



NATIONAL ASSOCIATION
OF WHEAT GROWERS

Wheat

An Essential Grain

WHEAT 101

Cultivated for 10,000 years, wheat is one of the world's most important plants. Today, U.S. farmers grow about 46 million acres of wheat, providing food for hundreds of millions of people at home and abroad. They support jobs in rural communities as well as mills, bakeries, grocery stores, and restaurants.

DIVERSITY OF WHEAT IN THE U.S.

Wheat farmers support their local, rural economies by buying inputs from local suppliers, selling their products to local elevators, paying property taxes, and frequenting local businesses.

The map to the right illustrates where the six classes of wheat are grown in the U.S.

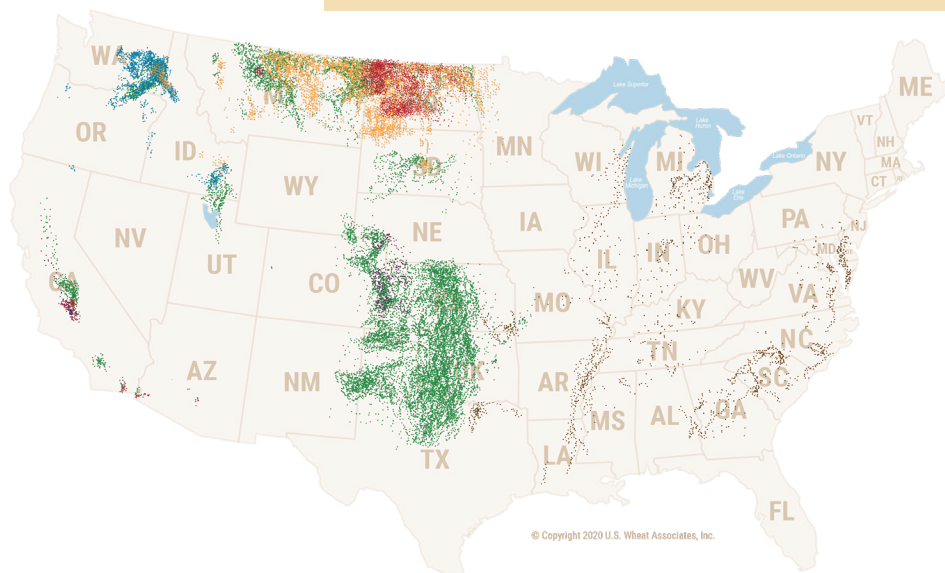
WHEAT BY THE NUMBERS

1.65 billion bushels of wheat were harvested in the 2022 crop year. A modern combine can harvest up to 7,200 bushels/hour.

Wheat farmers average a meager **20¢** on a loaf of bread which retails for **\$4.49**.

20% of calories consumed by humans are from wheat, as stated by the United Nations. The complex carbohydrates in grain-based foods provide essential fuel the body needs.

17 billion base pairs make up wheat's genome, **5X** more than the human genome and **40X** more than the rice genome.



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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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About NAWG

Wheat Production in the US

SIX CLASSES OF WHEAT

HARD RED WINTER



HRW is a very versatile grain that can be used in hard rolls, croissants, and flat breads. It is also an ideal wheat choice for some types of Asian noodles.

HARD RED SPRING



HRS is used in hearth breads, rolls, croissants, bagels, and pizza dough!

SOFT RED WINTER



SRW is a profitable choice for producing a wide range of confectionary products like cookies, crackers, and cakes.

SOFT WHITE



SW provides a whiter and brighter product for Asian noodles and is ideal for exquisite cakes, pastries, and other confectionary products

HARD WHITE



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

DURUM



Hardest of all wheats, durum has a rich amber color and high gluten content. It's the top choice for pasta products!

Through a staff of six, NAWG acts as the primary representative on Capitol Hill for wheat growers. NAWG consists of 20 state wheat grower organizations, representing more than 76% of wheat grown.