

Spring Wheat

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Spring Wheat Flour :-

Progressive Baker offers six versatile spring wheat flours for retail baking applications. Spring wheat is grown primarily in northern states, including Montana, North and South Dakota, and Minnesota. It is planted in early spring and harvested in late summer or early fall. Flours made from spring wheat have a high protein content that makes them excellent for hearth breads - but they are also an excellent choice for any yeast-raised bakery items

This flour shall be milled from cleaned wheat of sound quality that is selected to provide consistent performance characteristics. This product shall be of food grade and in compliance with the Federal Food, Drug and Cosmetic Act of 1938 as amended and all applicable regulations there under

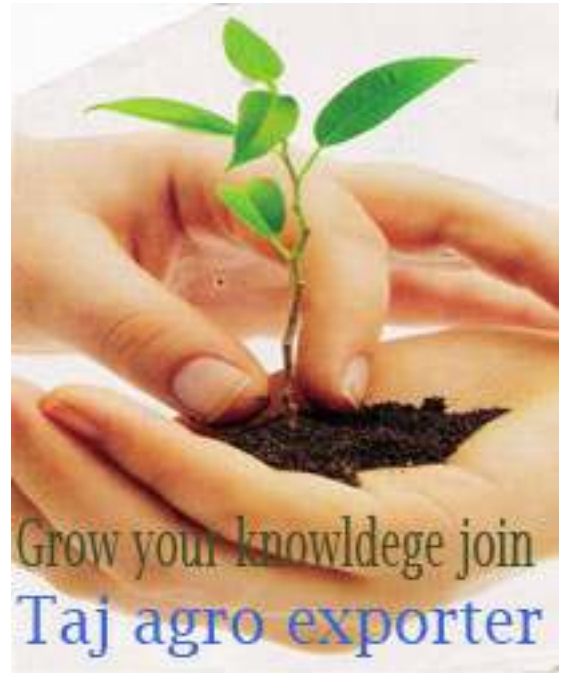
Wheat has two distinct growing seasons. Winter wheat, which normally accounts for 70 to 80 percent of U.S. production, is sown in the fall and harvested in the spring or summer; spring wheat is planted in the spring and harvested in late summer or early fall.

There are several hundred varieties of wheat produced in the United States, all of which fall into one of six recognized classes. (This is in market contrast to the one or, at most, two wheat classes produced in other nations.) Where each class of wheat is grown depends largely upon rainfall, temperature, soil conditions and tradition. Generally speaking, wheat is more often grown in arid regions where soil quality is poor

The Test :-

I wanted to see if the slightly higher protein of spring wheat made a significant difference in gluten development and rising power. A secondary interest was whether there was a marked difference in taste between white and red wheat.

I decided to do a two pronged test of home milled wheat flour: red vs. white wheat and winter vs. spring wheat. I used my tried-'n-true recipe for a fifty percent whole wheat loaf bread. I made the bread four times - twice with home-milled hard red winter wheat and twice with home-milled hard white spring wheat. The baker's percentage was the same for all trials, as were the other ingredients and the procedure followed



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