

Sacramento Valley, California DURUM

2018 CROP QUALITY

Butte, Colusa, Glenn, Sacramento,
Solano, Sutter, Tehama, Yolo, Yuba counties of California

Milling, Semolina, and Pasta Characteristics of Durum Varieties

WHEAT	Desert King HP	Fortissimo	Volante
Protein (12% MB)	12.2	11.5	11.3
Ash (12% MB)	1.63	1.64	1.64
Moisture	8.0	8.0	8.1
Falling Number (sec)	592	409	506
Micro Sedimentation (CC)	59	65	54
Test Weight			
lb/bu	63.2	62.9	64.7
kg/hl	82.3	81.9	84.2
1000 Kernel Weight (g)	44.3	45.1	54.5
Kernel Size Distribution			
Large/Medium/Small	88/12/0	85/15/0	96/4/0
SEMOLINA			
Lab Mill Extraction (%)	76.6	73.7	77.1
Semolina Extraction (%)	72.7	69.3	70.9
Protein (14% MB)	11.0	10.2	10.1
Ash (14% MB)	0.80	0.82	0.84
Specks (no/10 sp in)	28	23	20
Wet Gluten (14% MB)	28.2	27.3	26.3
Gluten Index	80	70	38
Color b*	30	29	30
MIXOGRAPH			
Absorption%	60.5	60.0	59.4
Peak Time (min)	2.9	3.0	3.0
Peak Height (mu)	5.2	4.6	4.3
MT Score (1-8)	8	6	6
ALVEOGRAPH			
P (mm)	102	103	71
L (mm)	48	48	60
P/L Ratio	2.2	2.2	1.2
W (10 ⁻⁴ Joules)	171.5	182.0	127.0
PASTA			
Color L*	58.6	59.3	59.8
a*	0.4	0.3	0.0
b*	42.2	45.5	40.5
Color Score	9.5	10.0	9.5
Cooked weight (gm)	30.0	29.4	30.0
Cooking Loss (%)	5.7	6.2	6.2
Cooked Firmness (g cm)	6.2	5.2	5.7

Pasta and semolina color - Minolta Chromameter Model CR-200. Wheater, 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. **Samples are milled using a modified Buhler lab mill with identical settings and equipped with Miag laboratory purifiers at North Dakota State University Durum Wheat/Pasta Quality Lab in Fargo, North Dakota.**