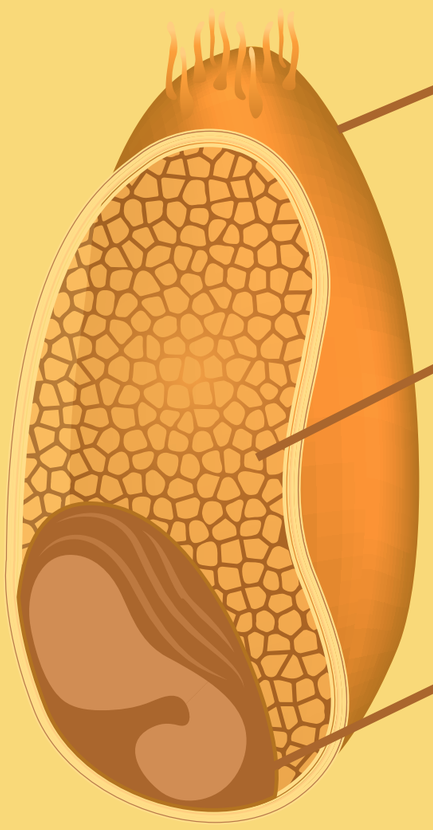
Wheat

OKLAHOMA AG IN THE CLASSROOM

Wheat Kernal Anatomy



Bran
Outer layer, packed with fiber and helps support healthy digestion.

Endosperm
The largest part of the wheat kernel, providing energy, protein, and key nutrients in flour.

Germ
The tiny embryo of the wheat kernel containing healthy fats and nutrients.

Cycle of Wheat

Planting
Winter wheat is planted in late summer.

Grazing
Cattle graze wheat during winter dormancy.

Harvesting
Ripe wheat is harvested with a combine.

Grain Elevator
Wheat is stored until it is sold or processed.

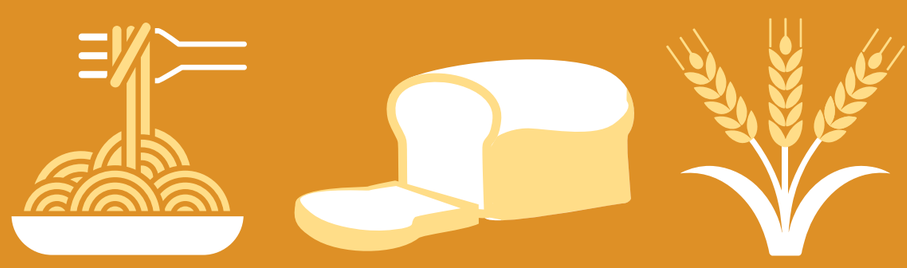
Wheat Milling
Kernels are cleaned and ground into flour.

Products
Flour is made into bread, pasta, cereal, and more.

1,000,000
Stocker Calves

Stocker calves graze on winter wheat pasture each year before moving to feedlots.

A Bushel of Wheat



42 pounds of pasta

90 loaves of bread

1 million kernals

Wheat Varieties

Oklahoma ranks among the top wheat-producing states in the U.S.

Hard Red Winter Wheat (HRW) is the most common type of wheat grown in Oklahoma.



- Doublestop
- Green Hammer
- Smith's Gold

Port of Catoosa

- 15 million bushels (81,000 tons) of wheat are shipped through the Port of Catoosa each year.
- Wheat from Oklahoma is exported to markets around the world, including Mexico and countries in the Pacific Rim.

Oklahoma Wheat COMMISSION