

## BREAD, BISCUITS, AND A BIT OF GLUE

From breakfast tables to bakery shelves, wheat has kept us fed for over 10,000 years. First cultivated in ancient Mesopotamia, it now drives global trade and fuels a Tk 16,000 crore industry in Bangladesh. But wheat isn't just about food, it also moonlights as glue for posters, book bindings, and even kids' crafts. A humble grain with an extraordinary reach.

### WHEN DID WE FIRST CONSUME FLOUR



**30,000 BCE: First Flour Ground**

Long ago, people figured out how to use simple stone tools like mortars and pestles to grind wild grains into a coarse flour.



**10,000 – 9,000 BCE: Wild Wheat Harvested**

In a fertile region called the Fertile Crescent, communities started storing wild wheat more regularly.



**9600 – 6900 BCE: Ground Stone Mills Developed**

Grinding stones made it easier to turn grain into flour, supporting more people living in one place.



**~6000 BCE: Rotary Mills Emerge**

Grinding tools improved from simple rubbing stones to rotary mills such as Cone Mills, which are efficient at making flour consistently.



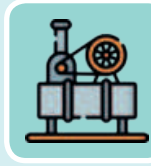
**71 BCE: Water Mills Introduced**

Ancient Greeks introduced water mills. This saved human effort and allowed them to make much more flour at once.



**12th Century: Wind Mills into Action**

In medieval Europe, people started building windmills to grind grain. This revolutionised flour production.



**18th-19th Centuries: Steam Engines**

During the Industrial Revolution, steel roller mills provided constant power. This changed milling and production scale.

### WHEAT SUPPLY BREAKDOWN

Category	Amount (in million tonnes)
Annual Demand	7.4-7.5
Domestic Output	1.0-1.2
Imports	6.1-6.6

### WHEAT USAGE SHARE

Sector	Share (%)
Industry	70
Households	25
Other uses (animal feed, by-products)	5

### WHEAT PRICE BANDS

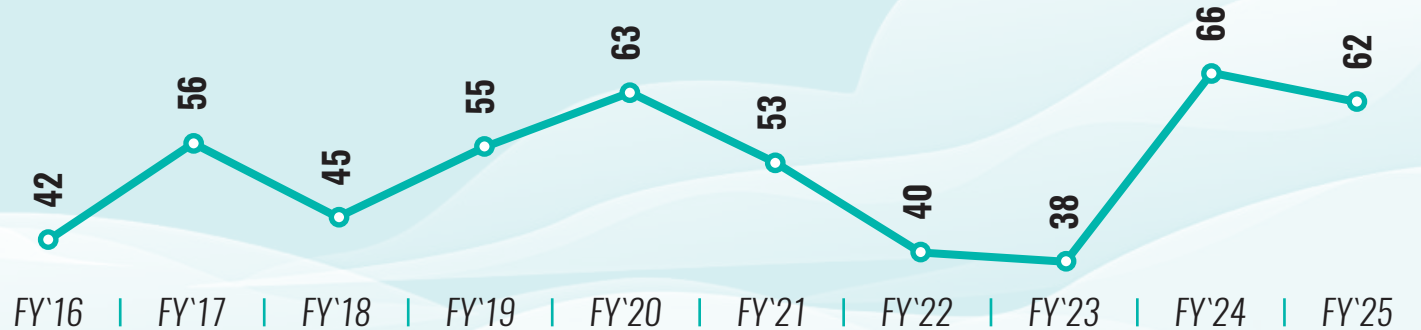
Wheat Type	Price Range (\$/tonnes)	Source Regions
Ordinary Wheat	264-275	Russia, Ukraine, Eastern Europe
High-Protein Wheat	300-313	Canada, Australia

### PER CAPITA WHEAT CONSUMPTION

Year	Per capita (g/day)
FY 2015	72
FY 2025	125

### BANGLADESH'S WHEAT IMPORT In lakh tonnes

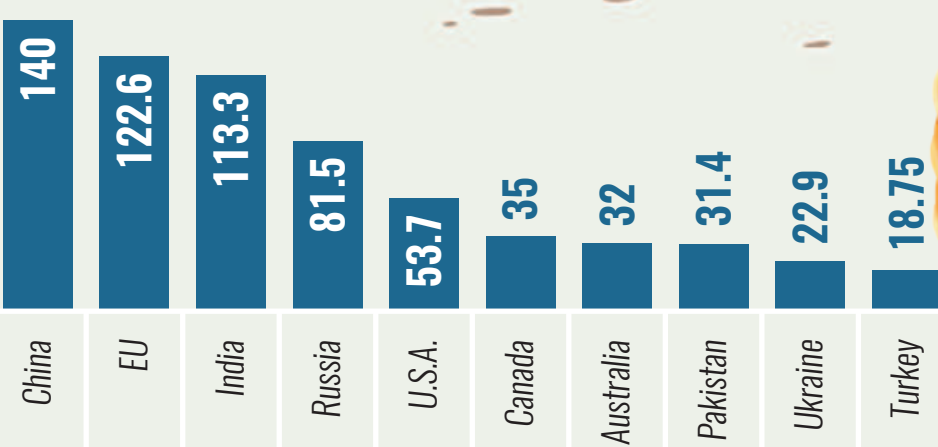
SOURCE: BANGLADESH ECONOMIC REVIEW



### TOP WHEAT PRODUCING COUNTRIES

MMT = Million Metric Tonnes

SOURCE: USDA



### FLOUR'S CULINARY EXPLOSION: NEW TASTES, NEW USES

The way we consume wheat flour has seen an incredible expansion. Along with wheat becoming a staple in our diet, specialised baking such as crispy waffles, dumplings, and countless street snacks. This global trend highlights flour's continued growth as an adaptable ingredient that shapes modern eating habits both locally and worldwide.

### FLOUR GRADES BY COST

Average Retail Prices of Wheat Flour in Bangladesh (2023-2024)

Category	Packed Atta (BDT/kg)	Unpacked Atta (BDT/kg)	Packed Maida (BDT/kg)	Unpacked Maida (BDT/kg)
Price (2023)	66.09	57.5	76.32	65.05
Price (2024)	57.5	47.5	72.5	62.5
Changes in a Year (%)	-13	-17.3	-5	-3.9

SOURCE: TRADING CORPORATION BANGLADESH

### DID YOU KNOW?

In our country, posters are everywhere, especially during elections. To stick these posters onto the walls, "Lahi", a paste made from wheat flour, is used. It's the cheapest and most trusted choice for mass poster. Lahi is used in book binding, too. Along with other ingredients like glue, copper, wheat and flour paste is also used to make an adhesive. Thus, from walls to pages, wheat finds its way into more than just our meals!