

San Joaquin Valley, California *DURUM*

• 2004 • CROP • QUALITY •

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

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

	Crown	Kronos	Platinum
WHEAT	'04	'04	'04
Protein			
Dry (%)	14.3	15.1	14.5
As Is (%)	13.3	14.0	13.3
(12% mb)	12.6	13.3	12.7
Moisture (%)	7.6	7.6	7.7
1000 Kernel			
Weight (g)	49.0	51.3	44.8
Kernel Size Distribution			
Large (%)	92	93	90
Medium (%)	8	7	10
Small (%)	0	0	0
MILLING AND SEMOLINA			
Total Extraction (%)	75.9	74.9	73.1
Semolina Extraction (%)	63.3	62.8	62.6
Wheat Ash (As-Is % mb)	1.82	1.84	2.20
Semolina Ash (As-Is % mb)	0.78	0.78	0.72
Semolina Protein (As-Is % mb)	11.4	12.0	11.3
Falling Number (sec)	547	595	487
Specks (no/10 sq. in.)	11.3	7.9	11.0
Wet Gluten (%) (14% mb)	32.0	33.3	30.6
Dry Gluten (%)	11.6	11.8	10.9
Alveograph			
W	151.4	200.6	190.7
P/L	1.16	3.77	1.26
Color 'b' value	24.7	27.1	28.1
PASTA			
Color ¹			
Score	8.7	9.6	9.1
'b' value	39.5	43.1	41.7
Cooked Weight (g)	31.1	30.8	31.3
Cooking Loss (%)	8.3	7.2	8.2
Firmness (g/cm)	6.8	7.5	6.7

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.