

A look at the six classes of wheat grown in the U.S. and the food products made from them.



Hard Red Winter



Versatile, with excellent milling and baking characteristics for pan bread, HRW is also a choice wheat for Asian noodles, hard rolls, flat breads, general purpose flour and cereal.



Hard Red Spring



The aristocrat of wheat when it comes to “designer” wheat foods like hearth breads, rolls, croissants, bagels and pizza crust, HRS is also a valued improver in flour blends.



Soft Red Winter



Versatile weak-gluten wheat with excellent milling and baking characteristics for cookies, crackers, pretzels, pastries and flat breads.



Soft White



A low moisture wheat with high extraction rates, providing a whiter product for exquisite cakes, pastries and Asian-style noodles, SW is also ideally suited to Middle Eastern flat breads.



Hard White



The newest class of U.S. wheat, HW receives enthusiastic reviews when used for Asian noodles, whole wheat or high extraction applications, pan breads and flat breads.



Durum



The hardest of all wheats, durum has a rich amber color and high gluten content, ideal for pasta, couscous and some Mediterranean breads.



www.wheatworld.org



www.uswheat.org



www.wheatfoods.org