

San Joaquin Valley, California DURUM

• 2011 • CROP • QUALITY •

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

Milling, Semolina, and Pasta Characteristics of Durum Varieties

	Platinum		Volante
	'11	'10	'11
WHEAT			
Protein			
Dry (%)	13.8	13.3	13.1
As Is (%)	12.8	12.3	12.0
(12% mb)	12.2	11.7	11.5
Moisture (%)	7.5	7.1	8.4
1000 Kernel Weight (g)	46.9	47.3	57.0
Kernel Size Distribution			
Large (%)	88	92	97
Medium (%)	12	8	3
Small (%)	0	0	0
MILLING AND SEMOLINA			
Total Extraction (%)	76.4	75.1	77.5
Semolina Extraction (%)	65.8	63.5	63.5
Wheat Ash (As Is % mb)	1.73	1.75	1.71
Semolina Ash (As Is % mb)	0.87	0.83	0.65
Semolina Protein (As Is % mb)	11.2	10.6	10.3
Falling Number (sec)	578	558	479
Specks (no/ 10 sq in)	8	6	5
Wet Gluten (%) (14% mb)	26.9	27.3	27.3
Dry Gluten (%) (As Is % mb)	9.5	9.6	9.8
Alveograph			
W	173.5	155.2	104.6
P/L	1.3	1.1	0.8
Color 'b' value	25.5	26.7	26.0
PASTA			
Color ¹			
Score	7.6	9.0	7.6
'b' value	37.9	41.0	37.8
Cooked Weight (g)	30.7	31.6	30.3
Cooking Loss (%)	8.0	8.7	8.7
Firmness (g/cm)	6.6	6.6	7.2

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.