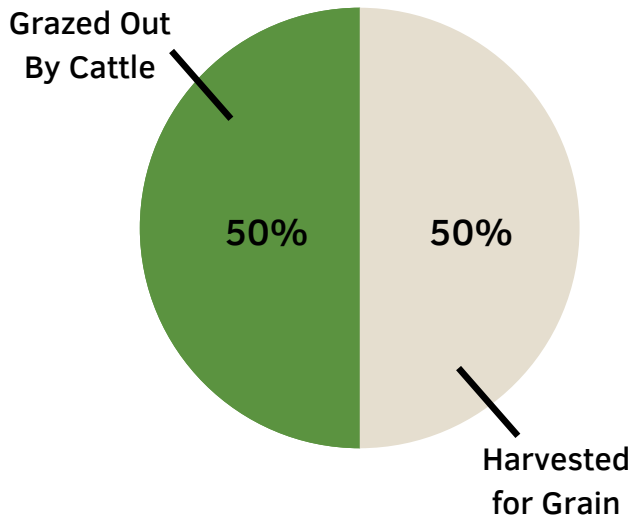
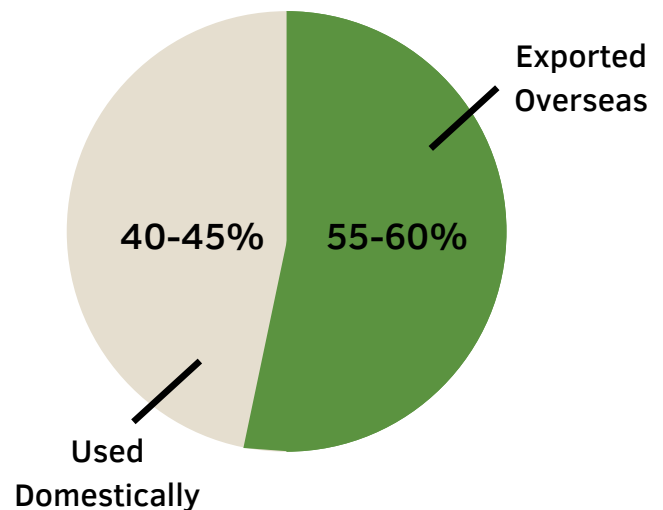


Wheat Production in Texas



THE GROWING CYCLE

In Texas, farmers plant wheat in the fall. The wheat begins to emerge from the ground, but once the winter cold hits, the plants go into dormancy. The wheat starts to grow again when the weather warms up in the spring. Once the wheat reaches maturity and turns golden brown, typically in the early- to mid- summer, farmers harvest the wheat with a combine.



THE GRAIN CHAIN

After harvest, producers transport the grain to an elevator, where they receive payment for their crop. The elevator stores and exports the grain, either by rail or barge, to be used in a domestic flour mill or shipped to another country. The flour mill grinds the wheat and packages it or sends it to a bakery. The consumer buys the end-product in the grocery store or restaurant.

There are six classes of wheat grown in the U.S. In Texas, 85% is hard red winter wheat, 5% is soft red winter wheat and 10% falls into other classes, including hard red spring and white wheat.

Each class has its own purpose. Hard red winter wheat is typically used for bread, while soft red winter wheat is mostly used for crackers and cookies.

4.8 MILLION

average number of
wheat acres planted
in Texas

#9

where Texas ranks out
of all 50 states for
wheat production

64 MILLION

average number of
bushels produced in
Texas



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