



How many classes of wheat are there

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, Soft White 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 wheat, Durum has a rich amber color and high gluten content, ideal for pasta, couscous and Mediterranean breads. Wheat grades are indicators of the purity of a wheat class or subclass, the effects of external factors on grain soundness (rain, heat, frost, insect and mould damage) and the cleanliness (dockage and foreign material) of the wheat lot.From: Cereal Grains for the Food and Beverage Industries, 2013 From the primitive type of wheat (Triticum vulgaris), there have been different species, classes and varieties of a cereal that is constantly being a source for research and junctions to improve their genetics.According to their chromosomes, we can mention the following varieties of wheat:- Diploid Varieties: with two groups of chromosomes in each cell.



This variety includes species such as einkorn.- Tretaploid Varieties: with four pairs of chromosomes by cell. This variety includes species like Triticum aestivum or Triticum espelta.Photo of wheat fieldAccording to its utility, we basically have two groups of wheat:- Soft wheat: it is a group which includes a some species or varieties destined essentially to bread production in Europe and the production of pasta in the U.S. or Canada. The most abundant species within this group is the common wheat (Triticum aestivum) belonging to the same group but others as well known as Spelt wheat (Triticum spelta). Soft wheats are grown mainly in warm and temperate regions. Their grains, when breaking, show a difference in texture between the edge, harder, and the center, more starchy. Their content in starch, fat, iron, phosphorus and vitamin B is higher than in durum wheat. Among some common soft wheat varieties, we have the following:- Aragon 03.- Alcotan- Betres- Diego- Marius- Hard wheat: The most used species is durum wheat (Triticum durum). It is grown in drier areas. The appearance of the interior of the grain when it is broken is crystalline and uniform. It features more proportion of protein, water, and calcium than soft wheat. Varieties of hard wheat are most widely used in the U.S. and Canada, where they are used for the production of bread, but less used in Europe, where they are intended mainly for the production of pasta. Among some durum wheat varieties, we have the following:- Esquirlache- Rocky- AntonAccording to the planting season we can distinguish:- Winter wheat: They are those that are planted in autumn a harvested at the beginning of summer.

They ne⁻ d mild climates. - Spring wheat: They are planted in spring and harvested in late summer. They are planted in cooler places.By the color of the seed they can be:- Red wheats: when they present a slightly red coloration, due to his tannin content.- White wheats: They are whitish because the reddish pigments have been removed from them. More information on wheat. This article was endorsed by Montserrat Enrich - Journalist specializing in edible wild plants and plant uses. Written by Editorial Botanical-online team in charge of content writing Home Entertainment & Pop Cultures of wheat influence its classification, and natural selection. [11][21] This diversity has led to much confusion of anter diversity has led to much confusion on the cultivation and uses of wheat is at the main wheat page. Aegilops and Triticum Spike and spikelets of Aegilops tauschii The genus Triticum. Spike and spikelets of Aegilops is morphological to as wheat. In the 1950s growing awareness of the genetic similarity of the wild goatgrasses (Aegilops is norphological to as Bowden to amalgamate Aegilops and Triticum.] (3] This approach is still followed by some (mainly geneticists), but has not been widely adopted by taxonomists, robably closely related to Ae. spelicies of a wheat, T. urartu, and an sy et unidentified goatgrass, sp. (Aegilops is morphological to Ae. spelicies and and and the result of a whyridisation event. Wild emmer (T. dicoccoides and T. arartu, and an sy et unidentified goatgrass, Robably related to Ae. spelicies (Aegilops section Sites (Asgilops Sites (Asgilops is Composed of two copies each of the e subtoides.[6] The sequence is a classification, and another goatgrass, Ae. tauschii (also known as Ae. squarcosa).[7] The hexaploid geoatgrass, Robably related to Ae. spelicies (Asgilops section Sites (Asgilops as and Pote (Asgilop

hybernum Beardless winter wheat T.

Soft Red Winter

Costains the highest percentage of protein, making excellent wheat for bread with superior milling and baking characteristics Hard Red Spring

Contains the highest percentage of protein, making it an excellent bread wheat with superior milling and baking characteristics The hardest of all U.S. wheat, durum is high in protein and used for pasta production. This wheat has a midder, sweeter Tlavor, medium protein content and is used mainly in yeast breads, hard rolls, bulgur, tortillas

turgidum Rivet wheat T. spelta Spelt wheat T. monococcum Einkorn wheat Later classifications added to the number of species status to relatively minor variants, such as winter- vs. spring- forms. The wild wheats were not described until the mid-19th century because of the poor state of botanical exploration in the Near East, where they grow.[4] The development of a modern classification depended on the discovery, in the 1920s, that wheat was divided into 3 ploidy levels.[9] Important characters in wheat Ploidy levels.[9] Important characters in wheat Ploidy level As with many grasses, polyploidy is common in wheat.[10] There are two wild diploid (non-polyploid) wheats, T. boeoticum and T. urartu.



T. boeoticum is the wild ancestor of domesticated einkorn, T. monococcum.[11] Cells of the diploid wheats each contain 2 complements of 7 chromosomes, one from the father (2n=2x=14, where 2n is the number of chromosomes, 2n=4x=28), or hexaploid (6 sets of chromosomes, 2n=6x=42). The tetraploid wild wheats are wild emmer, T. dicoccoides, and T.



Wild emmer is the ancestor of all the domesticated tetraploid wheats, with one exception: T. araraticum is the wild ancestor of T. timopheevi.[12] There are no wild hexaploid wheats, although feral forms of common wheat are sometimes found. Hexaploid wheats developed under domestication. Genetic analysis has shown that the original hexaploid wheats were the result of a cross between a tetraploid domesticated wheat, such as T. dicoccum or T.

durum, and a wild goatgrass, Ae. tauschii.[7] Polyploidy is important to wheat classification for three reasons: Wheats within one ploidy level influences some plant characteristics. For example, higher levels of ploidy tend to be linked to larger cell size. Polyploidy brings new genomes into a species. For example, Aegilops tauschii brought the D genome into hexaploid wheats, with enhanced cold-hardiness[13] and some distinctive morphological features.[14] Genome Observation of chromosome behaviour during meiosis, and the results of hybridisation experiments, have shown that wheat genomes (complete complements of genetic matter) can be grouped into distinctive types. Each type has been given a name, A, B, and D. Grasses sharing the same genome will be more-or-less interfertile, and might be treated by botanists as one species. Identification of genome types is obviously a valuable tool in investigating hybridisation. For example, if two diploid plants hybridise to form a new polyploid form (an allopolyploid), the two original genomes will be present in the new form.



Soft White

Low protein but high yielding, soft white wheat produces flou for baking cakes, crackers, cookles, pastries, quick breads mellins and

Many thousands of years after the original hybridisation event, identification of the component genomes will allow identification of the original parent species.[15] In Triticum, five genomes, all originally found in diploid species, have been identified: Am - present in wild einkorn (T. boeoticum). A - present in T. urartu[8] (closely related to T. boeoticum but not interfertile). B - present in most tetraploid wheats. Source not identified, but similar to Ae. speltoides.[8] G - present in timopheevi group of wheats. Source not identified, but similar to Ae. speltoides. D - present in Ae. tauschii, and thus in all hexaploid wheats.[8] The genetic approach to wheat taxonomy (see below) takes the genome composition as defining each species.[16] As there are five known combinations in Triticum this translates into five super species: Am T. monococcum Au T. urartu BAu T. turgidum GAm T.

imopheevi BADD. T. aestivum For a larger list of genome names, see Triticeae § Genetics. Domestication There are four wild species, all growing in rocky habitats in the fertile crescent of the Near East, [17] All the other species are domesticated. Although relatively few genes control domestication, and wild and domesticated forms are interfertile, wild and domesticated wheats occupy entirely separate habitats. Traditional classification gives more weight to domesticated status. Hulled vs. free-threshing All wild wheats are hulled: they have tough glumes (husks) that lightly enclose the granks) during the Spikelets to disperse [18] The first domesticated wheats, einkorn and emmer, were hulled like their wild ancestors, but with rachises that (while not entirely bugh) did not disarticulates at maturity. During the Pre-Pottery Neolithic B period, at about 8000 BC, free-threshing forms of wheat evolved, with light glumes and fully tough rachis. Hulled or free-threshing status is important in traditional classification because the different forms are usually grown separately, and have very different post-harvesting processing. Hulled wheats one usually grown separately, and have very different post-harvesting processing. Hulled wheat forms the were interferile should be recognised at species accounts linked from the species accounts linked form these should be recognised at species level (traditional approach) or at subspecific level (genetic approach). The first advocate of the genetic approach was Bowden, in a 1959 classification in strokely used elassification is probably the most whiely used elassification at present. [20] Users to the species defined by the genome BAu. Van Slagreen's 1994 classification at present. [20] Users of traditional classifications er more week to the species classification is probably the near twile y used classification is more week as gluenes level (pr

mirabile Körn. The term "cultivar" (abbreviated as cv.) is often confused with "species" or "domesticate". In fact, it has a precise meaning in botany: it is the term for a distinct population of a crop, usually commercial and resulting from deliberate plant-breeding. Cultivar names are always capitalised, often placed between apostrophes, and not italicised. An example of a cultivar name is T. aestivum cv. 'Pioneer 2163'. A cultivar is often referred to by farmers as a variety, but this is best avoided in print, because of the risk of confusion with botanical varieties. The term "landrace" is applied to informal, farmer-maintained populations of crop plants. Naming Botanical names for wheat are generally expected to follow an existing classification, such as those listed as current by the Wheat Genetics Resource Center .[21] The classification is favoured, the GRIN classification is favoured, the GRIN classification is favoured, borefeev's work but with some extra taxa recognised. If the traditional classification is favoured, book or web page, only one scheme should be used at a time. Otherwise, it will be unclear to others how the botanical name is being used. Table of wheat species Wheat taxonomy – two schemes Common name Genome(s) Genetic ([22]) Traditional (Dorofeev et al. 1979 [23]) Diploid (2x), wild, hulled Wild einkorn Am Triticum monococcum L. subsp. monococcum

& Graebn.) Thell. Triticum dicoccoides (Körn. ex Asch. & Graebner) Schweinf. Tetraploid (4x), domesticated, hulled Emmer BAu Triticum turgidum L. subsp. dicoccum (Schrank ex Schübler BAu Triticum ispahanicum Heslot BAu Triticum turgidum L. subsp. paleocolchicum Á. & D. Löve Triticum karamyschevii Nevski Tetraploid (4x), domesticated, free-threshing Durum or macaroni wheat BAu Triticum turgidum L. subsp. durum (Desf.) Husn. Triticum turgidum L. subsp. durum (Desf.) A. & D. Löve Triticum turgidum L. subsp. carthlicum turgidum L. subsp. durum (Jakubz.) Á. & D. Löve Triticum turgidum L. subsp. durum (Jakubz.) A. & D. Löve Triticum turgidum L. subsp. durum (Jakubz.) Slageren Triticum araraticum Jakubz.

Domesticated, hulled GAm Triticum timopheevii (Zhuk.) Zhuk. subsp. timopheevii Triticum timopheevii (Zhuk.) Zhuk. Hexaploid (6x), domesticated, hulled Spelt wheat BAuD Triticum aestivum L. subsp. spelta (L.) Thell. Triticum aestivum L. subsp. macha (Dekapr. & A. M. Menabde) Mackey Triticum macha Dekapr. & Menabde BAuD Triticum aestivum vavilovii Jakubz. Triticum vavilovii (Tumanian) Jakubz. Hexaploid (6x), domesticated, free-threshing Common or bread wheat BAuD Triticum aestivum L. subsp. compactum (Host) Mackey Triticum compactum Host Indian dwarf or shot wheat BAuD Triticum aestivum L. subsp. sphaerococcum (Percival) Mackey Triticum sphaerococcum Percival Note: Blank common name indicates that no common name is in use in the English language. Explanatory notes on selected names Triticum Boiss. is sometimes divided into two subspecies: T. boeoticum Boiss. subsp. thaoudar (Reut. ex Hausskn.) E. Schiem.

- with two grains in each spikelet, distributed to east of fertile crescent. T. boeoticum Boiss. subsp. boeoticum - one grain in each spikelet, in Balkans. Triticum dicoccon Schrank. Triticum dicoccon Schrank. Triticum aethiopicum Jakubz. is a variant form of T. durum found in Ethiopia. It is not usually regarded as a separate species. Triticum karamyschevii Nevsky was previously known as Triticum paleocolchicum A. M. Menabde. Artificial species and mutants This section is missing information about genome and ploidy, if possible. Please expand the section to include this information. Further details may exist on the talk page. (January 2022) Russian botanists have given botanical names to hybrids developed during genetic experiments. As these only occur in the laboratory environment, it is questionable whether botanical names (rather than lab. numbers) are justified. Botanical names have also been given to rare mutant forms. Examples include: Triticum × borisovii Zhebrak – (T. aestivum × T. timopheevi) Triticum × fungicidum Zhuk. – Hexaploid, artificial cross (T. carthlicum × T. timopheevi) Triticum militinae Zhuk. & Migush. – mutant form of T.

timopheevi. Triticum petropavlovskyi Udachin & Migush. Triticum sinskajae Filat. & Kurkiev - mutant, free-threshing form of T. monococcum. Triticum × timococcum. Triticum zhukovskyi Menabde & Ericzjan (T. timopheevi × T. monococcum) See also Winter wheat vs. spring wheat Cultivated plant taxonomy List of Canadian Heritage Wheat Varieties References ^ Shewry, P. R. (April 1, 2009). "Wheat". Journal of Experimental Botany. 60 (6): 1537–1553. doi:10.1093/jxb/erp058. ISSN 0022-0957. PMID 19386614. ^ Fuller, Dorian Q.; Lucas, Leilani (2014), "Wheats: Origins and Development", Encyclopedia of Global Archaeology, Springer New York, pp. 7812–7817, doi:10.1007/978-1-4419-0465-2_2192, ISBN 9781441904263, S2CID 129138746 ^ Bowden, Wray M. (July 1959).

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Beautifully illustrated French book on wheats then in cultivation and studied by the French breeders family Vilmorin. Genetics International Triticeae Meeting. Site includes genome tables for Triticeae Taxonomy Annual Wheat Newsletter Morphology Wheat: the big picture Illustrated guide to life cycle of wheat plant Retrieved from "