

# ALL ABOUT WHEAT

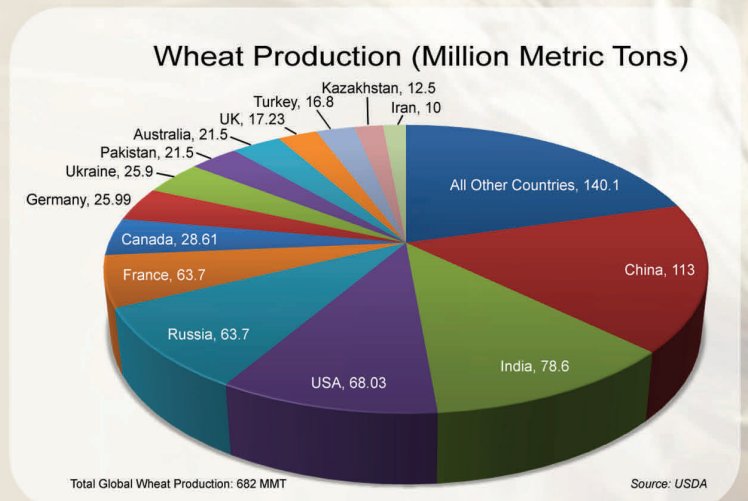


## Did you know:

- Wheat is believed to have originated in southwestern Asia. Some of the earliest remains of the crop have been found in Syria, Jordan and Turkey.
- The six major classes of wheat are hard red winter, hard red spring, soft red winter, hard white, soft white, and durum. Each class has a somewhat different end use and production tends to be region-specific.<sup>1</sup>
  - ◆ Hard red winter wheat is used to make bread flour.
  - ◆ Hard red spring wheat is valued for high protein levels, which make it suitable for specialty breads and blending with lower protein wheat.
  - ◆ Soft red winter wheat is used for cakes, cookies and crackers.
  - ◆ Hard white is used for noodles, yeast bread, flatbreads and snack foods.
  - ◆ Soft white is use for cakes, crackers, flatbreads and pastries.
  - ◆ Durum wheat is used for pasta products.
- China and India produce more wheat than the United States. The United States is the world's number one exporter of wheat – the world's second most-produced cereal grain food next to corn.
- North Africa, the Middle East, Southeast Asia and Brazil are regions that are net importers of wheat.
- The USDA-ERS projects that the top five wheat exporters (the United States, Australia, the EU, Argentina, and Canada) will account for 70 percent of world wheat trade in 2008-17. In 1997-98, they accounted for 89 percent of the wheat trade.<sup>2</sup>

## Fast facts:

- In seven of the past 10 years, the world has consumed more wheat than it has produced.<sup>3</sup>
- More foods are made with wheat than any other cereal grain.<sup>3</sup>
- One bushel of wheat contains approximately 1 million individual kernels.<sup>3</sup>
- One bushel of wheat weighs approximately 60 pounds.
- There are about 50 kernels in a head of wheat and 15,000 to 17,000 kernels in a pound.<sup>4</sup>
- Because of the many varieties of wheat, the crop is harvested somewhere every month.<sup>4</sup>



<sup>1</sup>Kansas Wheat Commission, [www.wheatonline.com](http://www.wheatonline.com)

<sup>2</sup>USDA-ERS

<sup>3</sup>Wheat Foods Council

<sup>4</sup>Oklahoma Ag in the Classroom Wheat Facts, [www.clover.okstate.edu/fourh/aic](http://www.clover.okstate.edu/fourh/aic)



