

Wheat



A Global Staple

Wheat is the world's second most-produced grain, after corn.

A key **nutritional staple** that is widely cultivated globally.



Types of Wheat

There are two major types of wheat

Winter Wheat



Hard Red Winter Wheat

Versatile, used in bread, rolls, noodles, and for making flour and cereal.

Nutritional facts: High in protein and fiber



Soft Red Winter Wheat

Ideal for cookies, crackers, and pastries with less gluten.

Nutritional facts: Lower in protein



Hard White Wheat

Great for whole wheat bread, Asian noodles, and flatbreads.

Nutritional facts: Higher in fiber



Spring Wheat



Hard Red Spring Wheat

Known for high-quality bread, pizza crust, and pastries. Improves other flours.

Nutritional facts: High in protein and fiber



Soft White Wheat

Perfect for light cakes, pastries, Asian noodles, and flatbreads.

Nutritional facts: Low gluten



Durum Wheat

The hardest wheat, used mainly for pasta and couscous, high in protein and gluten.

Nutritional facts: Rich in protein and B vitamins

Non-Food Uses of Wheat



Animal feed



Biofuel



Bioplastics



Paper
production



Construction
materials

Wheat Growing Conditions



60-75°F
(15-24°C)

Ideal conditions

60-75°F (15-24°C), moderate to high rainfall, well-drained soil with neutral pH, and good fertility.

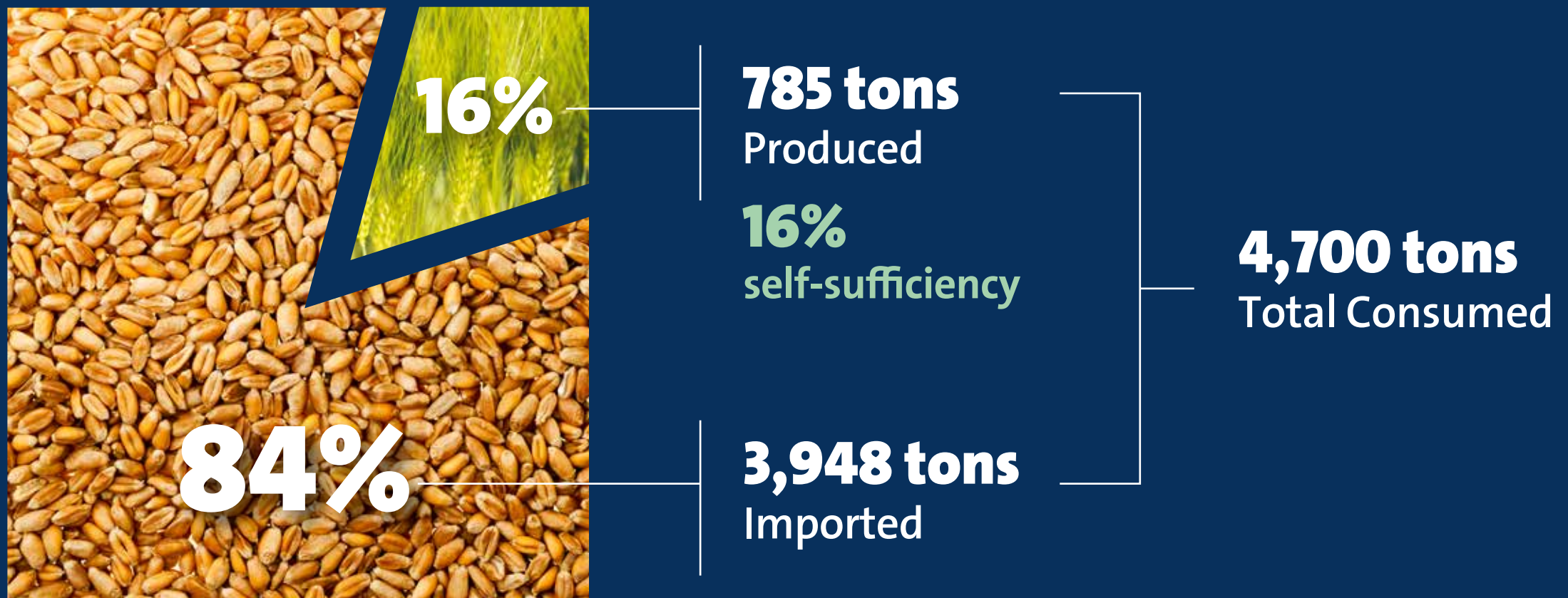


Growth cycle

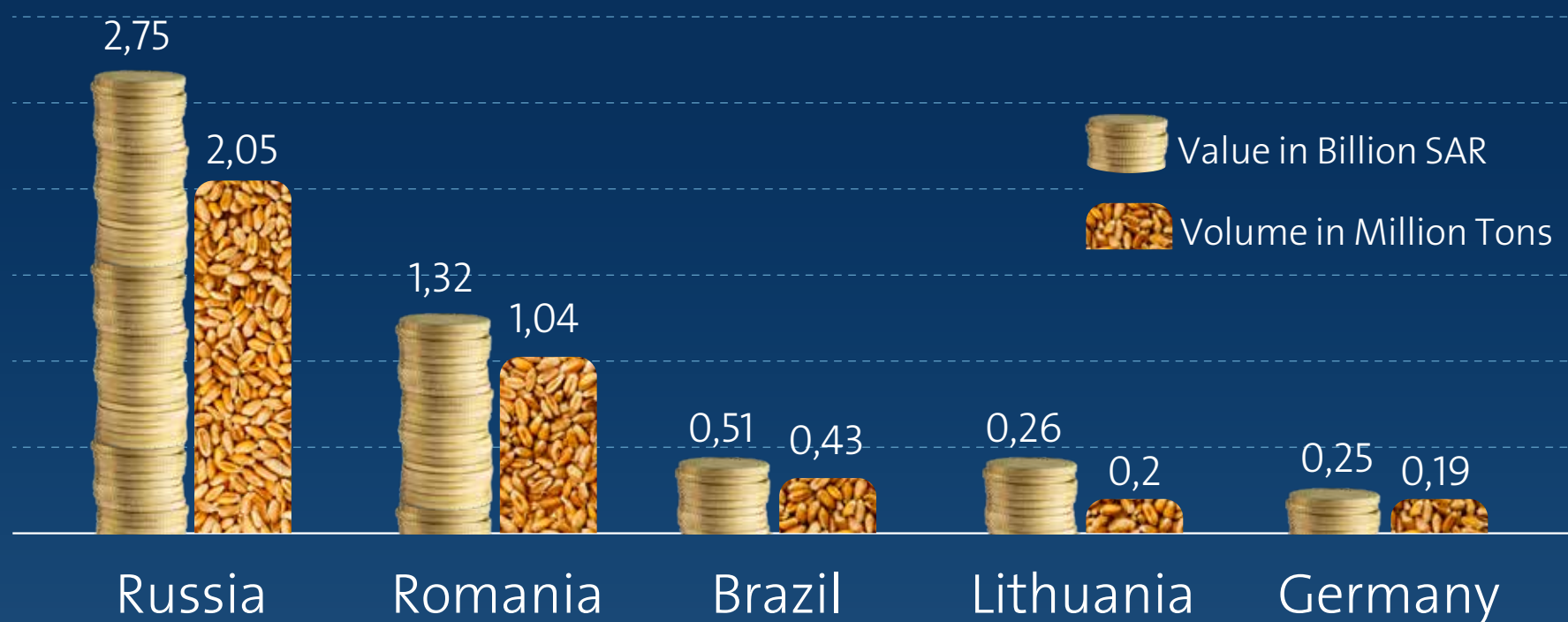
110-130 days.

Saudi Arabia Outlook

Production VS Consumption



Supplying Countries



* All figures are from 2023.

SALIC's International Investments

Enhancing wheat supply security

