

DURUM WHEAT PRODUCTS

Durum wheat products are food items made from durum wheat (*Triticum turgidum subsp. durum* or *Triticum durum*), which is a specific variety of wheat known for its high protein content and strong gluten structure. Durum wheat is primarily used in the production of semolina flour, which is then used to make a variety of products.

Products

- Pasta
- Semolina Flour
- Bulgur
- Couscous
- Cracked Wheat
- Crackers and breadsticks



Commercial Production

1. Growing and harvesting durum wheat

Durum wheat is typically grown in arid or semi-arid regions, requiring a dry climate and well-drained soil.

2. Milling the wheat

Remove the grain's outer layers and produce durum wheat semolina.

3. Mixing and shaping the dough

Durum wheat semolina is mixed with water and other ingredients, such as eggs or oil, to create a dough.

4. Drying the product

Remove excess moisture and increase its shelf life. This can be done through air drying or by using special drying machines.