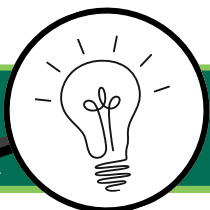


WHEAT VOCABULARY



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|---------------------|---|
| BRAN | the outer coating of the kernel which is used for cereals, livestock feed, and contains B-complex vitamins |
| CARBOHYDRATE | one of three important nutrients and the body's main source of energy |
| ENDOSPERM | the inner part of the kernel that is used for white flour and contains protein, carbohydrates, and other nutrients and minerals |
| GERM | part of the inside of the kernel that will grow into a new kernel if planted |
| GLUTEN | a protein found in grain plants that helps food maintain shape, adds texture, and gives a stretchy and fluffy quality |
| HEAD | the top part of the wheat plant that contains the kernels |
| KERNEL | the dry, edible seed of the plant |
| STEM | the part of the plant that supports the head and is known as straw after harvest |
| VARIETY | a kind or type |
| WHEAT MILL | the machine used to grind down wheat kernels into flour |



Knowing the proper words and their definitions allows us to communicate more clearly about a topic! Use these vocabulary terms when discussing this topic.