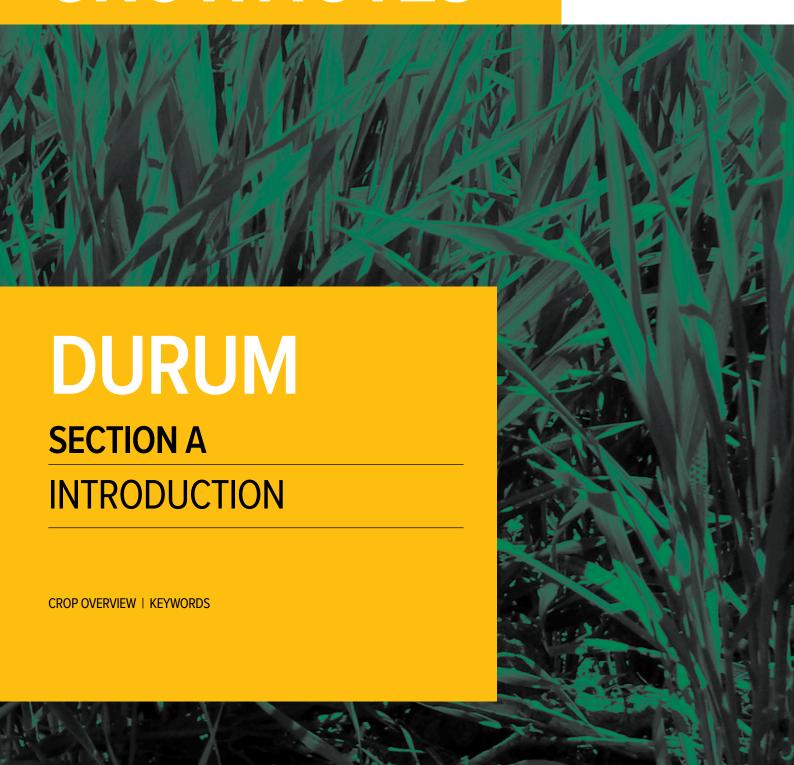


# **WGRDC**GROWNOTES™







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# SECTION A

# Introduction

## A.1 Crop overview

Durum wheat (*Triticum turgidum* L. *var. durum*) or pasta wheat (Figure 1) is known for its hardness, protein, intense yellow colour, nutty flavour and excellent cooking qualities. In 2005–06, production was ~500,000 tonnes (t), with New South Wales (NSW) accounting for around 56% and South Australia (SA) 41% of production. The balance is produced in Queensland and Victoria. <sup>1</sup>

Durum wheat should only be grown on highly fertile soils where high-protein grain can be produced, as protein levels >13% are required to meet premium market grades. Protein levels below 10% can be marketed only as feed. <sup>2</sup>

## A.2 Keywords

Durum, northern grains region, winter cereals, crop rotation, fallow weed control, cereal diseases, root-lesion nematodes, water use efficiency, nitrogen use efficiency, soil testing, crown rot, Fusarium head blight, protein, pasta, crop nutrition and fertiliser.



Figure 1: Durum wheat.



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