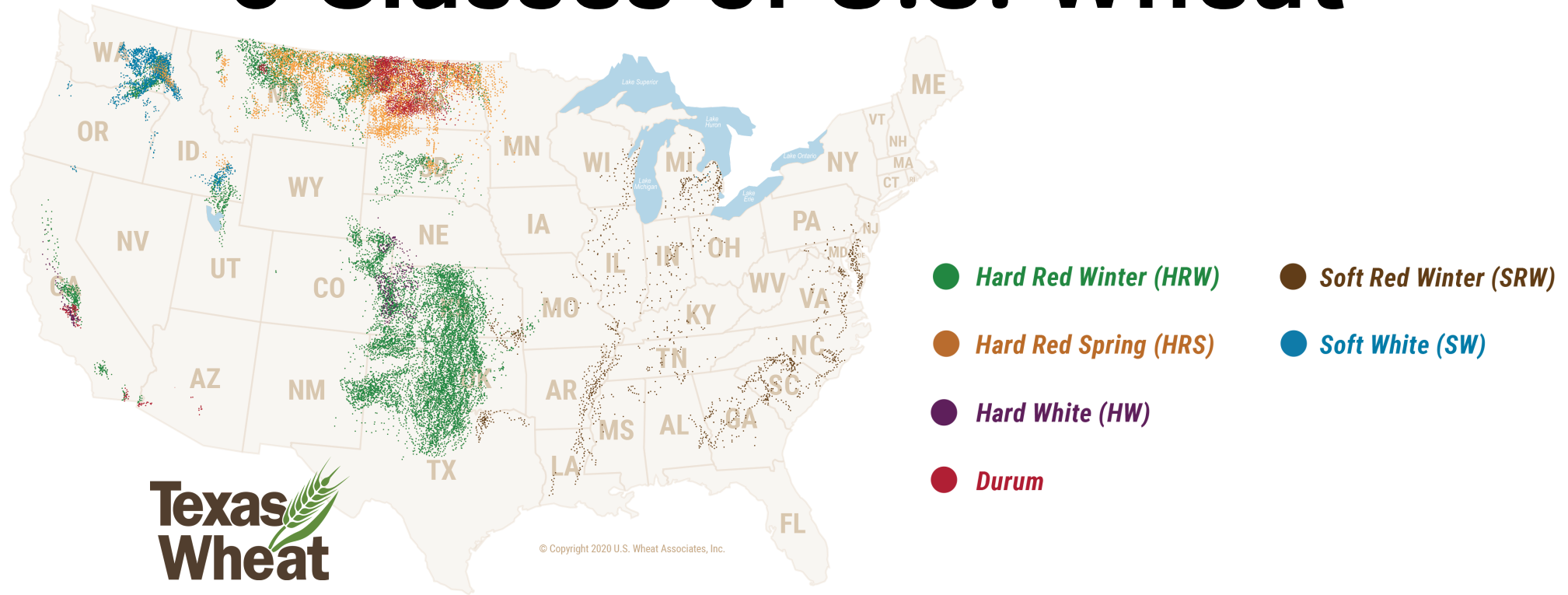


# 6 Classes of U.S. Wheat



## 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.

## SOFT RED WINTER

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

## 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 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 wheat, durum has a rich amber color and high gluten content, ideal for pasta, couscous and some Mediterranean breads.