



DURUM

HRS

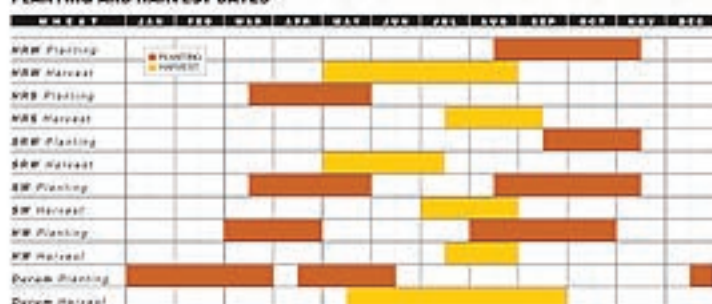
SRW

HW

SW

HRW

PLANTING AND HARVEST DATES



U.S. wheat Sure as the Sunrise

 **U.S. WHEAT ASSOCIATES**
www.uswheat.org

HRS: Hard Red Spring

12% - 15% protein content
The aristocrat of wheat when it comes to "designer" wheat foods like hearty breads, rolls, croissants, bagels, and pizza crust. HRS is also a valued improver in flour blends.

HW: Hard White

10% - 15% protein content
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.

HRW: Hard Red Winter

9.5 - 13.5% protein content
Versatile, with excellent milling and baking characteristics for pan breads, HRW is also a choice wheat for Asian noodles, hard rolls, flat breads, general purpose flour and as an improver for blending.

SW: Soft White

8.5% - 11.5% protein content
Low moisture wheat with excellent milling results, SW provides a whiter and brighter product for Asian-style noodles and exquisite cakes, pastries and other confectionary products.

SRW: Soft Red Winter

8% - 11% protein content
SRW is a high-yielding and profitable choice for producing a wide range of confectionary products like cookies, crackers and cakes, and for blending for baguettes and other bread products.

Durum

11% - 15% protein content
Hardest of all wheats, durum has a rich amber color and high gluten content. It sets the "gold standard" for premium pasta products, couscous, and some Mediterranean breads.



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U.S. wheat Something for Everyone

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HW: Hard White
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HRS: Hard Red Spring
12% - 15% protein content
The antitrust 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.

HRW: Hard Red Winter
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