

Ryan Koeller
Flour Power

The purpose of 'Flour Power' was to see if the Hard Red Winter Wheat made better bread than the Hard White Winter Wheat.

The hypothesis is that the Hard Winter Wheat will make the better bread than the Hard Winter Wheat. For the project, the two types of wheat were ground into flour and then the flour was made into bread.

The test subjects then evaluated the bread for color, smell, texture and taste. The data showed that the hypothesis was correct. Eight out of the 13 subjects chose the white wheat as the most popular.

These findings verify that the taste of white wheat bread is preferable over the hard red winter wheat.