



California Grain Campaign

Wheat Varieties Grown by Local Farmers

Baking & Flavor Properties

CA Varieties

Hard Red Wheat

These wheats generally have stronger gluten properties making them ideal for bread, pizza dough, bagels, and laminated doughs. The bran has a reddish-brown coloring and strong-flavored phenolic compounds that give whole wheat flour its rich, 'wheat-like' flavor.

Summit
Joaquin
Yecora Rojo
Cal Rojo

Hard White Wheat

Like hard red, hard white wheats generally have stronger gluten properties making them ideal for bread, pizza dough, bagels, and laminated doughs. The bran, however, is lighter in color with milder flavor.

Patwin
Blanca Grande

Soft White Wheat

Typically lower in gluten protein, but not in all cases, these varieties of wheat are wonderful for more delicate baking applications, such as cakes, muffins, and cookies. Lightly hued, mild flavor, with a soft crumb.

Yamhill
Twin
Alpowa

Durum Wheat

Normally amber colored grain, with less color distinction between endosperm and bran. This wheat is traditionally used to make semolina (refined flour) for pasta, but makes a wonderful amber-hued addition to cakes and breads.

Desert King
Orita
Fortissimo

Heritage Wheat

This distinction includes Old World landrace varieties in existence before 1900, and also the crosses between landrace varieties made after 1900. Tailored to specific microclimates.

Sonora (Soft White)
Chiddam Blanc de Mars (Soft White)
Red Fife (Hard Red)
Durum Iraq (Durum)
Blue Beard (Durum)

Ancient Wheat

Wheat varieties that were domesticated at the dawn of agriculture, approximately 8,000 to 10,000 years ago. Ancient wheats have many nutritional benefits, versatility, and great flavor.

Einkorn
Emmer
Khorosan
Some Spelt