

San Joaquin Valley, California DURUM

• 2006 • CROP • QUALITY •

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

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

	Crown	Desert King*	Kronos	Mohawk*	Platinum
	'06	'06	'06	'06	'06
WHEAT					
Protein					
Dry (%)	15.4	13.2	14.4	15.4	14.0
As Is (%)	14.2	12.2	13.3	14.4	13.0
(12% mb)	13.5	11.6	12.6	13.6	12.4
Moisture (%)	7.4	7.7	7.3	6.8	7.6
1000 Kernel					
Weight (g)	50.5	41.5	55.1	45.1	43.8
Kernel Size Distribution					
Large (%)	81	88	93	85	79
Medium (%)	19	12	7	14	21
Small (%)	0	0	0	1	0
MILLING AND SEMOLINA					
Total Extraction (%)	76.3	70.3	75.7	74.0	73.3
Semolina Extraction (%)	64.8	63.0	64.7	65.5	63.8
Wheat Ash (As-Is % mb)	1.93	1.82	1.92	1.85	1.86
Semolina Ash (As-Is % mb)	0.89	0.95	0.97	0.74	1.18
Semolina Protein (As-Is % mb)	12.2	10.7	11.4	12.6	11.2
Falling Number (sec)	649	555	580	698	543
Specks (no/10 sq. in.)	7	8	6	4	5
Wet Gluten (%) (14% mb)	33.7	28.3	29.8	29.8	28.0
Dry Gluten (%)	12.5	10.3	11.5	10.3	10.2
Alveograph					
W	194.5	160.9	220.7	382.0	192.4
P/L	0.77	1.26	1.67	1.38	0.97
Color 'b' value ¹	24.6	26.4	25.7	29.9	27.9
PASTA					
Color ¹					
Score	8.3	9.5	8.5	9.5	9.0
'b' value	38.8	42.8	40.4	45.2	41.6
Cooked Weight (g)	29.7	30.7	30.1	30.8	30.8
Cooking Loss (%)	6.9	7.7	7.7	7.4	7.3
Firmness (g/cm)	7.4	6.2	6.9	6.9	6.8

* Limited samples available for analysis. 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.