

TYPES OF WHEAT

Grown in the United States

HARD RED WINTER

(HRW)



Approximately 85% of Texas production.

Known for excellent milling and baking qualities. HRW is commonly used for: all-purpose flour, bread and rolls, flatbreads, croissants, and Asian noodles.

SOFT RED WINTER

(SRW)



Approximately 10% of Texas production.

Lower in protein and gluten strength, making it ideal for: cookies, crackers, cakes, pastries, some and blended flours.

SOFT WHITE

(SW)



Low in protein with excellent milling properties. Best suited for: cakes, pastries, crackers, and Asian-style noodles.

HARD WHITE

(HW)



Milder, slightly sweeter flavor than red wheat. Often used for: pan breads, flatbreads, Asian noodles, and whole wheat products with lighter color and flavor.

HARD RED SPRING

(HRS)



High in protein with strong gluten, making it ideal for artisan and hearth breads, bagels, pizza crust, rolls, and blending with other flours.

DURUM



The hardest class of wheat with very high protein and strong gluten properties. Used for: semolina flour, pasta, couscous, and Mediterranean-style breads.

TYPES OF FLOUR

Milled & Consumed Across the World



ALL-PURPOSE FLOUR

A versatile blend of hard and soft wheats suitable for most baking needs.



BREAD FLOUR

High in protein for strong gluten development and ideal for yeast breads, bagels and pizza dough.



CAKE FLOUR

Finely milled, low protein flour for soft, tender baked goods.



PASTRY FLOUR

Medium protein flour for tender yet structured baked goods like pies and pastries.



SELF-RISING FLOUR

All-purpose flour with added leavening and salt used for biscuits, muffins and quick breads.



SEMOLINA FLOUR

Coarsely milled from durum wheat that is used for pasta and couscous.