

Triticum spp.



Common Name: Wheat

Scientific Name: *Triticum* spp.

Family: Poaceae

Wheat is an annual herb with 0.6-1.5 m high culms which are differentiated into nodes and internodes. The inflorescence is a terminal spike that consists of 15-20 spikelets arranged alternately on a short central axis. The grain is dry, one-seeded, indehiscent fruit, known as a caryopsis. The endosperm makes up about 82% of the grain by weight and is delimited by the aleurone layer which is rich in proteins, vitamins of the B- group and minerals.

Economically Important Part: Grains

Economic Importance: Wheat is a staple food in most parts of the world. The properties of gluten in wheat grain makes it suitable for preparing bread from wheat flour. Wheat is also used in the manufacture of starch, industrial alcohol, malted wheat and core-binder flour. By-products of wheat milling, bran, germ and middlings, constitute valuable feed for stock. Wheat straw is used as bedding for cattle, for padding in mattresses, for packing fragile foods, for thatching, etc. It is also used in the production of furfuryl alcohol.