

# San Joaquin Valley, California DURUM

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

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

	Platinum		Volante		Westmore
	'12	'11	'12	'11	'12
<b>WHEAT</b>					
Protein					
Dry (%)	15.4	13.8	14.7	13.1	14.6
As Is (%)	14.4	12.8	13.6	12.0	13.5
(12% mb)	13.6	12.2	12.9	11.5	12.8
Moisture (%)	7.0	7.5	7.2	8.4	7.1
1000 Kernel Weight (g)	43.7	46.9	55.9	57.0	40.9
<b>Kernel Size Distribution</b>					
Large (%)	83	88	96	97	79
Medium (%)	16	12	4	3	21
Small (%)	1	0	0	0	0
<b>MILLING AND SEMOLINA</b>					
Total Extraction (%)	75.2	76.4	75.7	77.5	75.6
Semolina Extraction (%)	63.4	65.8	62.0	63.5	62.4
Wheat Ash (As Is % mb)	1.97	1.73	1.84	1.71	1.86
Semolina Ash (As Is % mb)	0.96	0.87	0.83	0.65	0.97
Semolina Protein (As Is % mb)	12.5	11.2	11.8	10.3	11.7
Falling Number (sec)	621	578	556	479	618
Specks (no/ 10 sq in)	5	8	3	5	3
Wet Gluten (%) (14% mb)	31.5	26.9	31.5	27.3	29.5
Dry Gluten (%) (As Is % mb)	10.9	9.5	11.0	9.8	10.4
<b>Alveograph</b>					
W	229.0	173.5	139.6	104.6	191.6
P/L	1.4	1.3	1.0	0.8	2.1
Color 'b' value	27.2	25.5	27.7	26.0	26.2
<b>PASTA</b>					
<b>Color<sup>1</sup></b>					
Score	8.1	7.6	8.4	7.6	8.5
'b' value	39.3	37.9	39.6	37.8	39.7
Cooked Weight (g)	30.1	30.7	29.4	30.3	30.2
Cooking Loss (%)	7.7	8.0	7.8	8.7	7.9
Firmness (g/cm)	7.2	6.6	7.6	7.2	7.3

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