

Wheat Summary, Genetics & Taxonomy Tables

1. General Wheat Classification Summary

Type	Main Meaning	Protein / Gluten	Typical Use
Hard wheat	High protein	Strong gluten	Bread
Soft wheat	Lower protein	Weak gluten	Cakes / pastries
Red wheat	Dark bran / stronger flavor	Usually robust	Whole wheat bread
White wheat	Mild flavor	Softer taste	Lighter breads
Einkorn	Ancient primitive wheat	Weak gluten	Dense artisan breads
Emmer	Ancient hulled wheat	Moderate / weak gluten	Farro, rustic foods
Spelt	Ancient European wheat	Different gluten behavior	Artisan baking

2. Evolutionary Arc of Wheat Genetics

Wheat	Genome	Chromosomes	Complexity
Einkorn	AA	14	Primitive
Emmer	AABB	28	Intermediate
Durum	AABB	28	Advanced tetraploid
Spelt	AABBDD	42	Early bread wheat
Modern bread wheat	AABBDD	42	Highly selected hexaploid

3. Common & Latin Names of Major Wheat Types

Common Name	Latin / Scientific Name	Notes
Einkorn	<i>Triticum monococcum</i>	Primitive diploid wheat
Emmer	<i>Triticum dicoccum</i>	Ancient tetraploid wheat; often sold as farro
Durum wheat	<i>Triticum durum</i>	Primary pasta wheat
Spelt	<i>Triticum spelta</i>	Ancient hexaploid bread wheat
Modern bread wheat	<i>Triticum aestivum</i>	Dominant global bread wheat