



Arizona / California Combined Crop Analysis

2026 Desert Durum® Crop Quality Report

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Desert Durum®

Desert Durum® is a registered certification mark owned by the Arizona Grain Research and Promotion Council and the California Wheat Commission, which authorize the use of the mark only to designate durum grain produced under irrigation in the desert valleys and lowlands of Arizona and California.

Desert Durum® can be produced and delivered “identity preserved” to domestic and export markets, which allows customers to purchase grain of varieties possessing quality traits specific to their needs. Annual production requirements can be pre-contracted with grain merchandisers ahead of the fall-winter planting season for harvest in late May-early July. Varietal identity is maintained by experienced growers planting certified seed and merchandisers who store and ship according to customers’ preferred delivery schedules.

Desert Durum® production acreage in 2026 was lower than 2025. According to USDA, yields were 2.91 tons/acre, and quality was uniformly good.

Desert Durum® samples were either collected by an FGIS-licensed inspection agency or submitted by handlers to a licensed agency. In 2026, the average grade is No. 1 Hard Amber Durum (HAD). Test weight average was 63.3 lbs/bu (82.4 kg/hl). The average vitreous kernel content (HVAC) is 98%, a high average typical of Desert Durum®. Average damaged kernels are 0.5% and total defects are 1.0%. Desert Durum® is characterized by its kernel low moisture content, and this year’s average was 7.5%. Protein content average was 14.4% (12% M.B.)

Desert Durum® quality performance is analyzed at the California Wheat Commission Laboratory. Extraction rates are calculated against total products on an “as is” moisture basis. A correction factor was used to adjust Lab Mill Extraction (%) and Semolina Extraction (%).

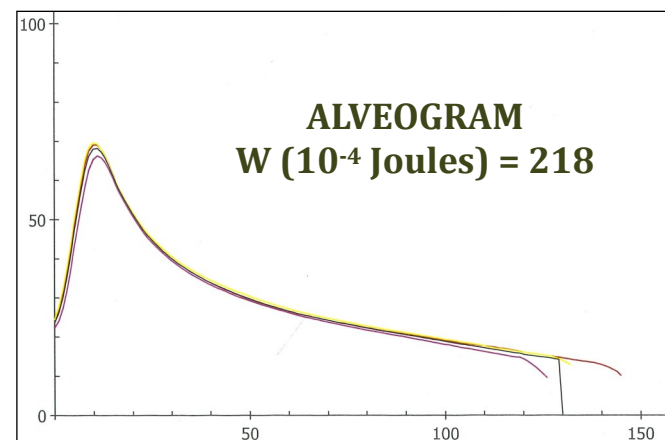
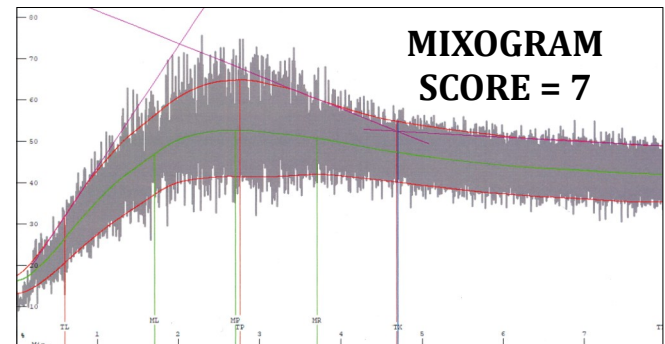
Summary

The semolina b* value was 30.1, slightly lower than the 5-year average b* value of 32.0. Wet gluten was 36.7% and gluten index of 63. Semolina Mixograph score was 7 and Alveograph W value was 218 (10⁻⁴ Joules). Mixogram score indicates high gluten strength. Pasta color b* value was 43.3 and score was 10. Pasta cooked firmness was 7.9, slightly higher than the 5-year average pasta firmness value of 7.2.

New crop grain exhibits consistently large kernels and low moisture traits that contribute to efficient transportation costs and high extraction rates. The 2026 Desert Durum crop will deliver the valuable milling, semolina, and pasta quality traits that customers have learned to expect and appreciate.

DESERT DURUM® PRODUCTION			
METRIC TONS			
YEAR	Arizona	California	Total
2026	142,560	56,700	199,260*
2025	156,027	47,625	206,652
2024	189,660	74,520	264,180
2023	141,520	62,051	203,571
2022	245,000	106,750	351,750
2021	175,000	66,000	241,000
2020	129,500	36,898	166,398

*California Wheat Commission estimate; final data available December 2026 from USDA.



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2026 DESERT DURUM® VARIETIES						
	Alberto		Miwok		Powell	
WHEAT	2026	2025	2026	2025	2026	2025
Protein (12% MB)	14.2	14.0	14.3	13.5	14.6	13.8
Ash (14% MB)	1.75	1.68	1.56	1.51	1.82	1.75
Moisture	6.7	7.4	7.9	6.3	7.9	7.3
Falling Number (sec)	425	473	423	541	365	903
Micro Sedimentation (CC)	74	78	44	48	70	62
Test Weight						
lb/bu	62.5	63.0	63.8	60.8	65.7	63.9
kg/hl	81.4	82.0	83.0	79.2	85.5	83.2
1000 Kernel Weight (g)	49.3	50.8	54.1	56.5	49.5	56.0
Kernel Size Distribution						
Large/Medium/Small	94/6/0	95/5/0	97/3/0	98/2/0	94/6/0	97/3/0
SEMOLINA						
Lab Mill Extraction (%)	79.8	79.0	83.4	83.3	81.7	79.4
Semolina Extraction (%)	67.4	69.3	72.3	71.8	69.7	67.4
Protein (14% MB)	13.1	12.6	13.1	12.6	13.1	12.7
Ash (14% MB)	0.80	0.77	0.74	0.70	0.86	0.83
Specks (no/10 sp in)	23	20	23	20	13	18
Wet Gluten (14% MB)	35	34	38	40	36	36
Gluten Index	81	89	33	36	69	60
Color b*	33	34	27	27	30	29
MIXOGRAPH						
Absorption (%)	63.3	62.6	63.1	62.5	63.2	62.6
Peak Time (min)	2.7	3.0	2.0	2.2	2.3	2.5
Peak Height (mu)	6.1	5.5	4.0	4.7	5.6	5.3
MT Score (1-8)	8	7	2	2	7	5
ALVEOGRAPH						
P (mm)	79	69	45	45	58	67
L (mm)	124	130	113	95	119	112
P/L Ratio	0.64	0.53	0.40	0.47	0.49	0.60
W (10 ⁻⁴ Joules)	273	236	98	98	170	183
PASTA						
Color L*	57	56	59	57	55	58
Color b*	45	44	42	39	43	41
Color Score	10.0	10.0	9.5	9.0	9.5	9.6
Cooked Weight (gm)	28.3	29.9	29.7	29.4	30.7	29.7
Cooking Loss (%)	6.2	5.9	6.7	5.2	5.9	5.6
Cooked Firmness (g cm)	7.5	8.0	7.6	7.0	8.8	7.5
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. Extraction rates are calculated against total products on an "as is" moisture basis. A correction factor was used to adjust Lab Mill Extraction (%) and Semolina Extraction (%).						

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	Tiburon		WB Mohave	
WHEAT	2026	2025	2026	2025
Protein (12% MB)	13.6	14.1	15.2	13.8
Ash (14% MB)	1.67	1.64	1.86	1.69
Moisture	7.1	7.2	7.2	7.0
Falling Number (sec)	461	511	576	801
Micro Sedimentation (CC)	70	78	71	75
Test Weight				
lb/bu	63.4	63.3	64.0	63.5
kg/hl	82.6	82.4	83.3	82.7
1000 Kernel Weight (g)	52.6	56.5	47.2	49.1
Kernel Size Distribution				
Large/Medium/Small	96/4/0	98/2/0	97/3/0	91/9/0
SEMOLINA				
Lab Mill Extraction (%)	78.3	78.9	84.5	80.9
Semolina Extraction (%)	67.1	68.6	70.2	69.2
Protein (14% MB)	12.9	12.8	13.8	12.6
Ash (14% MB)	0.75	0.71	0.91	0.82
Specks (no/10 sp in)	20	17	13	21
Wet Gluten (14% MB)	34	34	36	34
Gluten Index	78	77	85	88
Color b*	31	32	31	33
MIXOGRAPH				
Absorption (%)	62.9	62.8	64.3	62.5
Peak Time (min)	2.7	3.0	2.9	3.3
Peak Height (mu)	5.3	4.8	5.4	4.9
MT Score (1-8)	7	7	8	8
ALVEOGRAPH				
P (mm)	75	89	113	108
L (mm)	129	95	87	88
P/L Ratio	0.58	0.94	1.30	1.24
W (10 ⁻⁴ Joules)	253	260	321	305
PASTA				
Color L*	58	56	57	57
Color b*	44	43	44	46
Color Score	10.0	9.5	10.0	10.5
Cooked Weight (gm)	30.1	30.5	28.6	29.1
Cooking Loss (%)	6.2	6.4	5.5	5.3
Cooked Firmness (g cm)	7.0	6.7	7.9	7.3

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. Extraction rates are calculated against total products on an "as is" moisture basis. A correction factor was used to adjust Lab Mill Extraction (%) and Semolina Extraction (%).

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2026 DESERT DURUM® AVERAGE GRADE RESULTS

	Harvest Data			Export Harvest Data		
	2026	2025	2024	25/26	24/25	23/24
Protein (12% MB)	14.4	13.8	13.3	13.37	13.43	13.4
Graded No. 1 (%)	Over 90% of samples graded No.1			100	100	100
HVAC (%)	97.6	97.2	97.9	96.0	96.1	96.6
Test Weight: lb/bu	63.3	62.5	63.1	62.7	62.9	62.9
	kg/hl	82.4	81.4	82.2	81.7	81.9
Moisture (%)	7.5	7.2	7.1	6.6	6.5	6.7
Damage (%)	0.5	0.0	0.2	0.3	0.2	0.3
Foreign Material* (%)	0.0	0.1	0.0	0.1	0.1	0.1
Shrunken/Broken* (%)	0.5	0.5	0.5	0.7	0.5	0.6
Total Defects (%)	1.0	0.6	0.7	1.1	0.9	1.0
Dockage* (%)	0.3	0.5	0.4	0.5	0.5	0.5
Total Screenings (%)	0.8	1.1	0.9	1.3	1.1	1.2
Net Wheat (%)	91.8	91.8	92.1	92.2	92.5	92.3
CTW (%)	109.2	109.3	109.6	109.7	110.1	109.7
MWVI (%)	91.5	91.5	91.2	91.1	90.8	91.1
*Total Screenings are those factors represented on the grade certificate that are cleaned out in the flour mill. Samples were either official samples collected by a licensee of FGIS or submitted by handlers to a licensee for grading. Desert Durum® cargo data represents information obtained from official export inspection certificates. Test weight conversion from lb/bu to kg/hl according to FGIS-PN-97-5, (1.292 x lb/bu) + 0.630. Net Wheat = (100%-(FM+SHBN+Dockage)) x (100%-Moisture)/100%. Clean, Tempered Wheat (CTW%) = (100%-(FM+SHBN+Dockage)) x (100%-Moisture)/(100%-16% (temper moisture)). Millable Wheat Value Index (MWVI) = 100%/CTW.						

2026 DESERT DURUM® AVERAGE GRADE RESULTS BY VARIETY

WHEAT	Powell	Mohave	Tiburon	Alberto	Miwok
Protein (12%mb)	14.7	15.4	13.9	14.4	13.8
Graded No. 1 (%)	Over 90% of samples graded No.1				
HVAC (%)	97.6	98.0	96.0	97.0	99.0
Moisture (%)	8.0	7.7	7.1	6.7	8.1
Test Weight: lb/bu	64.8	62.6	63.1	62.4	63.6
	kg/hl	84.4	81.5	82.2	82.8
Damage (%)	0.8	0.4	0.4	0.5	0.5
Foreign Material (%)	0.0	0.1	0.0	0.0	0.0
Shrunken/Broken (%)	0.6	1.1	0.2	0.3	0.2
Total Defects (%)	1.4	1.6	0.6	0.8	0.7
Dockage (%)	0.2	0.5	0.2	0.4	0.2
Samples were either official samples collected by a licensee of FGIS or submitted by handlers to a licensee for grading. Test weight conversions from lb/bu to kg/hl according to FGIS-PN97-5, (1.292 x lb/bu) + 0.630.					

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Technical and Laboratory Services



CWC Executive Director Claudia Carter

The California Wheat Commission laboratory has the equipment necessary for evaluation of common and durum wheat milling quality, flour chemical analysis, physical dough testing, semolina analysis, bake and noodle production tests, and pasta analysis.

The Commission's staff is available to work with customers in the area of quality assurance, product development, problem solving, quality control training, and research. The lab order test form is available on the California Wheat Commission website, please use when requesting services.

Customer Assistance and Support

The Commission is available to answer technical questions about California's wheat quality, including recommendations for blending and appropriate end-use. The Commission conducts specialized training programs in milling, baking, semolina, pasta, and quality control. These specific programs may be customized to meet the customers' needs.

Crop and Export Survey

California produces five of the six classes of U.S. wheat: Hard Red Winter (HRW), Desert Durum®, Hard White, Soft White and Hard Red Spring. While HRW, Hard White, and Durum are the predominately produced and exported classes, information and contacts for all the above classes of wheat are available by contacting the Commission office. Every effort is made to provide an accurate assessment of quality to buyers. With greater amounts of wheat being sold by variety, varietal specific information is emphasized in Commission surveys.

Varietal Development

Private and public breeding programs play an important role in the development of new varieties available to California wheat producers. The Commission analyzes hundreds of samples each year to support these programs and encourages the release of new varieties that will meet the customers' needs. New varieties are evaluated by commercial mills through the California Wheat Collaborator program.

Research

The Commission laboratory is available for flour, semolina, milling, end-product, and new-product research. Technical expertise is available in hearth breads, pasta, Asian food products, standard loaf bread, steamed bread, Asian noodles, cookies, tortillas and Middle Eastern flat breads.



CWC Laboratory Director Teng Vang

Photo credit: Matt Salvo, California Farm Bureau Federation



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