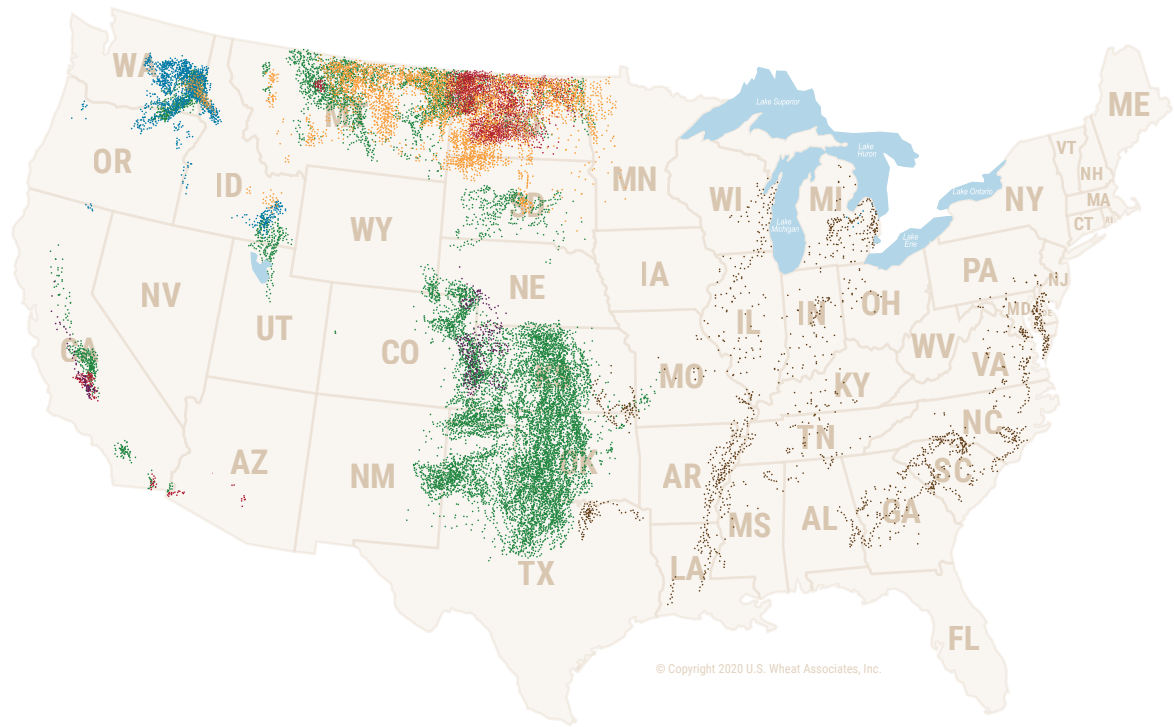


U.S. WHEAT PRODUCTION – by class



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- **Hard Red Winter (HRW)**
- **Soft Red Winter (SRW)**
- **Hard White (HW)**
- **Hard Red Spring (HRS)**
- **Soft White (SW)**
- **Durum**



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DEPENDABLE PEOPLE

Reliable Wheat



INGREDIENTS *for your success*

U.S. wheat farm families grow six distinct classes of wheat across the diverse landscape of the United States. Those farmers take great care in producing the highest quality wheat in the most sustainable ways possible to honor their family legacies and to ensure greater value for their customers at home and abroad.

U.S. Wheat Associates' (USW) mission is to develop, maintain, and expand international markets to enhance wheat's profitability for U.S. wheat producers and its value for their customers in more than 100 countries. Its activities are made possible through producer checkoff dollars managed by 17 state wheat commissions and cost-share funding provided by USDA's Foreign Agricultural Service.

USW's staff serves our customers all over the world from 13 overseas offices and 2 domestic offices by resolving issues and simplifying the process of importing and utilizing U.S. wheat.

TRADE SERVICING

USW works directly with overseas buyers to answer questions and resolve issues in purchasing, shipping or using U.S. wheat, to sponsor trade delegations, to update crop and market conditions, conduct quality surveys and other activities.

TECHNICAL ASSISTANCE

USW sponsors participation in technical courses, workshops and seminars to help strengthen milling, storage, handling and end-product industries. Other activities include personalized consulting in milling, baking, snack food and pasta production.

MARKET INFORMATION AND ANALYSIS

USW gathers, analyzes and shares market data and information with buyers on trade policy, standards or specifications that may affect imports, and projections for future wheat production and consumption.

CONSUMER PROMOTION

USW works with customers to expand consumer awareness and appreciation for wheat foods, including nutritional information through seminars, consumer demonstrations, trade shows and promotional campaign support.

SIX U.S. WHEAT CLASSES *for every need*



HARD RED WINTER (HRW)

Versatile, with excellent milling and baking characteristics for wheat foods like pan breads, hard rolls, croissants and flat breads. HRW is also an ideal wheat choice for some types of Asian noodles, general purpose flour and as an improver for blending.



HARD RED SPRING (HRS)

The aristocrat of wheat when it comes to wheat foods like hearth breads, rolls, frozen dough, burger buns, bagels and pizza crust. HRS is also a valued improver in flour blends for high strength applications.



SOFT RED WINTER (SRW)

SRW is specifically bred for its performance in a wide range of confectionary products like cookies (biscuits), crackers and cakes, and for blending for baguettes and other bread products.



SOFT WHITE (SW)

Low moisture wheat with excellent milling results, SW provides a whiter and brighter product for Asian-style noodles and is ideal for exquisite cakes, pastries, cookies (biscuits) and crackers in addition to Middle Eastern flat breads.



HARD WHITE (HW)

HW receives enthusiastic reviews when used for Asian noodles, whole wheat or high extraction applications, pan breads or flat breads and high-quality farina products.



DURUM

Hardest of all wheats, durum has a rich amber color and high gluten content. Hard amber durum (HAD) sets the "gold standard" for premium pasta products, semolina, couscous and some Mediterranean breads.