

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 50 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.

WHEAT BY THE NUMBERS

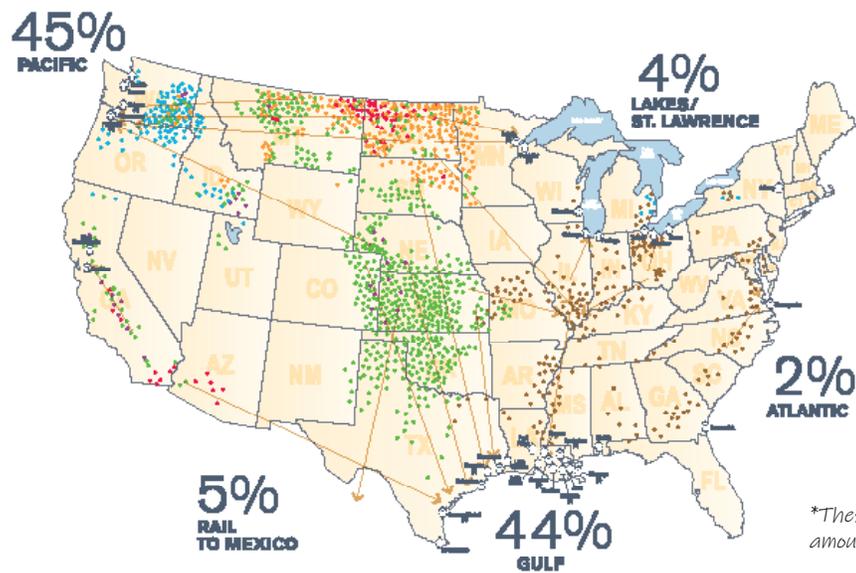
51.6 bushels/acre of wheat were harvested in the 2019 crop year. A modern combine can harvest 1,000 bushels/hour.

Wheat farmers average a meager 12¢ on a loaf of bread which retails for \$3.49.

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.

In 2018, the food and agriculture industries reached across the U.S. employing 22.78 million, and generating \$729.37 billion in wages. The direct employment of both industries is equivalent to 14.9% of total U.S. employment.



*These numbers represent the amount of wheat exported.

ABOUT NAWG

SIX CLASSES OF WHEAT

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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 nine, NAWG acts as the primary representative on Capitol Hill for wheat growers. NAWG consists of 20 state wheat grower organizations, representing more 77% of wheat grown.

