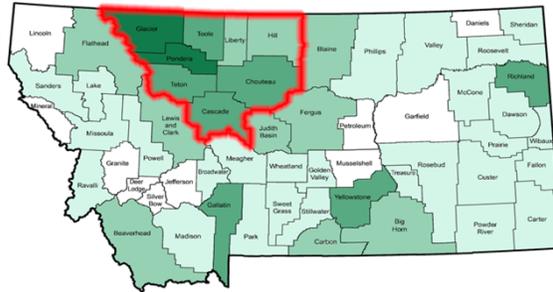


Montana Durum Wheat North Central Montana

The Northcentral consists of 8 counties. Our quality tests are facilitated and analyzed by the **Hard Red Spring Wheat Quality Laboratory in the Department of Plant Science at North Dakota State University, Fargo, USA.** Popular varieties grown in this region in 2013 include: Alzada (64.9%), Strongfield (7.8%), and Kyle (3.0%).



	2011	2012	2013	2014	Average
<u>Production Data</u>					
Bushels produced (1,000 bu)	172	1,574	-	-	873
Average Yield bu/ac	50.0	33.0	-	-	41.50
<u>Wheat Grading Data</u>					
Test Weight (lbs. per bu.)	61.10	60.10	60.60	59.30	60.28
Test Weight (kg. per hl.)	79.60	78.30	78.90	77.20	78.50
<u>Other Kernel Quality Data</u>					
Protein (%) (Wheat, 12% MB)	13.10	14.50	13.20	13.90	13.68
Moisture (%)	10.00	9.40	11.30	11.30	10.50
1000 Kernel Wt. (g)	41.70	40.30	47.40	39.70	42.28
Vitreous Kernels (%)	98.00	99.00	87.00	96.00	95.00
Falling Number (sec)	455.00	457.00	407.00	310.00	407.25
<u>Semolina Quality Data</u>					
Total Extraction (%)	72.00	68.90	71.80	70.50	70.80
Semolina Extraction (%)	66.90	64.50	66.90	66.30	66.15
Flour Ash (%)	0.62	0.72	0.71	0.75	0.70
Wet Gluten (%)	32.10	34.40	34.40	33.00	33.48
Gluten Index (%)	92.80	94.40	91.90	86.40	91.38
<u>Spaghetti Processing Properties</u>					
Color Score (1-12)	10.00	9.50	9.50	9.50	9.63
Cooked Weight (g)	31.20	31.50	31.10	31.00	31.20
Cooking Loss (%)	7.10	5.40	6.50	6.60	6.40
Cooked Firmness (g cm)	5.90	5.70	4.60	4.80	5.25

For more data and information, contact our office at wbc@mt.gov or 406.761.7732

Updated 10/30/2014

2014 Durum Wheat Quality NC