



# Idaho Wheat Production

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Attachment 8  
2/9/2021

# Classes of U.S. Wheat



## ● HARD RED WINTER (HRW)

Versatile, with excellent milling and baking characteristics for pan bread, HRW is also a choice wheat for Asian noodles, hard rolls, flat breads, general purpose flour and cereal.



## ● HARD RED SPRING (HRS)

The aristocrat of wheat when it comes to "designer" wheat foods like hearth breads, rolls, croissants, bagels and pizza crust, HRS is also a valued improver in flour blends.



## ● SOFT RED WINTER (SRW)

Versatile weak-gluten wheat with excellent milling and baking characteristics for cookies, crackers, pretzels, pastries and flat breads.



## ● SOFT WHITE (SW)

A low moisture wheat with high extraction rates, providing a whiter product for exquisite cakes, pastries and Asian-style noodles, SW is also ideally suited to Middle Eastern flat breads.



## ● HARD WHITE (HW)

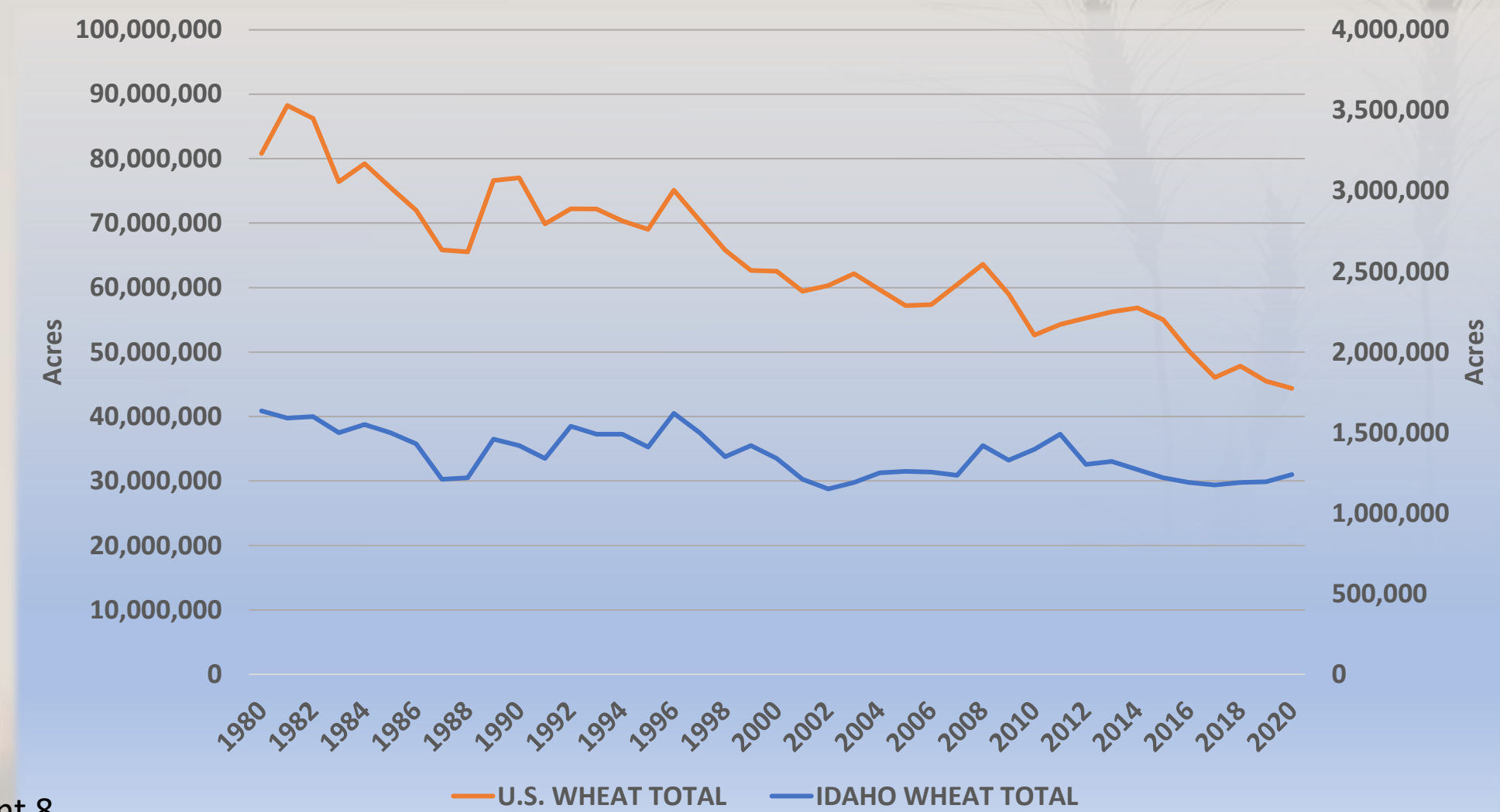
The newest class of U.S. wheat, HW receives enthusiastic reviews when used for Asian noodles, whole wheat or high extraction applications, pan breads and flat breads.



## ● DURUM

The hardest of all wheats, durum has a rich amber color and high gluten content, ideal for pasta, couscous and some Mediterranean breads.

# Trend in Planted Acres



# 2020 Idaho Production Highlights

Class	Bushels	% of Total
Soft White	73,363,950	65%
Hard Red Spring	15,315,300	14%
Hard Red Winter	11,998,800	11%
Hard White	11,026,950	10%
Durum	801,000	1%
Total	112,506,000	

Idaho produced **50%**  
of the country's hard white wheat

Wheat was Idaho's second  
-largest crop by revenue  
Estimated value: **\$525 million**

2020 Record Yields		
All Wheat	96.7	
Winter Wheat	101	
Durum	89	bushels per acre