	**'08**	**'08**	**'07**	**'08**	**'07**
Protein					
Dry (%)	13.9	14.5	14.2	14.2	14.2
As Is (%)	12.9	13.5	13.2	13.1	13.2
12% mb	12.3	12.8	12.5	12.5	12.5
Moisture (%)	7.1	7.2	7.4	7.7	7.3
1000 Kernel Weight (g)	52.6	44.9	36.9	43.0	41.9
Kernel Size Distribution					
Large (%)	96	84	59	84	74
Medium (%)	4	16	40	16	25
Small (%)	0	0	1	0	1
MILLING AND SEMOLINA					
Total Extraction (%)	72.1	71.1	75.1	74.1	75.0
Semolina Extraction (%)	64.0	61.5	64.8	63.6	65.0
Wheat Ash (As Is % mb)	1.80	1.87	2.04	1.91	1.95
Semolina Ash (As Is % mb)	0.71	0.79	0.98	0.94	0.96
Semolina Protein (As Is % mb)	11.0	11.6	11.4	11.4	11.4
Falling Number (sec)	624	559	598	571	604
Specks (no/10 sq. in.)	9	8	15	9	8
Wet Gluten (%) (14% mb)	31.4	33.5	27.8	32.3	31.1
Dry Gluten (%)	11.5	12.4	10.7	11.9	11.6
Alveograph					
W	126.3	130.6	104.8	166.2	145.7
P/L	1.45	1.05	1.07	0.95	0.96
Color 'b' value[1]	23.6	27.3	29.5	27.6	28.8
PASTA					
Color[1]					
Score	8.9	9.8	9.8	8.9	9.2
'b' value	39.8	44.0	44.0	41.0	42.3
Cooked Weight (g)	30.8	30.0	29.9	30.4	30.4
Cooking Loss (%)	7.5	7.5	7.7	7.8	8.1
Firmeness (g/cm)	6.1	5.4	6.6	5.7	7.0

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