

SPECIFICATION SHEET

CONCEPT	DNS (Dark Northern Spring)	HRW (Hard Red Winter)	SRW (Soft Red Winter)
Test Weight	57 lb/bu min.	58 lb/bu min.	54 lb/bu min.
Protein	13.5% min.	12.0% min.	9.0% min.
Moisture	14% max.	14% max.	14% max.
Foreign Matter	0.7% max.	0.7% max.	
Broken Kernel	5% max.	5% max.	
Total Damaged	5% max.	5% max.	
Other Class	3% max.	3% max.	
Insects and Plagues	Libre	Libre	
Stones	0.1% max.	0.1% max	
Falling Number			250 min.
Vomitoxins.			2 ppm. ⁽¹⁾

NOTES:

⁽¹⁾ ppb: parts per million.



HARD & SOFT WHEAT, grade 2

USAGE: **Hard wheat** is typically used to make breads. **Soft wheat** is a light golden color. It has more starch and less gluten than hard wheat, and it is a good choice for cookies, cakes, pastries, desserts, and sauces.

 ORIGIN: U.S., CANADA or ARGENTINA.

 PRESENTATION: IN BULK.

 PORT OF LOADING: TO BE DECLARED.

 AVAILABILITY: SPOT.