

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. ¹

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. ²

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.

¹ J Kneipp (2008) Durum wheat production. NSW Department of Primary Industries, <http://www.nvtonline.com.au/wp-content/uploads/2013/03/Crop-Guide-NSW-Durum-Wheat-Production.pdf>

² DAFF (2012) Durum wheat in Queensland. Queensland Department of Agriculture, Fisheries and Forestry, <http://www.daff.qld.gov.au/plants/field-crops-and-pastures/broadacre-field-crops/wheat/durum-wheat>