

San Joaquin Valley, California DURUM

• 2007 • CROP • QUALITY •

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

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

	Fortissimo		Platinum	
	'07	'07	'06	
WHEAT				
Protein				
Dry (%)	14.2	14.2	14.0	
As Is (%)	13.2	13.2	13.0	
(12% mb)	12.5	12.5	12.4	
Moisture (%)	7.4	7.3	7.6	
1000 Kernel				
Weight (g)	36.9	41.9	43.8	
Kernel Size Distribution				
Large (%)	59	75	79	
Medium (%)	40	25	21	
Small (%)	1	0	0	
MILLING AND SEMOLINA				
Total Extraction (%)	75.2	75.0	73.3	
Semolina Extraction (%)	64.8	65.0	63.8	
Wheat Ash (As-Is % mb)	2.04	1.95	1.86	
Semolina Ash (As-Is % mb)	0.98	0.96	1.18	
Semolina Protein (As-Is % mb)	11.4	11.4	11.2	
Falling Number (sec)	598	605	543	
Specks (no/10 sq. in.)	15	8	5	
Wet Gluten (%) (14% mb)	27.8	31.1	28.0	
Dry Gluten (%)	10.7	11.6	10.2	
Alveograph				
W	104.8	145.7	192.4	
P/L	1.07	0.96	0.97	
Color 'b' value ¹	29.5	28.9	27.9	
PASTA				
Color ¹				
Score	9.8	8.5	9.0	
'b' value	44.0	42.3	41.6	
Cooked Weight (g)	29.9	30.4	30.8	
Cooking Loss (%)	7.7	8.1	7.3	
Firmness (g/cm)	6.6	7.0	6.8	

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 FP428.