



# FLOUR FACTS



Information Provided by General Mills Bakery Flour  
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## Weekly Market Highlights

- Wheat futures were mixed this week. Spring wheat futures are creeping back up while winter wheat futures have fallen slightly. Basis levels on high protein spring wheat are higher, while winter wheat basis levels remain steady.
- Winter wheat crop progress in Kansas is better than expected, while the southwestern and southern states still need moisture.
- Fall harvest is near completion, which is ahead of the average.
- Commodities found pressure from the news coming out of Europe regarding the European Debt Crisis.
- U.S. exports continue to be light due to the current high prices.

## Facts on Flour

### Got Flour?

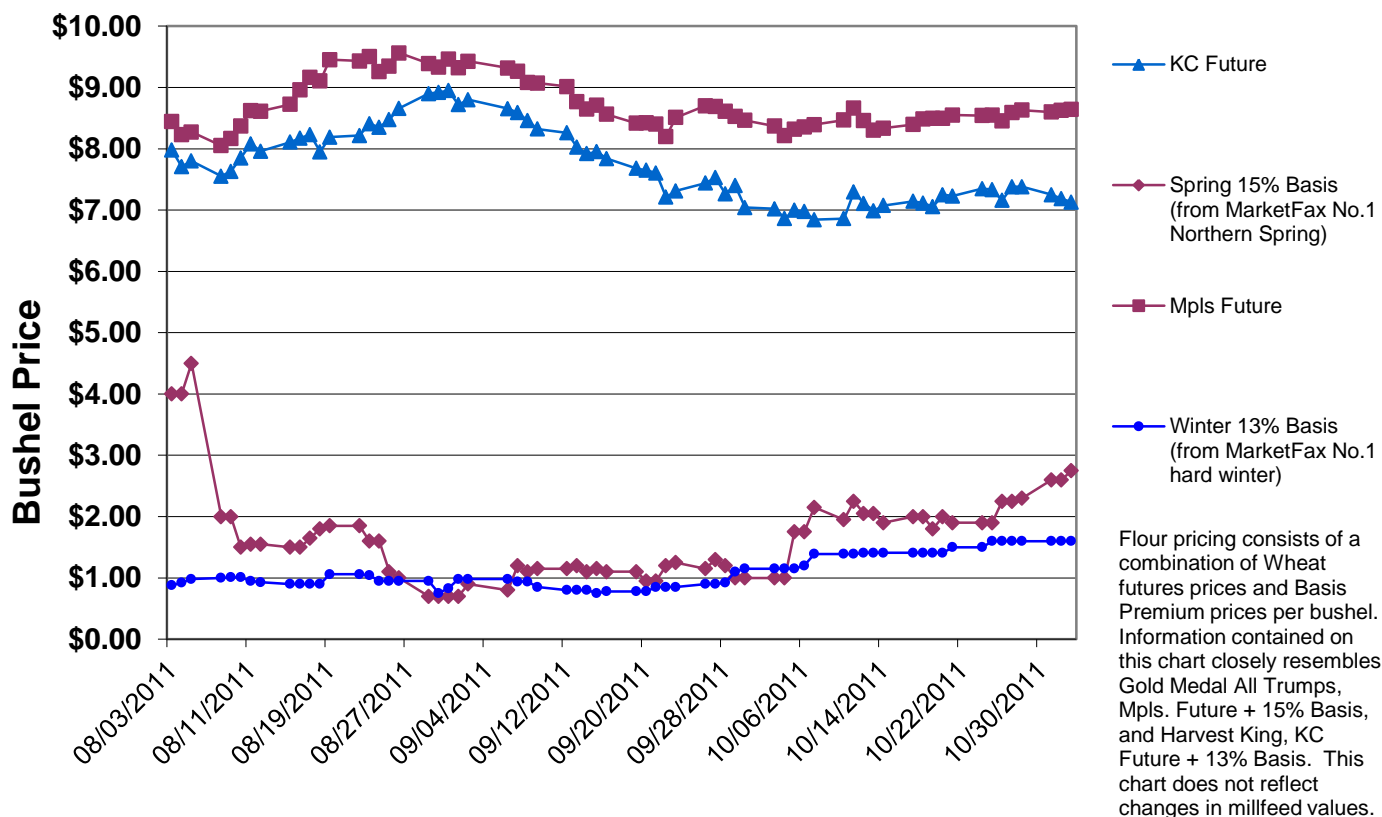
When we talk “flour,” we are talking about wheat flour. Wheat is the most commonly distributed cereal grain in the world, and a reference to flour is generally a reference to wheat flour.

And just as flour is not “just flour,” wheat is not “just wheat.” Wheat can be classified by three major categories: growing season (winter, spring), kernel hardness (hard, soft) and bran color (red, white). These categories have a significant impact on the functionality of the finished flour.

Over the next few weeks, we will be discussing each of these categories in more depth.

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## Futures & Basis Markets



This Chart is meant to indicate Market Direction Only.

To add names to our distribution list, or if you would like to receive Flour Facts via e-mail, contact:

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