

California Crop Quality Report



2025 Hard Red Wheat / Hard White Wheat



California Wheat

California's wheat growing regions are defined by climate, value of alternative crops, and distinct differences in variety selection.

California hard wheat is planted from October to January and harvested in the months of June and July. With the strong demand for new crop wheat in the domestic marketplace, importers are encouraged to express their interest in purchasing California wheat in early spring. For Hard White wheat, buyers should consider communicating with grain handlers and contracting for acres before planting time.

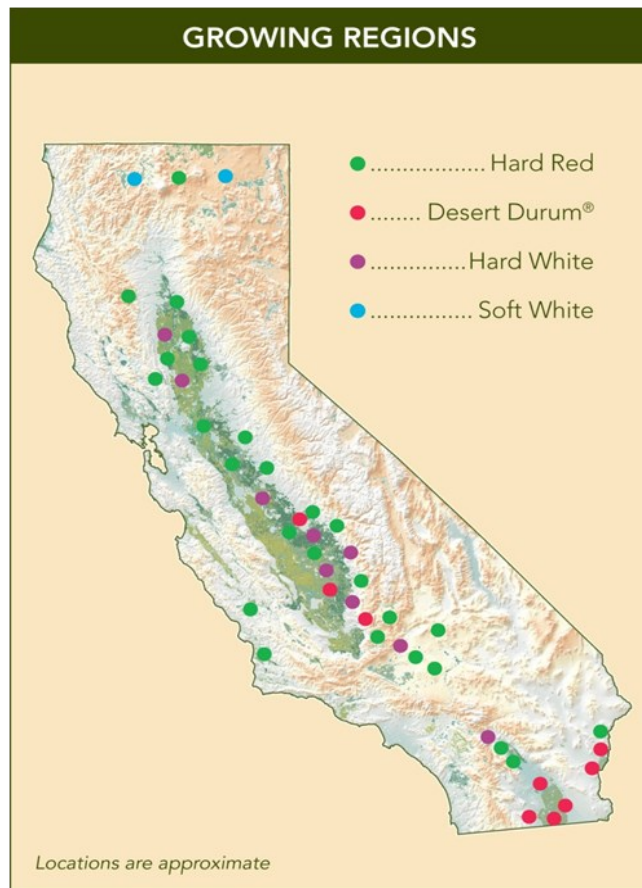
2025 Crop Conditions

Precipitation totals for the 2024-25 season were average in the Sacramento Valley and below average in the San Joaquin Valley. Across the season (October through June), average rainfall total in the San Joaquin Valley growing region was 8.0 inches (73% of the 10-year average). In the Sacramento Valley growing areas, average rainfall was 19.2 inches (99% of average). Precipitation during the early season (October through February), accounted for 63% of the seasonal total in the San Joaquin Valley and 86% of the seasonal total in the Sacramento Valley, and these were 115% and 64% of average, respectively. From March through June, rainfall totals were 52% of average in the Sacramento Valley and 96% of average in the San Joaquin Valley, and maximum daily temperatures during this period were average. According to USDA survey data, there was a small decrease in wheat acres planted compared to the previous season, while the total acres harvested for grain was unchanged (approximately 1/3 of the total planted). The wheat disease pressure was consistent with previous years with stripe rust susceptible cultivars displaying strong infection and sporulation. From stripe rust samples sent to the USDA for race identification, no new races of the pathogen have been observed.

Data for this Report

Samples for this year's report were collected from grain handlers and producers around the state. This program collects samples throughout the harvest season, resulting in a crop quality report that is highly representative of the crop. Averages are reported for each growing region: Sacramento and San Joaquin Valleys.

Crop Quality values cannot be used to compare varieties since they are harvested from different fields. Weather, soil, and cultural practices can influence the quality of all varieties between years and of particular lots of any one variety.



PRODUCTION HISTORY*		
YEAR	METRIC TONS (1,000 MT's)	SHORT TONS (1,000 ST's)
2025	185	204
2024	167	185
2023	185	204
2022	155	171
2021	131	144
2020	208	230
2019	239	263

*All common wheat (excluding Durum).

HARD RED WHEAT GRADE HARVEST DATA

	2025	2024	2023	2022	2021
Test Weight: lb/bu	63.7	65.0	65.0	63.0	63.1
kg/hl	83.7	85.4	85.4	82.8	83.0
Moisture (%)	9.7	9.3	9.4	9.6	9.6
Damaged (%)	0.0	0.0	0.0	0.0	0.0
Foreign Material* (%)	0.0	0.0	0.0	0.1	0.1
Shrunken/Broken* (%)	0.5	0.4	0.3	0.5	0.6
Total Defects (%)	0.5	0.4	0.4	0.6	0.7
Dockage* (%)	0.7	0.9	1.0	1.0	0.9
Total Screenings (%)	1.2	1.2	1.3	1.5	1.6
Net Wheat (%)	89.2	89.6	89.3	89.0	88.9
CTW (%)	106.2	106.6	106.4	105.9	105.9
MWVI (%)	94.2	93.8	94.0	94.4	94.4

Harvest year = Calendar year. *Total Screenings are those factors represented on the grade certificate that are cleaned out in the flour mill. Test weight conversion from lb/bu to kg/hl according to FGIS-PN-97-5, $(1.292 \times \text{lb/bu}) + 1.419$. Net Wheat = $(100\% - (\text{FM} + \text{SHBN} + \text{Dockage})) \times (100\% - \text{Moisture}) / 100\%$. Clean, Tempered Wheat (CTW%) = $(100\% - (\text{FM} + \text{SHBN} + \text{Dockage})) \times (100\% - \text{Moisture}) / (100\% - 16\% (\text{temper moisture}))$. Millable Wheat Value Index (MWVI) = $100\% / \text{CTW}$.

Varietal Descriptions

HARD RED WHEAT

Cal Rojo (HRS) is a widely adapted, high yielding variety for both the San Joaquin and Sacramento Valleys. It is mid-early maturing and receives good scores for grain, milling, and baking quality.

Summit 515 (HRS) is a variant of the variety Summit with two effective genes for stripe rust resistance added by marker assisted selection. Summit 515 has very high yield potential in both the San Joaquin and Sacramento Valleys.

WB-9229 (HRS) is adapted to both the San Joaquin and Sacramento Valleys. It has medium to high protein and test weight and has excellent milling and baking properties. It is moderately resistant to Septoria and is resistant to the current races of stripe rust.

WB-Joaquin Oro (HRS) is adapted to the San Joaquin Valley and has high protein and test weight with excellent milling and baking properties, similar to the variety Joaquin. In addition, WB-Joaquin Oro carries two genes for stripe rust resistance, one of which is effective against all current races.

SY-Sienna (HRS) is a hard red spring wheat developed by Syngenta Seeds, Inc. It has a high yield potential, good protein and test weight. It is a semi-dwarf, plant height similar to Redwing expressing very good straw strength, medium to late maturity, awed, white chaff and strap head type. It has a good general foliar disease package which includes resistance reaction to current stripe rust races.

WB-9727 (HRS) is a hard red spring wheat variety with excellent yield potential and very good protein content. This medium-late maturing variety is adapted for California's Sacramento Valley and has excellent milling and baking quality.

AP-Octane (HRS) is a hard red spring wheat variety bred and developed by Syngenta Participation AG. AP Octane was selected for height, maturity, appearance, kernel color, kernel soundness, disease reaction, and end use quality. It is primarily adapted to Sacramento and San Joaquin Valleys. AP Octane has shown above average tolerance to current races of stripe rust.

WB-Joaquin (HRS) is adapted to the San Joaquin Valley and has high protein and test weight with excellent milling and baking properties.

Redwing (HRW) is a high quality wheat for both the Sacramento and San Joaquin Valleys, has been one of the top yielding hard red varieties in the university trials. Redwing receives high scores for grain, milling and baking qualities.

WB 9215 (HRS) is a hard red spring wheat variety with excellent yield potential. This medium-early-maturing variety also has excellent Yellow (Stripe) Rust tolerance and standability.

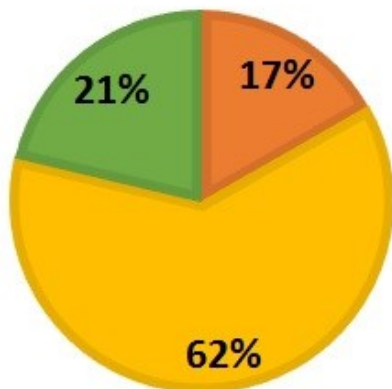
KERNEL QUALITY DATA

State and Region	Protein (12% moisture) %	Ash %	Moisture %	Falling Number SEC	Test Weight lbs/bu Kg/hL	SKCS Hardness Score	1000 Kernel Weight g	Kernel Size Distribution			Micro Sed CC	
								Large %	Medium %	Small %		
HARD RED WINTER WHEAT												
Sacramento Valley	12.0	1.51	9.5	325	65	85	65	45	93	7	0	51
San Joaquin Valley	12.5	1.55	8.0	354	64	84	60	45	91	9	0	49
State Avg. 2025	12.2	1.53	8.7	340	64	85	62	45	92	8	0	50

HARD WHITE WHEAT												
Sacramento Valley	11.8	1.50	9.6	325	64	84	69	45	89	11	0	51
State Avg. 2025	11.8	1.50	9.6	325	64	84	69	45	89	11	0	51

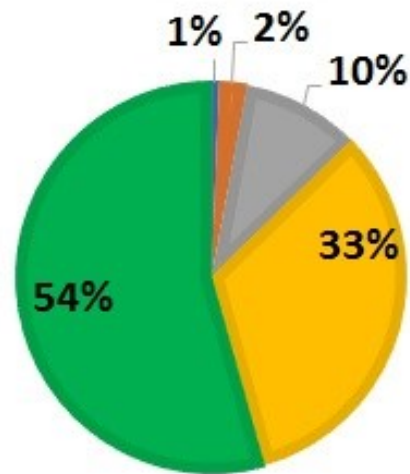
PROTEIN (12% MOISTURE)
STATE DISTRIBUTION

■ >12.5% ■ 11.0-12.4% ■ <10.9%



TEST WEIGHT (lbs/bu)
STATE DISTRIBUTION

■ <58 ■ 58-59.9 ■ 60-61.9 ■ 62-63.9 ■ >64



FLOUR QUALITY DATA

State and Region	Lab Mill Yield %	Protein (14% moisture) %	Ash %	Gluten Index	Wet Gluten %	SRC GPI	Water/ 50% Sucrose	5% Lactic Acid/ 5% Na ₂ CO ₃	Falling Number SEC
Sacramento Valley	67.5	10.5	0.45	95	27	0.67	67/113	138/91	372
San Joaquin Valley	68.2	11.1	0.45	92	29	0.68	68/111	137/90	394
State Avg. 2025	67.9	10.8	0.45	94	28	0.68	68/113	139/91	383

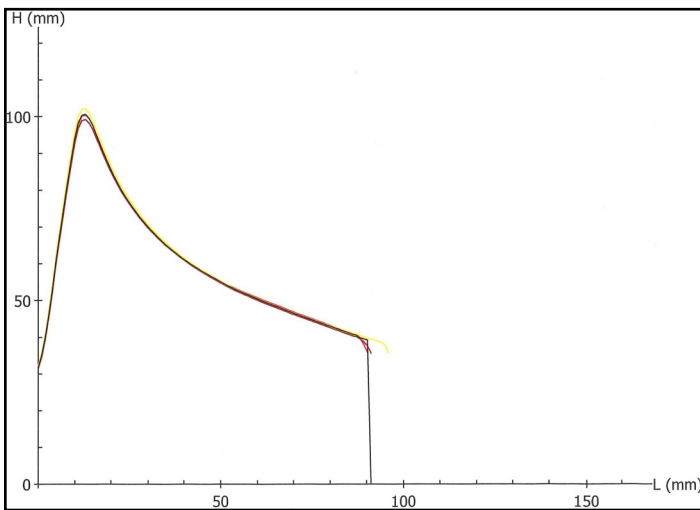
HARD WHITE WHEAT									
Sacramento Valley	70.7	10.4	0.50	98	24	0.64	68/114	138/93	410
State Avg. 2025	70.7	10.4	0.50	98	24	0.64	68/114	138/93	410

PHYSICAL DOUGH QUALITY

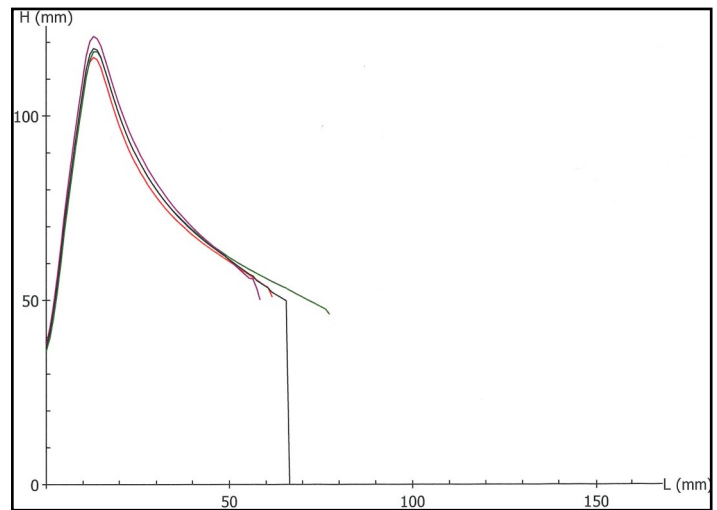
State and Region	Farinograph				Alveograph			
	Absorption %	Development Time MIN	Stability MIN	MTI B.U.	P MM	L MM	P/L Ratio	W Joules X 10 ⁻⁴
HARD RED WINTER WHEAT								
Sacramento Valley	62.4	10.0	18.2	22	103	84	1.27	308
San Joaquin Valley	63.3	12.3	16.1	28	100	97	1.15	334
State Avg. 2025	62.9	11.1	17.1	25	101	90	1.21	321
HARD WHITE WHEAT								
Sacramento Valley	63.9	6.4	12.6	22	121	69	1.77	302
State Avg. 2025	63.9	6.4	12.6	22	121	69	1.77	302

2025 AVERAGE ALVEOGRAM

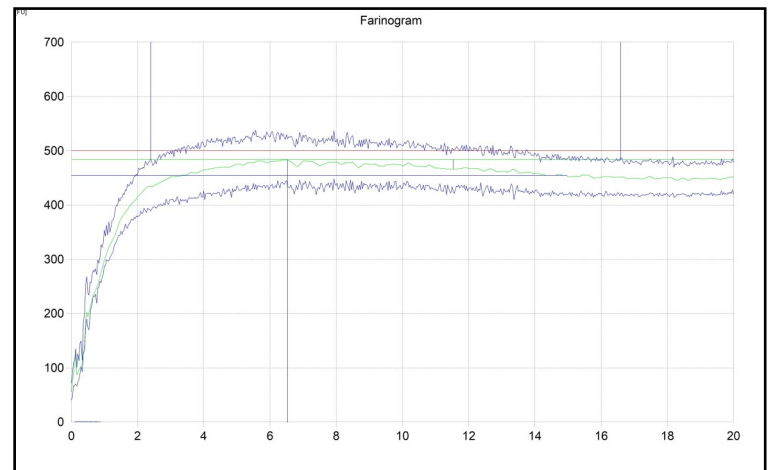
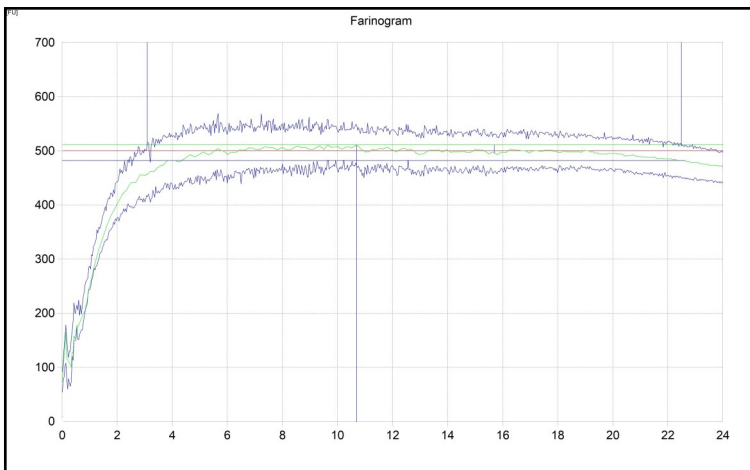
HARD RED WHEAT



HARD WHITE WHEAT

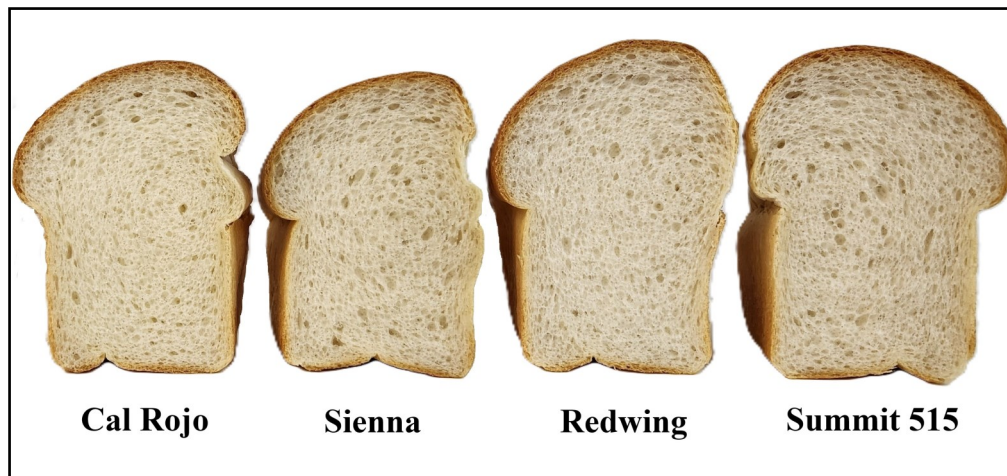
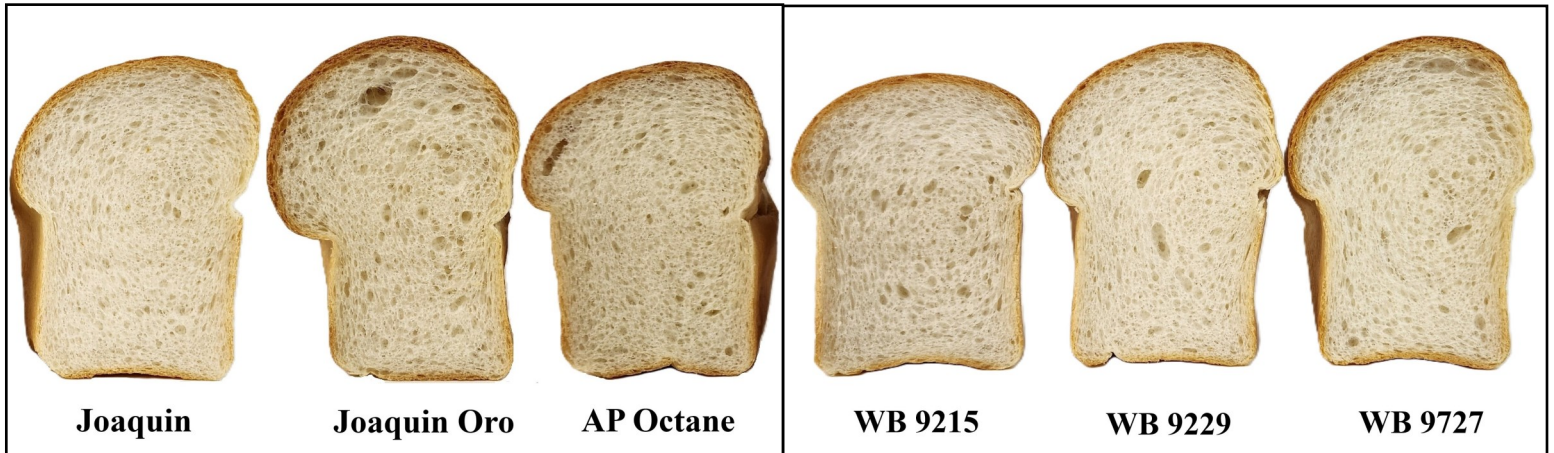


2025 AVERAGE FARINOGRAM



BAKING QUALITY DATA

State and Region	Baking Absorption %	Loaf Volume CC	Dough Handling (1-10)	Crumb Color (1-10)	Crumb Grain (1-10)	Crumb Texture (1-10)	Bread Symmetry (1-10)
HARD RED WINTER WHEAT							
Sacramento Valley	64.5	961	7.1	8.9	8.0	8.1	8.3
San Joaquin Valley	65.5	926	7.2	9.2	6.8	7.3	7.4
State Avg. 2025	65.0	944	7.1	9.0	7.4	7.7	7.8
HARD WHITE WHEAT							
Sacramento Valley	66.4	883	7.5	8.5	6.5	7.5	6.5
State Avg. 2025	66.4	883	7.5	8.5	6.5	7.5	6.5



2025 HARD RED VARIETY SPECIFIC INFORMATION

	Joaquin	Joaquin Oro	AP Octane	
	San Joaquin Valley	San Joaquin Valley	Sacramento Valley	San Joaquin Valley
WHEAT				
Protein (12% MB)	13.0	14.7	11.3	11.1
Ash (12% MB)	1.67	1.55	1.42	1.58
Moisture (%)	7.9	8.6	9.4	9.4
Falling Number (sec)	413	375	341	347
Micro Sedimentation (cc)	46	65	50	47
Test Weight				
lb/bu	64.2	62.0	65.0	62.9
kg/hl	84.3	81.6	85.4	82.7
SKCS Hardness Score	58	62	60	63
1000 Kernel Weight (g)	45	43	46	41
Kernel Size Distribution				
Large/Medium/Small	90/10/0	77/23/0	95/5/0	80/20/0
FLOUR				
Lab Mill Yield (%)	72.7	68.7	70.7	66.1
Protein (14% MB)	11.9	13.7	9.8	9.6
Ash (14% MB)	0.44	0.45	0.47	0.46
Gluten Index	91	87	100	99
Wet Gluten (14% MB)	32	38	23	22
SRC: GPI	0.68	0.74	0.66	0.64
Water/ 50% Sucrose (%)	66/104	71/122	64/110	63/108
5%LacticAcid/5%NA ₂ CO ₃ (%)	129/84	158/91	131/91	128/91
ALVEOGRAPH				
P (mm)	84	109	98	95
L (mm)	127	124	73	58
P/L ratio	0.67	0.89	1.36	1.64
W (10 ⁻⁴ Joules)	322	474	277	224
MIXOGRAPH				
Absorption (%)	63.6	67.5	59.3	58.2
Peak Time (min)	3.4	5.3	5.0	7.2
Work (%Torque*min)	137	206	193	237
Peak Height (mu)	52	49	45	36
M.T. Score (1-8)	4	6	5	4
FARINOGRAPH				
Absorption (%)	63.6	67.5	59.3	58.2
Peak Time (min)	7.0	20.2	6.8	5.8
Stability (min)	14.3	17.4	14.4	12.4
M.T.I.	19	19	20	26
BAKING RESULTS				
Baking Absorption (%)	64.5	69.0	62.1	61.0
Bread Volume (cc)	928	1040	920	895
Dough Handling (1-10)	8	9	7	7
Crumb Grain & Texture (1-10)	8	8	8	8

Wheat samples were collected by handlers. Wheat and Flour Protein: Leco Combustion Nitrogen Analyzer Model TruSpec, Lab mill yield: Brabender Quadro-mat Sr. Mill, modified in 1997; Bread Volume: AACCI Method 10-10B; Test weight conversion from lb/bu to kg/hl according to FGIS PN-97-5, {(1.292 x (lb/bu) + 1.419)}.

2025 HARD RED VARIETY SPECIFIC INFORMATION

WHEAT	WB 9215	WB 9229	WB 9727	
	San Joaquin Valley	Sacramento Valley	Sacramento Valley	San Joaquin Valley
Protein (12% MB)	12.9	11.8	13.7	12.7
Ash (12% MB)	1.39	1.53	1.46	1.46
Moisture (%)	7.8	9.6	10.4	8.9
Falling Number (sec)	344	358	370	359
Micro Sedimentation (cc)	48	52	60	58
Test Weight				
lb/bu	64.1	65.0	64.4	65.8
kg/hl	84.3	85.5	84.7	86.4
SKCS Hardness Score	67	69	74	67
1000 Kernel Weight (g)	39	43	43	44
Kernel Size Distribution				
Large/Medium/Small	86/14/0	92/8/0	87/13/0	88/12/0
FLOUR				
Lab Mill Yield (%)	67.9	65.4	66.3	67.7
Protein (14% MB)	11.6	10.6	12.2	11.4
Ash (14% MB)	0.40	0.49	0.42	0.48
Gluten Index	98	98	96	96
Wet Gluten (14% MB)	31	27	32	30
SRC: GPI	0.78	0.67	0.74	0.69
Water/ 50% Sucrose (%)	70/109	68/115	71/116	69/116
5%LacticAcid/5%NA ₂ CO ₃ (%)	155/89	140/92	154/90	146/96
ALVEOGRAPH				
P (mm)	105	110	118	122
L (mm)	107	78	114	110
P/L ratio	0.98	1.44	1.04	1.11
W (10 ⁻⁴ Joules)	411	315	462	430
MIXOGRAPH				
Absorption (%)	63.2	63.1	66.9	65.8
Peak Time (min)	7.1	4.3	5.2	4.1
Work (%Torque*min)	259	159	195	160
Peak Height (mu)	43	43	46	48
M.T. Score (1-8)	5	5	6	5
FARINOGRAPH				
Absorption (%)	63.2	63.1	66.9	65.8
Peak Time (min)	24.3	6.8	31.2	16.3
Stability (min)	27.4	22.5	32.4	24.0
M.T.I.	29	15	27	25
BAKING RESULTS				
Baking Absorption (%)	67.0	64.6	68.6	66.8
Bread Volume (cc)	925	953	1000	918
Dough Handling (1-10)	7	8	8	8
Crumb Grain & Texture (1-10)	6	8	9	7

Wheat samples were collected by handlers. Wheat and Flour Protein: Leco Combustion Nitrogen Analyzer Model TruSpec, Lab mill yield: Brabender Quadromat Sr. Mill, modified in 1997; Bread Volume: AACCI Method 10-10B; Test weight conversion from lb/bu to kg/hl according to FGIS PN-97-5, {(1.292 x (lb/bu) + 1.419)}.

2025 HARD RED VARIETY SPECIFIC INFORMATION

	Cal Rojo	Sienna	Redwing		Summit 515	
WHEAT	San Joaquin Valley	San Joaquin Valley	Sacramento Valley	San Joaquin Valley	Sacramento Valley	San Joaquin Valley
Protein (12% MB)	9.9	8.9	11.7	11.1	11.7	11.8
Ash (12% MB)	1.50	1.57	1.35	1.50	1.39	1.44
Moisture (%)	9.0	9.8	9.2	7.8	9.8	8.0
Falling Number (sec)	304	308	313	361	274	297
Micro Sedimentation (cc)	40	34	48	40	50	51
Test Weight						
lb/bu	66.0	63.4	64.3	64.4	64.8	64.4
kg/hl	86.8	83.4	84.5	84.6	85.1	84.7
SKCS Hardness Score	53	52	64	61	63	63
1000 Kernel Weight (g)	49	50	47	48	44	47
Kernel Size Distribution						
Large/Medium/Small	97/3/0	94/6/0	97/3/0	97/3/0	92/8/0	90/10/0
FLOUR						
Lab Mill Yield (%)	68.0	66.8	67.6	66.0	66.8	66.4
Protein (14% MB)	8.7	8.0	10.3	9.8	10.3	10.8
Ash (14% MB)	0.45	0.53	0.42	0.46	0.43	0.45
Gluten Index	99	98	84	85	87	87
Wet Gluten (14% MB)	20	18	29	27	28	28
SRC: GPI	0.62	0.55	0.64	0.58	0.68	0.70
Water/ 50% Sucrose (%)	61/103	64/108	71/118	69/111	65/108	68/108
5%LacticAcid/5%NA ₂ CO ₃ (%)	117/87	111/95	135/93	118/92	133/89	139/89
ALVEOGRAPH						
P (mm)	85	84	95	102	92	87
L (mm)	73	36	78	65	91	100
P/L ratio	1.16	2.33	1.22	1.57	1.01	0.87
W (10 ⁻⁴ Joules)	218	123	231	222	277	284
MIXOGRAPH						
Absorption (%)	58.9	58.7	63.6	64.8	61.9	62.5
Peak Time (min)	3.6	5.5	3.0	3.0	3.6	3.3
Work (%Torque*min)	119	178	119	113	131	128
Peak Height (mu)	37	34	47	44	42	45
M.T. Score (1-8)	3	2	3	3	3	3
FARINOGRAPH						
Absorption (%)	58.9	58.7	63.6	64.8	61.9	62.5
Peak Time (min)	4.9	5.2	6.4	3.4	5.0	5.2
Stability (min)	9.4	7.6	12.5	6.3	8.6	9.9
M.T.I.	33	40	20	38	36	26
BAKING RESULTS						
Baking Absorption (%)	63.5	61.6	65.6	66.6	64.2	64.1
Bread Volume (cc)	885	840	980	910	1005	935
Dough Handling (1-10)	6	5	6	6	8	7
Crumb Grain & Texture (1-10)	8	6	7	7	9	8

Wheat samples were collected by handlers. Wheat and Flour Protein: Leco Combustion Nitrogen Analyzer Model TruSpec, Lab mill yield: Brabender Quadromat Sr. Mill, modified in 1997; Bread Volume: AACCI Method 10-10B; Test weight conversion from lb/bu to kg/hl according to FGIS PN-97-5, $\{(1.292 \times (\text{lb/bu}) + 1.419)\}$.

2025 HARD WHITE VARIETY SPECIFIC INFORMATION

	Central White	Patwin 515
	Sacramento Valley	Sacramento Valley
WHEAT		
Protein (12% MB)	12.2	11.5
Ash (14% MB)	1.53	1.44
Moisture (%)	9.4	9.0
Falling Number (sec)	368	384
Micro Sedimentation (cc)	53	50
Test Weight		
lb/bu	65	65
kg/hl	85	85
SKCS Hardness Score	66	70
1000 Kernel Weight (g)	46.5	40.3
Kernel Size Distribution		
Large/Medium/Small	88/12/0	90/10/0
FLOUR		
Lab Mill Yield (%)	68.2	68.3
Protein (14% MB)	11.4	10.7
Ash (14% MB)	0.48	0.52
Gluten Index	98	96
Wet Gluten (14% MB)	29	28
SRC: GPI	0.72	0.64
Water/ 50% Sucrose (%)	70/106	67/104
5% Lactic Acid/5% Na ₂ CO ₃ (%)	139/87	120/85
ALVEOGRAPH		
P (mm)	121	84
L (mm)	83	106
P/L ratio	1.46	0.79
W (10 ⁻⁴ Joules)	367	285
MIXOGRAPH		
Absorption (%)	62.1	61.8
Peak Time (min)	4.8	3.4
Work (% Torque*min)	175	127
Peak Height (mu)	44	48
M.T. Score (1-8)	5	3
FARINOGRAPH		
Absorption (%)	62.1	61.8
Peak Time (min)	7.7	4.8
Stability (min)	12.6	9.4
M.T.I.	33	27
BAKING RESULTS		
Baking Absorption (%)	63.7	63.3
Bread Volume (cc)	950	805
Dough Handling (1-10)	8	5
Crumb Grain & Texture (1-10)	9	6



UC Patwin 515



UC Central White

UC Patwin 515 (HWW) is a high yielding variety with high protein levels, and is adapted to both the Sacramento and San Joaquin Valleys. Patwin 515 is a variant of Patwin with the addition of stripe rust resistance genes *Yr5* and *Yr15*.

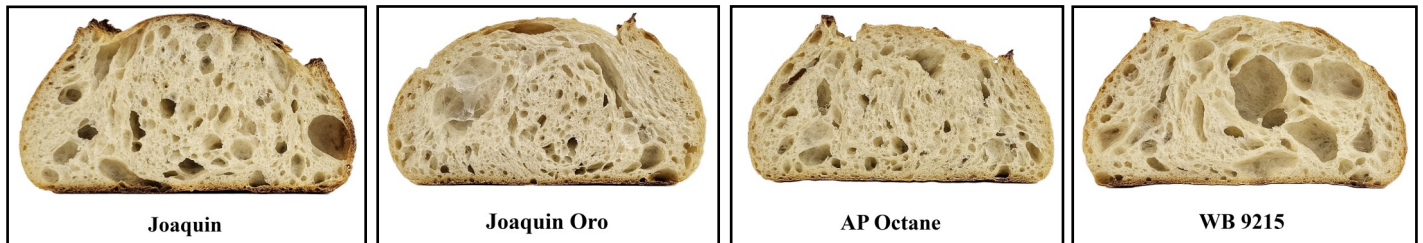
UC Central White (HWW) is a productive hard-white spring wheat variety with higher yield and improved breadmaking quality relative to Patwin-515HP. UC-Central White showed stable yields in trials with reduced water and in irrigated trials. UC Central White is well adapted to the Central Valley and performed significantly better than other HWS varieties in the intermountain region.

Wheat samples were collected by handlers. Wheat and Flour Protein: Leco Combustion Nitrogen Analyzer Model TruSpec, Lab mill yield: Brabender Quadromat Sr. Mill, modified in 1997; Bread Volume: AACCI Method 10-10B; Test weight conversion from lb/bu to kg/hl according to FGIS PN-97-5, $\{(1.292 \times (\text{lb/bu}) + 1.419)\}$.

2025 SOURDOUGH BAKING EVALUATION

	Baking	Dough	Exterior			Interior		Flavor
	Absorption	Handling	Crust Color	Volume	Cuts	Crumb Grain	Crumb Texture	Intensity
	%	(1-10)	(1-10)	(1-10)	(1-10)	(1-10)	(1-10)	(1-10)
HARD RED WINTER WHEAT								
AP Octane	70.0	9.0	7.0	7.0	7.0	7.0	6.0	6.0
Cal Rojo	70.0	4.0	9.0	7.0	8.0	7.0	5.0	6.0
Joaquin Oro	75.0	9.0	7.0	7.0	9.0	8.0	7.0	6.0
Redwing	70.0	9.0	8.0	8.0	8.0	7.0	6.0	6.0
Summit 515	70.0	9.0	7.0	8.0	9.0	8.0	7.0	6.0
WB 9215	70.0	7.0	9.0	8.0	9.0	5.0	7.0	6.0
WB 9229	70.0	9.0	9.0	7.0	9.0	8.0	7.0	6.0
WB 9727	70.0	9.0	9.0	8.0	9.0	9.0	7.0	6.0
Joaquin	70.0	9.0	9.0	9.0	9.0	9.0	9.0	6.0
State Avg. 2025	70.6	8.2	8.2	7.7	8.6	7.8	6.8	6.0

HARD WHITE WHEAT								
Central White	70.0	9.0	9.0	8.0	9.0	8.0	8.0	6.0
Patwin 515	70.0	9.0	9.0	8.0	9.0	7.0	8.0	6.0
State Avg. 2025	70.0	9.0	9.0	8.0	9.0	8.0	8.0	6.0



Technical and Laboratory Services



CWC Laboratory Manager and Baker, Alejandra Andrade.

The California Wheat Commission laboratory has the equipment necessary for evaluation of common and durum wheat milling quality, flour chemical analysis, physical dough testing, semolina analysis, bake and noodle production tests, and pasta analysis.

The Commission's staff is available to work with customers in the area of quality assurance, product development, problem solving, quality control training, and research. The lab order test form is available on the California Wheat Commission website, please use when requesting services.

Customer Assistance and Support

The Commission is available to answer technical questions about California's wheat quality, including recommendations for blending and appropriate end-use. The Commission conducts specialized training programs in milling, baking, semolina, pasta, and quality control. These specific programs may be customized to meet the customers' needs.

Crop and Export Survey

California produces five of the six classes of U.S. wheat: Hard Red Winter (HRW), Desert Durum®, Hard White, Soft White and Hard Red Spring. While HRW, Hard White, and Durum are the predominately produced and exported classes, information and contacts for all the above classes of wheat are available by contacting the Commission office. Every effort is made to provide an accurate assessment of quality to buyers. With greater amounts of wheat being sold by variety, varietal specific information is emphasized in Commission surveys.

Varietal Development

Private and public breeding programs play an important role in the development of new varieties available to California wheat producers. The Commission analyzes hundreds of samples each year to support these programs and encourages the release of new varieties that will meet the customers' needs. New varieties are evaluated by commercial mills through the California Wheat Collaborator program.

Research

The Commission laboratory is available for flour, semolina, milling, end-product, and new-product research. Technical expertise is available in hearth breads, pasta, Asian food products, standard loaf bread, steamed bread, Asian noodles, cookies, tortillas and Middle Eastern flat breads.



CWC Laboratory Director Teng Vang

Photo credit: Matt Salvo, California Farm Bureau Federation



California Wheat Commission
1240 Commerce Avenue, Suite A
Woodland, CA 95776-5923

Phone: 530.661.1292
Fax: 530.661.1332
Web: californiawheat.org

