

“Wheat is the principal food grain produced in the United States.” (USDA, ERS)

WHEAT! AN EXPLORATION OF CULTURAL EXPRESSION WITH SCHOLARS AND CHEFS IN 3 WEBINARS

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<https://www.ers.usda.gov/topics/crops/wheat/wheat-sector-at-a-glance/#classes> (accessed 8.20.21).

U.S. Wheat Classes

Wheat is the principal food grain produced in the United States. The three primary varieties of the grain that are sown domestically are winter wheat, spring wheat, and durum.

Five major classes: hard red winter, hard red spring, soft red winter, white, and durum. Each class has a somewhat different end use, and production tends to be [region-specific](#).

- **Hard red winter** (HRW) wheat accounts for about 40 percent of total production and is grown primarily in the Great Plains (northern Texas through Montana). HRW is principally used to make bread flour.
- **Hard red spring** (HRS) wheat accounts for about 20 percent of production and is grown primarily in the Northern Plains (North Dakota, Montana, Minnesota, and South Dakota). HRS wheat is valued for its high protein levels, which make it suitable for specialty breads and blending with lower protein wheat.
- **Soft red winter** (SRW) wheat accounts for 15-20 percent of total production and is grown primarily in States along the Mississippi River and in eastern States. Flour produced from milling-grade SRW is used for cakes, cookies, and crackers.
- **White wheat** (both winter and spring) accounts for 10-15 percent of total production and is grown in Washington, Oregon, Idaho, Michigan, and New York. Its flour is used for noodle products, crackers, cereals, and white crusted breads.
- **Durum wheat** accounts for 3-5 percent of total production and is grown primarily in North Dakota and Montana. Durum wheat is used in the production of pasta.

Speakers’ Bibliographies – pages 2-6.

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