













# 2017 Regional Crop Quality Report

#### **Durum Wheat**

XXIX Jornadas Técnicas de la Asociación Española de Técnicos Cerealistas (AETC)

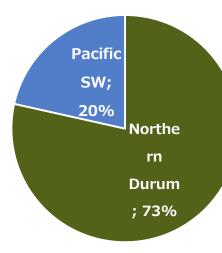


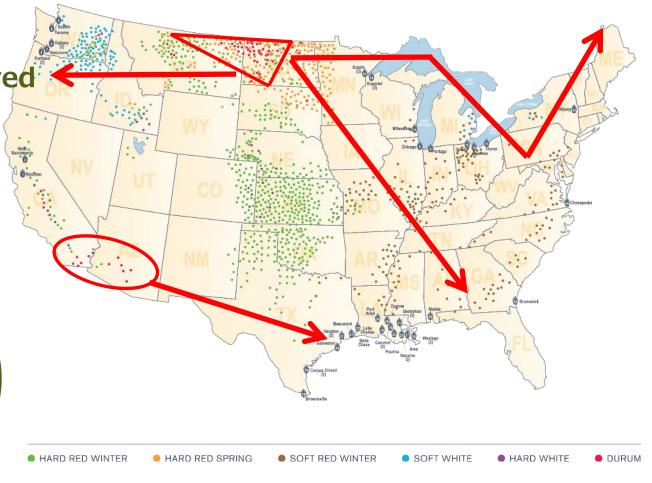
## U.S. Durum Production Regions

4 States Surveyed

93%

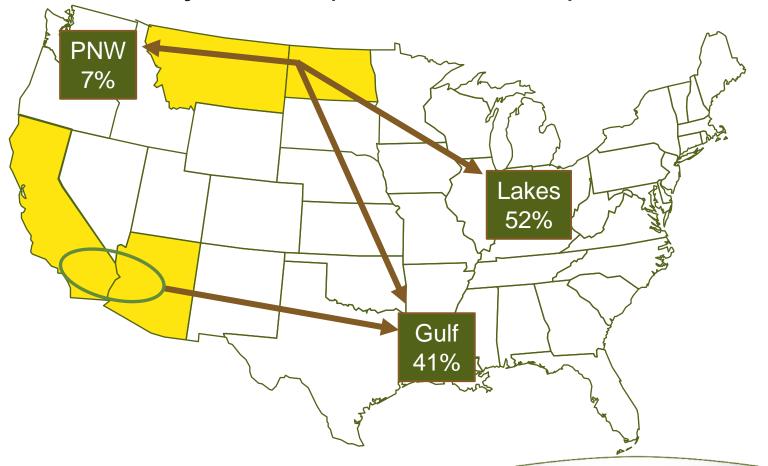
of total Durum production represented





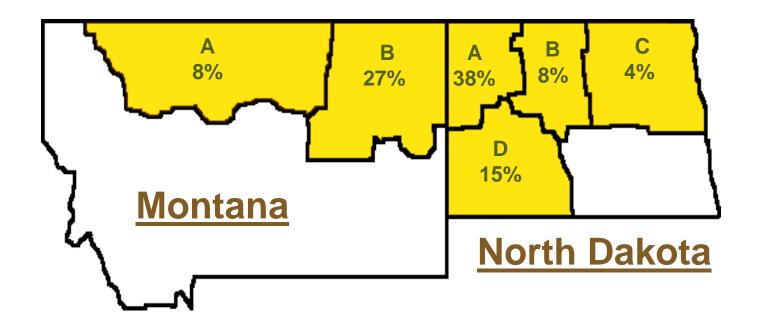


# Average Share of U.S Durum Exports by Port (2013-2016)





## Regional Production by Crop Reporting Area







- Montana
- North Dakota



#### 2017 U.S. Northern Durum Quality

Survey based on collection of 211 producer samples during harvest.

Analysis conducted by the Durum Quality Lab, North Dakota State University in Fargo, N.D.





- California
- Arizona



#### 2017 Desert Durum® Quality or Pacific SW

Survey based on 17 composite samples collected from Grain Handlers.

Quality analysis conducted by the California Wheat Commission Lab and milled by the Durum Quality Lab, NDSU in Fargo, N.D.



#### **US Northern Durum**

#### Planting, Growing and Harvesting Seasons

Durum production in the U.S. Northern Plains is down by more than 50% from 2016 due to a small decline in acreage and sharply lower yields caused by severe drought.

#### **Planting:**

Planting began slightly early in the third week of April, progressed rapidly due to warm conditions and few rain delays, and was finished by the end of May.

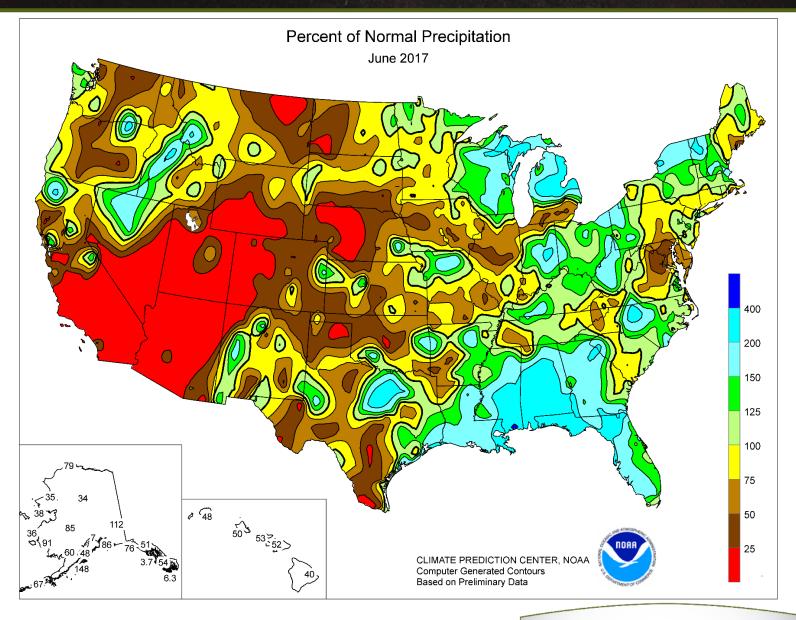
#### **Growing:**

Emergence was slow in areas due to lack of moisture, and yield potential across the region was quite low with some acres abandoned. The dry conditions pushed crop development ahead of normal, but kept disease pressures minimal.

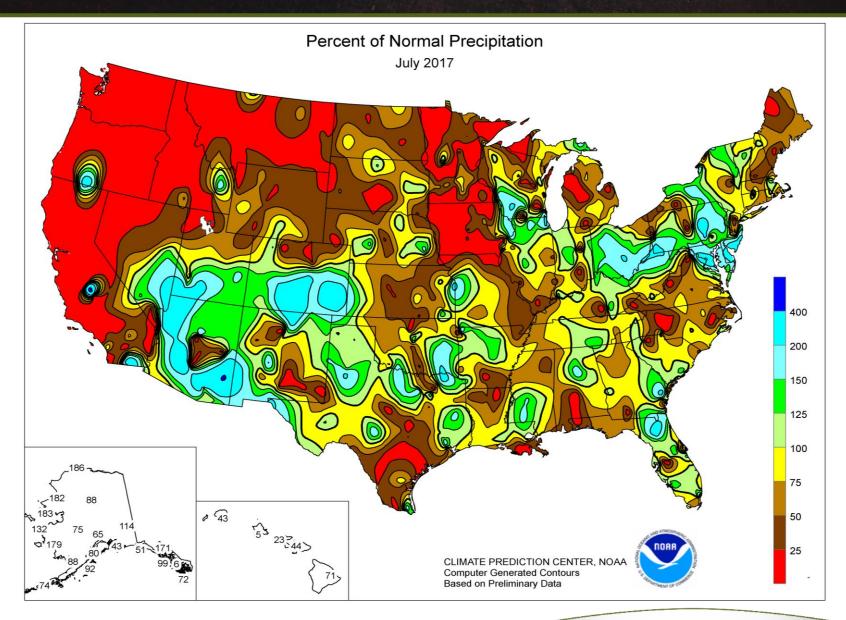
#### Harvesting:

Harvest began in early August, moved quickly due to dry conditions and lower yields, and finished by late September. Scattered rain delays toward the end of harvest affected the color of a portion of the crop.

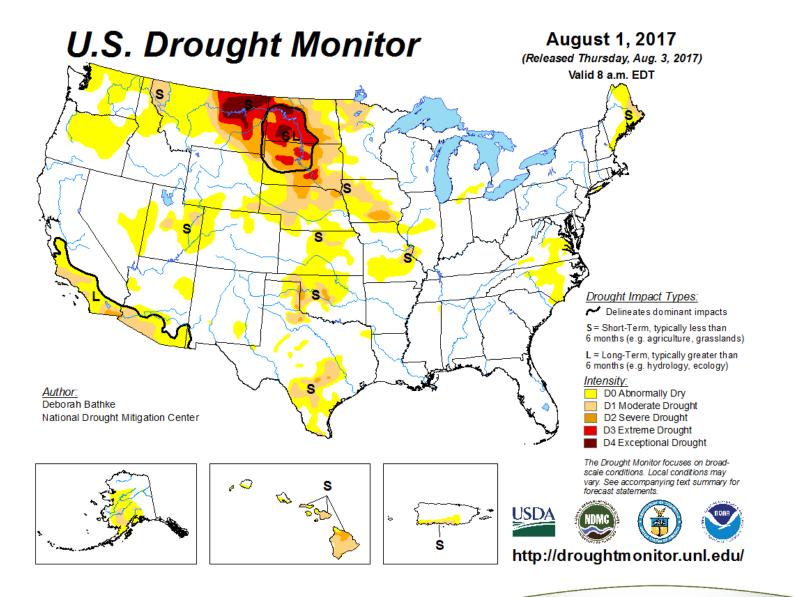






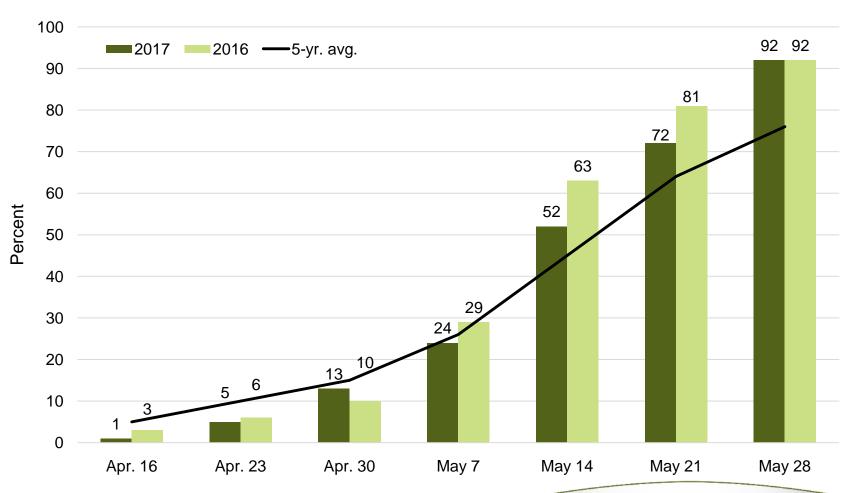






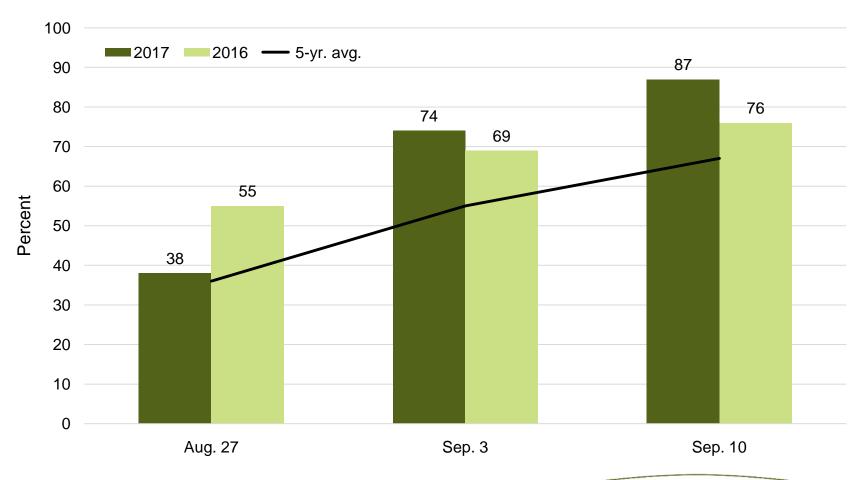


#### North Dakota Durum Planting Progress





#### North Dakota Durum Harvest Progress





#### Durum – Wheat Grade Data

			Northe	Pacific SW		
		2017	2016	5-Year	2017	2016
Test Weight (lb/bu)		60.9	61.2	60.4	62.2	62.9
	(kg/hl)	79.4	79.7	78.7	81.0	81.9
Damaged Kernels (%)		0.1	0.4	0.4	0.2	0.2
Foreign Material (%)		0.0	0.0	0.0	0.1	0.1

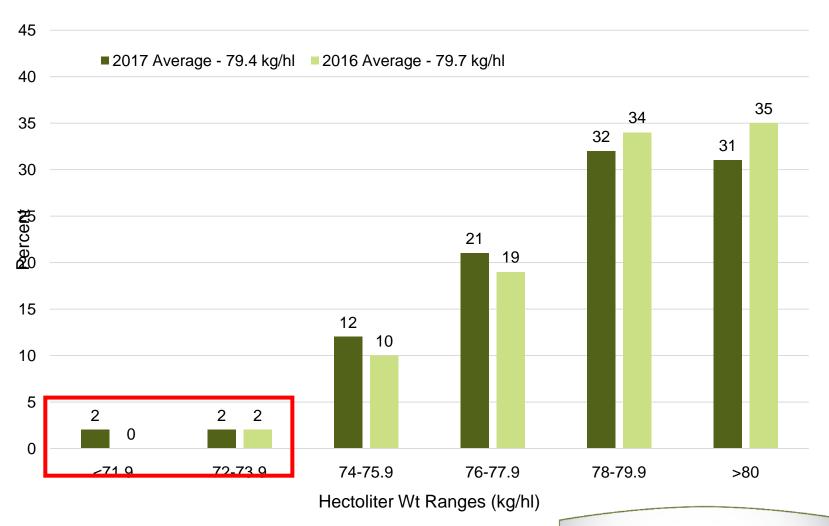


#### Durum – Wheat Grade Data

		Northerr	Pacific SW		
	2017	2016	5-Year	2017	2016
Shrunken & Broken, %	1.1	0.8	1.0	0.7	0.4
Total Defects, %	1.2	1.2	1.4	1.0	0.8
Vitreous Kernels, %	88	90	86	98	97
Grade	1HAD	1HAD	1HAD	1HAD	1HAD

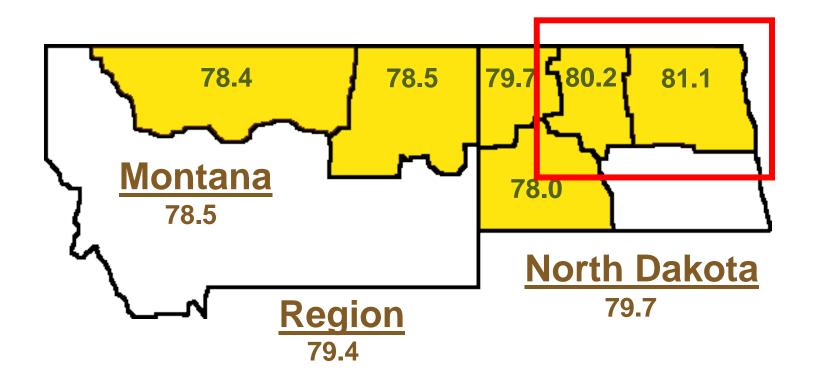


#### Durum – Hectoliter Weight Distribution



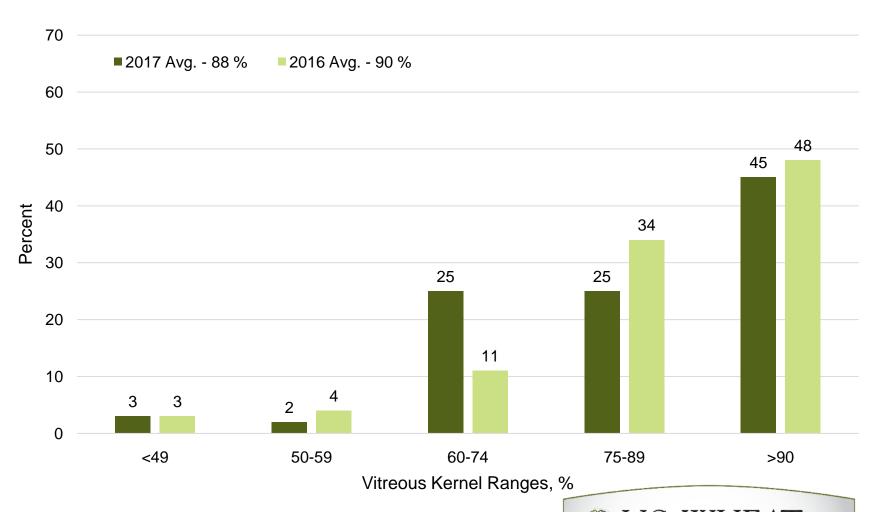


# Northern Durum Hectoliter Weight by Region (kg/hl)



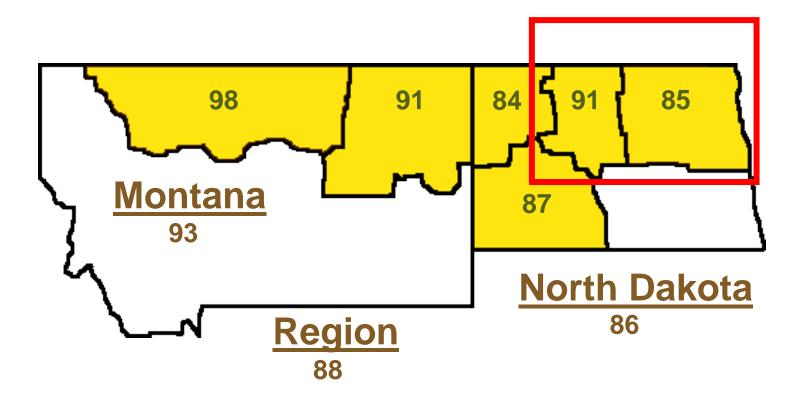


#### Northern Durum Vitreous Kernel Distribution



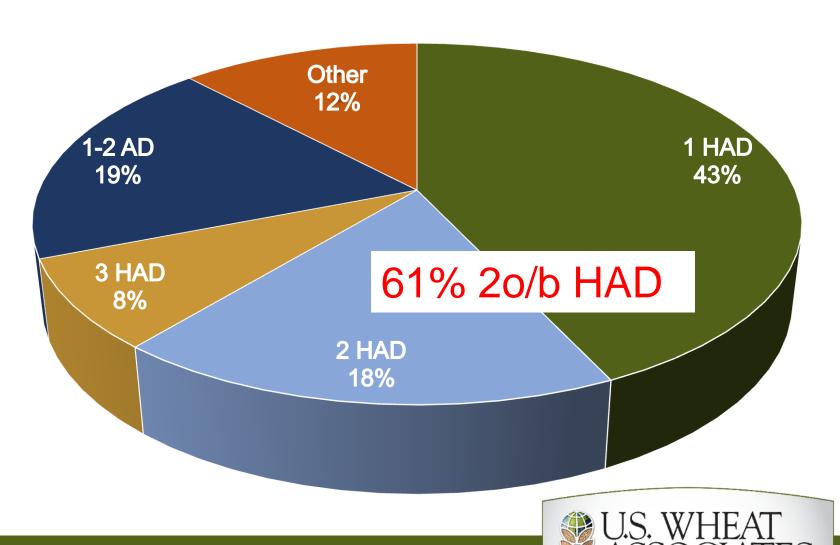


## Northern Durum Vitreous Kernel by Region (%)





#### Northern Durum Grade Distribution

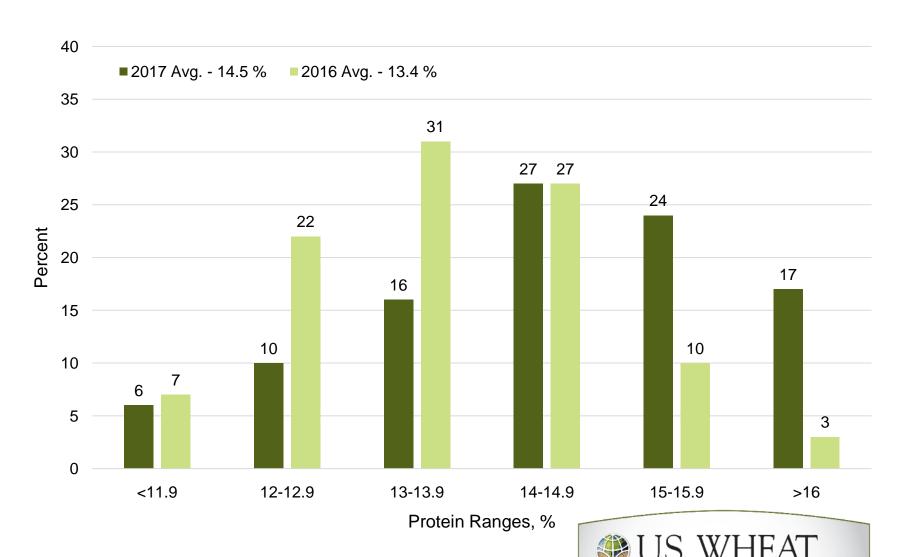


#### Durum Wheat Non Grade Data

			Northern			Pacifi		
			2017	2016	5-Year	2017	2016	
	Do	ockage, %	1.1	0.2	0.7	0.5	0.5	
	Moisture, %		11.3	11.4	11.5	6.6	6.8	
Prote	in, %	(12% mb)	14.5	13.4	13.6	13.5	13.9	
		(0% mb)	16.5	15.2	15.4	15.3	15.8	

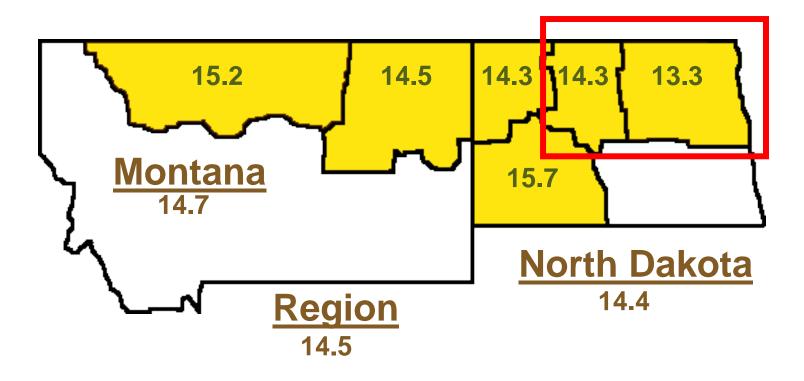


#### Northern Durum Wheat Protein Distribution





# Northern Durum Protein by Region (%, 12%m.b.)





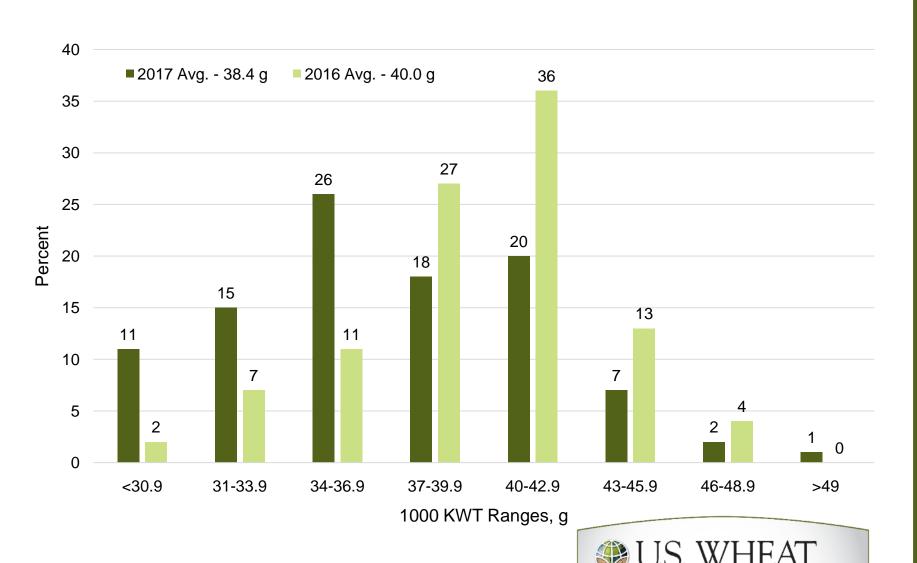
#### Durum – Wheat Non Grade Data

		Northerr	Pacific SW		
	2017	2016	5-Year	2017	2016
1000 Kernel Wt, g	38.4	40.0	39.6	49.0	49.6
Kernel Size, %*					
Large	40	<b>52</b>	55	91	91
Medium	55	44	41	9	9
Small	5	4	4	0	0

\*Large, medium and small kernels on 2.82, 2.00 and thru, respectively.



#### Northern Durum 1000 KWT Distribution

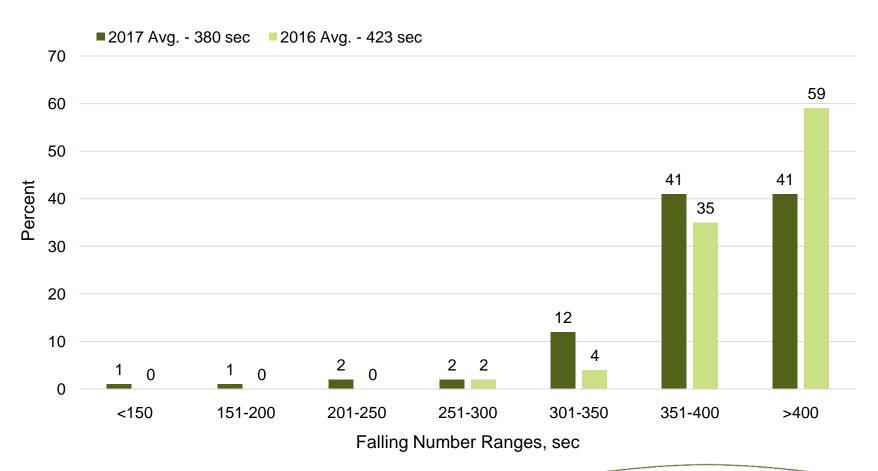


#### Durum – Wheat Non Grade Data

		Northerr	Pacific SW		
	2017	2016	5-Year	2017	2016
Ash, % (14% mb)	1.46	1.61	1.59	1.66	1.76
% (0% mb)	1.70	1.87	1.85	1.93	2.04
Falling Number, sec	380	423	380	712	612
Sedimentation, cc	8/	54	54	61	65
DON, ppm	<0.5	0.7	1.2	N/A	N/A



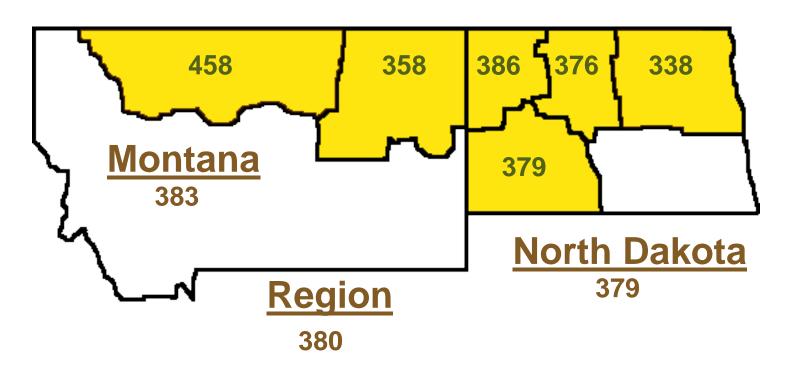
#### Northern Durum Falling Number Distribution







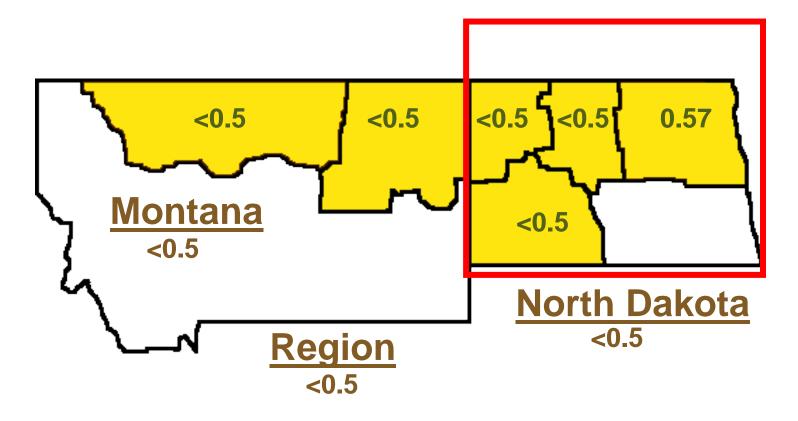
# Northern Durum Falling Number by Region (sec)







## Northern Durum DON by Region (ppm)





#### **Durum Semolina Data**

			Northerr	Pacific SW		
		2017	2016	5-Year	2017	2016
Tota	al Extraction, %	72.2	73.6	70.7	75.0	76.0
	Semolina Extraction, %	68.5	67.9	65.2	70.0	61.9
A	sh, % (14% mb)	0.69	0.71	0.68	0.80	0.87
	% (0% mb)	0.80	0.83	0.79	0.93	1.02



#### **Durum Semolina Data**

	١	Northerr	Pacific SW		
	2017	2016	5-Year	2017	2016
Protein, % (14% mb)	13.8	12.6	12.6	12.4	12.9
%, (0% mb)	16.0	14.7	14.7	14.4	15.0
Wet Gluten, %	34.5	32.4	34.8	33.0	33.2
Gluten Index	86	61	54	<b>76</b>	<b>76</b>



#### **Durum Semolina Data**

		Northerr	Pacific SW		
	2017	2016	5-Year	2017	2016
Alveograph: P (mm)	60	45	47	101	107
L (mm)	99	121	113	<b>76</b>	65
P/L ratio	0.6	0.4	0.4	1.3	1.7
W (10 <sup>-4</sup> joules)	180	136	135	266	230



#### Durum – Flour Data

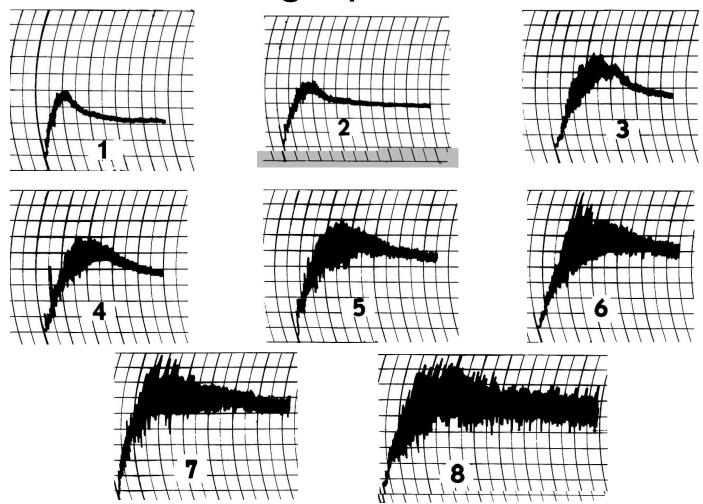
		Northern	Pacific SW		
	2017	2016	5-Year	2017	2016
Mixograph Class*	5.7	5.1	5.4	7.0	8.0
Color: L(black-white)** White = 100, Black = 0	83.3	84.3	84.6	86.9	85.3
a(red-green)** A negative number is green and a positive is red	-2.3	-2.8	-3.2	-2.8	-3.2
b(yellow-blue)** A negative number is blue and a positive is yellow	29.4	30.3	29.2	<u>30.9</u>	28.6

<sup>\*</sup>Scale 1-8



<sup>\*\*</sup>CIE color scale

## Mixograph Class





## Durum Spaghetti Evaluation

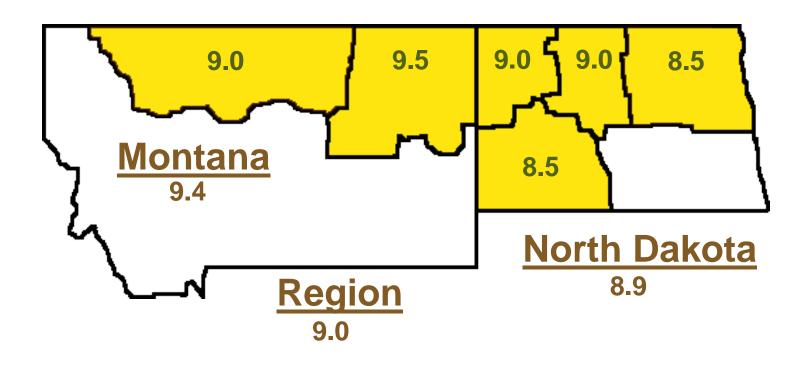
		Northerr	Pacific SW			
	2017	2016	5-Year	2017	2016	
Color Score*	9.0	8.5	8.9	9.8	8.3	
Cooked Weight (gm)	31.0	31.0	31.3	29.1	29.3	
Cooking Loss, %	5.9	6.3	6.2	5.0	5.6	
Cooked Firmness, g cm	4.9	4.2	4.4	5.5	6.4	

\*Scale 1-12





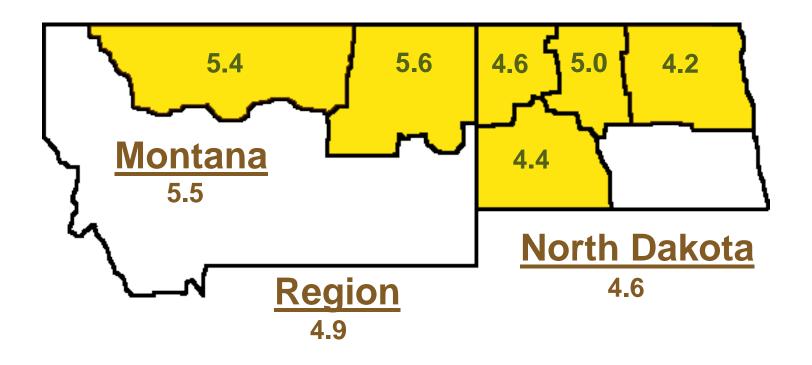
# Northern Durum Pasta Color Score by Region (scale 1-12)







# Northern Durum Pasta Cooked Firmness by Region (g cm)





#### **Durum Wheat Summary**

**Grade:** Average grade No. 1 Hard Amber Durum

<u>Vitreous kernel level:</u> Average 88% HVAC with 45% of samples having levels of **90% or higher**.

Kernel protein content (12% m.b.): Higher than 2016 and 5-yr average at 14.5%.

**DON:** Due to limited disease pressure, average level is 0.04 ppm, well below from 2016 levels.

Pasta cooking quality: Improved over 2016 and 5-yr with lower cooking loss, higher cooked firmness, and higher color scores.



#### **Durum Wheat Summary**

- excellent grading
- strong protein levels,
- overall high vitreous kernel levels,
- higher semolina extraction and
- improved mixing and pasta quality characteristics.

With reduced supply and isolated areas with lower vitreous kernel levels, lighter thousand kernel weights and some DON detections, buyers should always remain diligent in their contract specifications.



## Thank you for your attention

This survey was supported by

Arizona Research and Promotion Council
California Wheat Commission
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North Dakota Wheat Commission
Plant Science Department, NDSU
U.S. Wheat Associates



