



Wheat

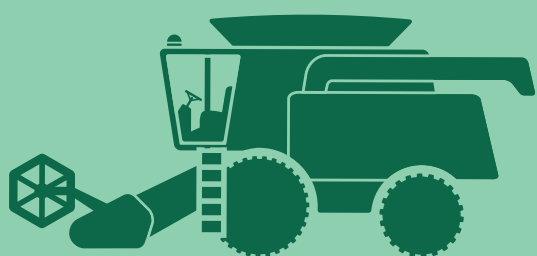
CYCLE OF TEXAS WHEAT



Farmers plant wheat in the fall.



The wheat plant goes into winter dormancy after emerging. Then, it develops over the spring.



Farmers harvest wheat in the spring.



Grain is transported to an elevator for processing and storage.



The grain is sent to a flour mill or exported overseas.



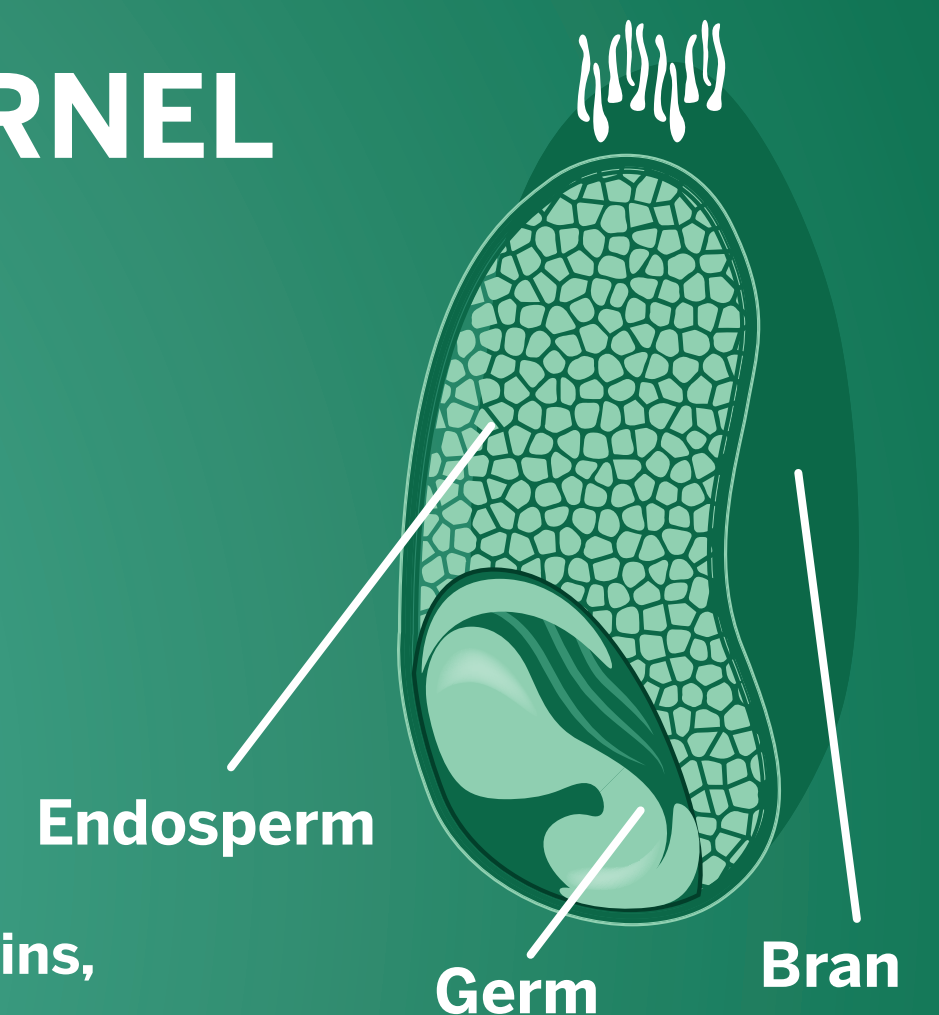
The wheat is milled into flour and sent to grocery stores.

PARTS OF A WHEAT KERNEL

Bran: Outer layer of the wheat kernel that contains the most amount of fiber.

Endosperm: The middle layer of the wheat kernel that contains protein, carbohydrates, and a small amount of B vitamins.

Germ: The inner part of the wheat kernel that contains trace minerals, unsaturated fats, B vitamins, antioxidants, and phytonutrients.



TYPES OF FLOUR

All-Purpose: White flour milled from hard wheat or a blend of hard and soft wheat.



Self-Rising: A product made by adding salt and leavening to all-purpose flour.



Pastry: Has properties between all-purpose and cake flour.



Cake: Very fine flour milled from soft wheat.



TOP TYPES OF WHEAT GROWN IN TEXAS



HARD RED WINTER
It has great milling and baking characteristics for bread. It is also used for Asian noodles, hard rolls, flatbreads, general purpose flour, and cereal.

SOFT RED WINTER
It is a weak-gluten wheat with excellent milling and baking characteristics for cookies, crackers, pretzels, pastries, and flatbreads.

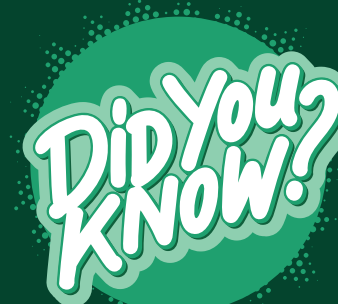
HARD RED SPRING
It is used for “designer” wheat foods like hearth breads, rolls, croissants, bagels, and pizza crusts.

TOP EXPORTS

MEXICO

PHILIPPINES

JAPAN



An average of **5 million acres** of wheat is planted in Texas!