

# California DURUM

## 2022 CROP QUALITY

San Joaquin Valley

### Milling, Semolina, and Pasta Characteristics of Durum Varieties

<b>WHEAT</b>	<b>Desert King</b>	<b>Desert King HP</b>	
<b>Year</b>	<b>2022</b>	<b>2022</b>	<b>2021</b>
Protein (12% MB)	10.5	12.0	13.7
Ash (12% MB)	1.64	1.75	1.71
Moisture	7.2	7.0	6.8
Falling Number (sec)	456	478	491
Micro Sedimentation (CC)	49	58	59
<b>Test Weight</b>			
lb/bu	64.4	63.8	62.2
kg/hl	83.8	83.0	81.0
1000 Kernel Weight (g)	49.0	48.3	44.7
<b>Kernel Size Distribution</b>			
Large/Medium/Small	95/5/0	92/8/0	85/14/1
<b>SEMOLINA</b>			
Lab Mill Extraction (%)	81.7	81.1	78.6
Semolina Extraction (%)	71.2	72.5	74.2
Protein (14% MB)	9.5	10.9	12.8
Ash (14% MB)	0.83	0.82	0.87
Specks (no/10 sp in)	19	25	26
Wet Gluten (14% MB)	25.4	30.8	32.9
Gluten Index	49	56	75
Color b* value	28	29	33
<b>MIXOGRAPH</b>			
Absorption%	57.9	60.2	62.9
Peak Time (min)	2.9	2.6	3.0
Peak Height (mu)	4.3	5.0	4.8
MT Score (1-8)	6	7	7
<b>ALVEOGRAPH</b>			
P (mm)	70	91	70
L (mm)	46	34	95
P/L Ratio	1.5	2.7	0.7
W (10-4 joules)	108	130	189
<b>PASTA</b>			
Color L*	59.9	58.7	56.3
a*	0.0	-0.4	0.0
b*	41.7	42.8	41.9
Color Score	10.0	10.0	9.0
Cooked weight (gm)	30.6	30.3	29.5
Cooking Loss (%)	6.9	6.5	6.5
Cooked Firmness (g cm)	5.2	6.4	6.4

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.