

Hard Red Winter



Hardness: Hard

Shape: Bullet shaped

Color: Reddish-brown



Out of all six classes of wheat, the US produces the most Hard Red Winter wheat. It is grown in the Great Plains states, extending from the Mississippi River west to the Rocky Mountains and from Canada to Mexico. Hard Red Winter wheat has a wide range of protein content and is used to produce bread, rolls, Asian noodles, flat bread, all-purpose flour, and cereal. The US exports Hard Red Winter wheat to Russia, China, Japan, Morocco, and Poland.

Hard Red Spring



Hardness: Hard

Shape: Bullet shaped

Color: Reddish-brown



Hard Red Spring wheat contains the highest percentage of protein and strong gluten characteristics. This makes it a good wheat for making bread, rolls, croissants, bagels, and pizza crust. It is also used as a blending wheat to increase protein in lower protein flour. It is planted in the northern areas of the US where the summers are mild. Hard Red Spring wheat is exported to Central America, Japan, Philippines, and Russia.



Hardness: Soft

Shape: Barrel shaped

Color: Tan



Soft Red Winter

Soft Red Winter wheat has a relatively low percentage of protein compared to the hard red varieties of wheat. Because it is a softer variety of wheat, it grinds more easily than the hard wheats. It is used to make flat breads, cakes, cookies, pretzels, pastries, and crackers. This wheat is primarily grown east of the Mississippi River. The US exports Soft Red Winter wheat to China, Egypt, and Morocco.



Hardness: Soft

Shape: Short and plump

Color: Light tan



Soft White

Soft White wheat has a low protein and moisture content. It is used to make cakes, crackers, cookies, pastries, quick breads, muffins, Asian noodles, Middle Eastern flat breads, and snack foods. This wheat is grown mainly in the Pacific Northwest, but is also grown in California, Michigan, Wisconsin, and New York. Soft White wheat is exported mostly to the Far East Asian region.



Hardness: Hard

Shape: Bullet shaped

Color: Light tan



Hard White

Hard White wheat is the newest class of wheat to be grown in the US. This wheat is similar to Hard Red wheat except for its color and milder, sweeter flavor. Its protein characteristics are identical to Hard Red wheat. Most Hard White wheat is grown in Kansas and Colorado. This wheat is used to make bread, hard rolls, bulgur, tortillas, flat bread, and Asian noodles. It is primarily used in US markets and only exported in limited quantities.



Hardness: Hard

Shape: Long

Color: Amber



Durum

Durum wheat is a botanically separate species from the hard and soft wheat varieties. It is the hardest of all wheats. Durum has a high protein and gluten content and is ideal for milling into semolina flour to make pasta. It is also used to produce couscous and some Mediterranean breads. North Dakota is the largest US producer of Durum wheat. It is also grown in the same northern states as Hard Red Spring wheat. Durum is only exported in limited quantities.