

San Joaquin Valley, California DURUM

• 2009 • CROP • QUALITY •

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

Milling, Semolina, and Pasta Characteristics of Durum Varieties

	Fortissimo		Platinum		Volante
	'09	'08	'09	'08	'09
WHEAT					
Protein					
Dry (%)	15.3	14.5	13.7	14.2	14.8
As Is (%)	14.2	13.5	12.9	13.1	13.8
12% mb	13.4	12.8	12.1	12.5	13.0
Moisture (%)	6.8	7.2	6.2	7.7	7.3
1000 Kernel Weight (g)	45.2	44.9	45.5	43.0	52.3
Kernel Size Distribution					
Large (%)	84	84	83	84	93
Medium (%)	16	16	17	16	7
Small (%)	0	0	0	0	0
MILLING AND SEMOLINA					
Total Extraction (%)	75.5	71.1	77.6	74.1	78.8
Semolina Extraction (%)	61.6	61.5	62.5	63.6	63.5
Wheat Ash (As Is % mb)	1.87	1.87	1.72	1.91	1.86
Semolina Ash (As Is % mb)	0.88	0.79	0.85	0.94	0.86
Semolina Protein (As Is % mb)	12.3	11.6	11.1	11.4	11.9
Falling Number (sec)	601	559	656	571	596
Specks (no/10 sq. in.)	6	8	7	9	5
Wet Gluten (%) (14% mb)	31.8	33.5	29.0	32.3	34.0
Dry Gluten (%)	11.4	12.4	10.4	11.9	12.0
Alveograph					
W	93.0	130.6	166.2	166.2	148.4
P/L	1.31	1.05	0.95	0.95	1.22
Color 'b' value ¹	27.2	27.3	27.6	27.6	27.0
PASTA					
Color ¹					
Score	9.6	9.8	8.9	8.9	8.7
'b' value	43.0	44.0	41.8	41.0	40.6
Cooked Weight (g)	30.1	30.0	30.8	30.4	30.0
Cooking Loss (%)	7.8	7.5	8.2	7.8	8.1
Firmness (g/cm)	6.9	5.4	6.7	5.7	7.1

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.