WHEAT Documentary: Everything You Ever Wanted to Know about Wheat

Wheat management

During the grain development, wheat ripens and weathers and each grain consist of germ, bran and endosperm and wheat is best grown in temeperate regions of rainfall of 30 and 40 cm. Major wheat types are winter and spring wheat and the vrieties include common wheat and others used in making papers, cakes, sparghet and bread.
Similarly, by hands, a sickle is used to cut stems of wheat during harvesting and is collected and tied into bundles and stuck in field for drying. Dry wheat in threshed and winnowed to separate grain fron charf and finally in the factory, it is processed by cleaning, grinding and purifying before being sold to baking industry.