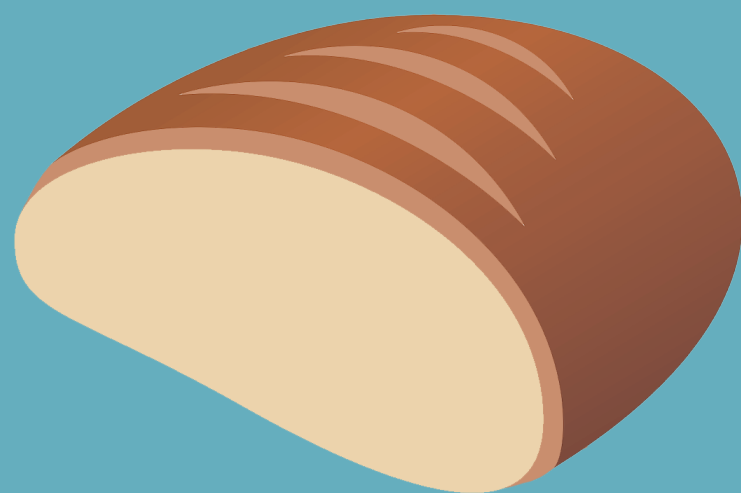




6 classes of wheat

Hard Red Winter



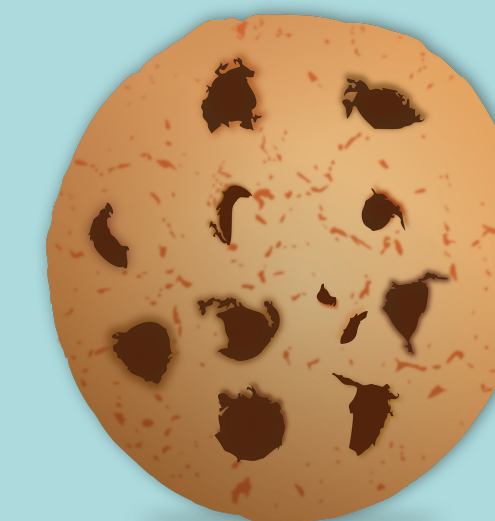
Versatile, with excellent milling and baking characteristics for pan bread, Hard Red Winter is also a choice wheat for Asian noodles, hard rolls, flat breads, general purpose flour and cereal.

Hard Red Spring



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

Soft Red Winter



A versatile weak-gluten wheat with excellent milling and baking characteristics, Soft Red Winter is suited for cookies, crackers, pretzels, pastries and flat breads.

Soft white



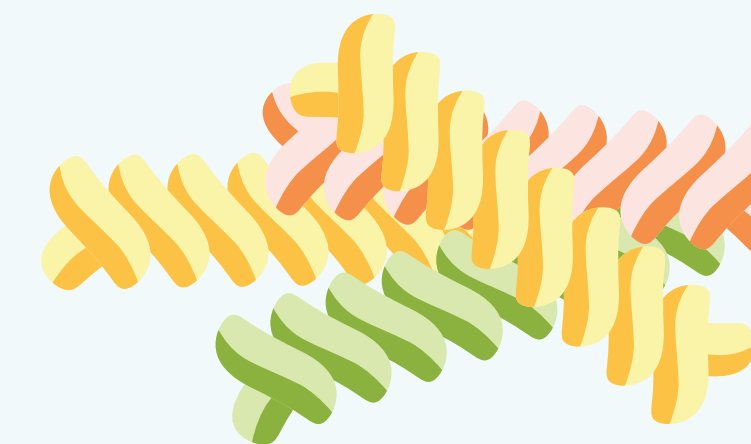
A low moisture wheat with high extraction rates, providing a whiter product for exquisite cakes, pastries and Asian-style noodles. It is also ideally suited to Middle Eastern flat breads.

Hard white



The newest class of U.S. wheat, Hard White 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.