Key Vocabulary

- Acre: A unit of land measurement equal to _____. An acre is about the size of a _____.
- Yield: The amount of grain harvested per _____. Yield is measured in _____.
- Bushel: A unit used to measure _____. One bushel of wheat = _____ pounds.

What Is Wheat?

- Wheat is an ancient _____ grain. Wheat is a _____ food eaten around the world.
- Cereal grains are edible _____.
- Examples of cereal grains include _____, _____, _____ and more.
- Wheat is the main food grain produced in the _____. Wheat is grown in more than _____ states.
- Most U.S. wheat is used to make _____, but wheat can also be used for _____ and _____.
- Wheat is considered a _____ crop because it uses water and nitrogen efficiently.

Wheat in Texas

- In 2025, Texas ranked _____ for acres planted and _____ for bushels produced.
- About _____% of Texas wheat is grazed by cattle or used for silage.
- Another term for wheat silage is _____.
- Of the remaining 40% wheat harvested in Texas, _____ is used in the U.S., and _____is sold internationally.
- Percent of wheat types grown in Texas:
    - Hard Red Winter (HRW): _____%
    - Soft Red Winter (SRW): _____%
    - Other types: _____%

Types of Wheat

- There are _____ main classes of wheat grown in the U.S.

- Different classes of wheat have different _____, _____, _____, etc.

- Farmers choose wheat varieties based on _____, _____, _____, etc.

Why Protein Matters

- The protein in wheat is called _____.

- Gluten gives dough _____, _____ and _____.

- High-protein wheat is best for foods like _____ or _____.

- Low-protein wheat is best for _____ or _____.

Hard Red Winter (HRW) Wheat
- Main Growing Region: _____
- Planting Season: _____
- Harvesting Season: _____
- Characteristics: _____
- Protein Level: _____
- Used for: _____

Soft Red Winter (SRW) Wheat
- Main Growing Region: _____
- Planting Season: _____
- Harvesting Season: _____
- Characteristics: _____
- Protein Level: _____
- Used for: _____

Hard Red Spring (HRS) Wheat
- Main Growing Region: _____
- Planting Season: _____
- Harvesting Season: _____
- Characteristics: _____
- Protein Level: _____
- Used for: _____

Durum Wheat
- Main Growing Region: _____
- Planting Season: _____
- Harvesting Season: _____
- Characteristics: _____
- Protein Level: _____
- Used for: _____

Hard White (HW) Wheat
- Main Growing Region: _____
- Planting Season: _____
- Harvesting Season: _____
- Characteristics: _____
- Protein Level: _____
- Used for: _____

Soft White (SW) Wheat
- Main Growing Region: _____
- Planting Season: _____
- Harvesting Season: _____
- Characteristics: _____
- Protein Level: _____
- Used for: _____

Other Notes:

Key Vocabulary
- Acre: A unit of land measurement equal to 4,840 square yards. An acre is about the size of a football field.
- Yield: The amount of grain harvested per unit acre. Yield is measured in bushels per acre.
- Bushel: A unit used to measure dry volume. One bushel of wheat = 60 pounds.

What Is Wheat?
- Wheat is an ancient cereal grain. Wheat is a staple food eaten around the world.
- Cereal grains are edible grasses.
- Examples of cereal grains include: wheat , rice, corn, oats, barley, rye, sorghum (milo) and millet.
- Wheat is the main food grain produced in the U.S. Wheat is grown in more than 40 states.
- Most U.S. wheat is used to make flour, but wheat can also be used for non-food products and livestock feed.
- Wheat is considered a sustainable crop because it uses water and nitrogen efficiently.

Wheat in Texas
- In 2025, Texas ranked 3rd for acres planted and 7th for bushels produced.
- About 60% of Texas wheat is grazed by cattle or used for silage.
- Another term for wheat silage is wheatlage.
- Of the remaining 40% wheat harvested in Texas, half is used in the U.S., and half sold internationally.
- Percent of wheat types grown in Texas:
  - Hard Red Winter (HRW): 85%
  - Soft Red Winter (SRW): 10%
  - Other types: 5%

Types of Wheat
- There are 6 main classes of wheat grown in the U.S.
- Different classes of wheat have different properties, purposes, kernel color and growing region/season.
- Farmers choose wheat varieties based on geography, moisture, temperature, soil type and market opportunity.

Why Protein Matters
- The protein in wheat is called gluten.
- Gluten gives dough strength, elasticity and structure.
- High-protein wheat is best for foods like bread or pasta.
- Low-protein wheat is best for foods like cake or cookies.

Hard Red Winter (HRW) Wheat
- Main Growing Region: <u>Great Plains</u>
- Planting Season: <u>Fall</u>
- Harvesting Season: <u>Spring or summer</u>
- Characteristics: <u>Excellent for milling and baking</u>
- Protein Level: <u>High</u>
- Used for: <u>All-purpose flour, blending with other flours, hearth breads, croissants, hard rolls, flatbreads and Asian noodles</u>

Soft Red Winter (SRW) Wheat
- Main Growing Region: <u>Midwest</u>
- Planting Season: <u>Fall</u>
- Harvesting Season: <u>Spring or summer</u>
- Characteristics: <u>Low gluten content</u>
- Protein Level: <u>Low</u>
- Used for: <u>Confectionery goods like cookies, crackers, cakes and blending for baguettes and other breads</u>

Hard Red Spring (HRS) Wheat
- Main Growing Region: <u>Northern U.S.</u>
- Planting Season: <u>Spring</u>
- Harvesting Season: <u>Summer or fall</u>
- Characteristics: <u>Superior for milling and baking</u>
- Protein Level: <u>High</u>
- Used for: <u>"Designer" breads like hearth breads, rolls, croissants, bagels, pizza crust and blending with other flours</u>

Durum Wheat
- Main Growing Region: <u>Southwest & Northern U.S.</u>
- Planting Season: <u>Depends on growing region</u>
- Harvesting Season: <u>Depends on growing region</u>
- Characteristics: <u>Hardest class of all wheat with high gluten content</u>
- Protein Level: <u>High</u>
- Used for: <u>Semolina flour, pasta, couscous and some Mediterranean breads</u>

Hard White (HW) Wheat
- Main Growing Region: <u>Diverse growing region</u>
- Planting Season: <u>Depends on growing region</u>
- Harvesting Season: <u>Depends on growing region</u>
- Characteristics: <u>Milder, sweeter taste</u>
- Protein Level: <u>High</u>
- Used for: <u>Asian noodles, pan breads or flatbreads</u>

Soft White (SW) Wheat
- Main Growing Region: <u>Pacific Northwest</u>
- Planting Season: <u>Depends on growing region</u>
- Harvesting Season: <u>Depends on growing region</u>
- Characteristics: <u>Low moisture content with excellent milling properties</u>
- Protein Level: <u>Low</u>
- Used for: <u>Asian noodles, cakes and pastries</u>

Other Notes: