A look at the six classes of wheat grown in the U.S. and the food products made from them.

**Hard Red Winter**
Versatile, with excellent milling and baking characteristics for pan bread, HRW is also a choice wheat for Asian noodles, hard rolls, flat breads, general purpose flour and cereal.

**Hard Red Spring**
The aristocrat 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.

**Soft Red Winter**
Versatile weak-gluten wheat with excellent milling and baking characteristics for cookies, crackers, pretzels, pastries and flat breads.

**Soft White**
A low moisture wheat with high extraction rates, providing a whiter product for exquisite cakes, pastries and Asian-style noodles, SW is also ideally suited to Middle Eastern flat breads.

**Hard White**
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.

**Durum**
The hardest of all wheats, durum has a rich amber color and high gluten content, ideal for pasta, couscous and some Mediterranean breads.

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National Association of Wheat Growers
www.wheatworld.org

U.S. Wheat Associates
www.uswheat.org

Wheat Foods Council
www.wheatfoods.org