



Durum & Pasta Quality Training Schedule
Location: 1240 Commerce Ave. Suite A. Woodland, CA 95776

Course Instructors:

Teng Vang, Lab Director and Alejandra Andrade, Lab Manager

This program is designed to learn more about durum wheat and semolina qualities, pasta extrusion and pasta cooking qualities. Trainees will learn proper scientific methodology in the Commission's wheat quality laboratory under regular working conditions.

Samples analyzed will include California Desert Durum Wheat samples, commercially available semolina, and customers' samples if provided. We will have three varieties to cover different quality aspects of durum wheat.

Phase I - Analysis of Durum Wheat Quality

1. Wheat Moisture, Protein, Ash Content
2. Test Weight/ Kernel sizing/ 1000 kernel weight
3. HVAC/ Black tips
4. Durum Milling & Milling Concepts

Phase II – Analysis of Semolina What Quality

1. Semolina moisture, protein, ash content
2. Semolina Minolta color values (L,a,b)
3. Speck Counting
4. Falling Number
5. Wet Gluten/ Gluten Index

Phase III - Dough Rheology

1. Mixograph
2. Alveograph

Phase IV – Pasta Extrusion and Pasta Quality

1. Pasta Extrusion & Drying
2. Pasta Cooking and Quality Analysis
 - a. Firmness
 - b. Cooking Loss
 - c. Cooking Weight
 - d. Sensory Evaluation

COST: This is a 3 -days training course designed to include milling, semolina analysis, and pasta extrusion and processing. The cost for the training session is \$1,750 (Includes coffee and lunch).

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Day 1

9am-noon Lectures Grain Quality and Milling
Test Weight/ Kernel sizing/ 1000 kernel weight
HVAC/ Black tips
Durum Milling & Milling Concepts

1pm-5pm Dough Rheology
Alveograph
Wet Gluten & Gluten Index
Semolina Minolta color values (L,a,b)
Speck Counting

Day 2

9am -noon Pasta extrusion

1pm-5pm Mixograph
Falling Number

Day 3

9am-noon Pasta Cooking

1pm – 5pm Lectures
Pasta extrusion
Pasta cooking
Overall discussion results