

San Joaquin Valley, California DURUM

• 2005 • CROP • QUALITY •

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

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

	Mohawk	Kronos	Platinum
	'05	'05	'05
WHEAT			
Protein			
Dry (%)	14.5	15.4	14.0
As Is (%)	13.4	14.1	13.0
(12% mb)	12.8	13.6	12.4
Moisture (%)	7.7	8.6	7.8
1000 Kernel			
Weight (g)	52.6	52.5	47.3
Kernel Size Distribution			
Large (%)	93	94	93
Medium (%)	7	6	7
Small (%)	0	0	0
MILLING AND SEMOLINA			
Total Extraction (%)	76.3	74.5	75.3
Semolina Extraction (%)	64.5	63.4	63.1
Wheat Ash (As-Is % mb)	1.93	1.82	1.89
Semolina Ash (As-Is % mb)	0.81	0.86	0.94
Semolina Protein (As-Is % mb)	11.5	12.3	11.2
Falling Number (sec)	672	570	483
Specks (no/10 sq. in.)	14.6	15.0	14.5
Wet Gluten (%) (14% mb)	30.9	33.6	31.4
Dry Gluten (%)	12.8	13.8	12.1
Alveograph			
W	174.0	187.9	163.4
P/L	1.76	1.41	1.65
Color 'b' value	28.4	26.4	27.5
PASTA			
Color ¹			
Score	9.4	9.3	8.3
'b' value	42.8	41.9	39.2
Cooked Weight (g)	29.5	29.4	30.4
Cooking Loss (%)	7.7	7.8	9.5
Firmness (g/cm)	7.2	7.8	6.5

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.