

# *San Joaquin Valley, California DURUM*

## • 2003 • CROP • QUALITY •

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

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

WHEAT	Kronos		Mohawk	
	'03	'02	'03	'02
Protein				
Dry (%)	14.8	14.0	13.8	13.0
As Is (%)	13.7	13.0	12.6	12.1
(12% mb)	13.0	12.3	12.1	11.4
Moisture (%)	7.5	7.4	8.1	7.3
1000 Kernel				
Weight (g)	54.2	50.5	57.0	51.0
Kernel Size Distribution				
Large (%)	95	94	95	96
Medium (%)	5	6	5	4
Small (%)	0	0	0	0
<b>MILLING AND SEMOLINA</b>				
Total Extraction (%)	73.4	74.5	72.5	74.5
Semolina Extraction (%)	62.5	62.4	62.5	62.2
Wheat Ash (As-Is % mb)	1.88	1.69	1.73	1.58
Semolina Ash (As-Is % mb)	0.83	0.72	0.77	0.77
Semolina Protein (As-Is % mb)	11.8	11.1	10.9	10.2
Falling Number (sec)	658	578	620	538
Specks (no/10 sq. in.)	7.9	10.4	6.2	11.7
Wet Gluten (%)	30.7	29.0	28.1	27.9
Dry Gluten (%)	11.2	11.2	10.6	10.4
Alveograph				
W	209.0	162.5	207.9	194.6
P/L	2.62	2.00	3.05	2.07
Color 'b' value	26.0	26.9	29.3	29.4
<b>PASTA</b>				
Color <sup>1</sup>				
Score	8.7	9.5	9.6	9.9
'b' value	40.0	42.7	44.5	46.1
Cooked Weight (g)	30.3	29.9	30.7	29.8
Cooking Loss (%)	8.3	7.2	8.7	7.9
Firmness (g/cm)	6.1	6.9	6.3	6.8

<sup>1</sup> 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.