



# FLOUR FACTS

Information Provided by General Mills Bakery Flour  
www.gmflour.com • www.pillsburybakery.com



DECEMBER 21, 2011

## Weekly Market Highlights

- Wheat futures prices advanced this week. Basis remained steady.
- Support came from outside markets. U.S. equity indexes, crude oil and gold are all up this week. Weakness in the U.S. dollar also played a role in wheat prices advancing.
- U.S. wheat prices are still high compared to the Black Sea region, straining U.S. exports.
- Heavy snow and rain hit the winter wheat growing areas this week, causing delays in rail and truck transportation.
- There are limited wheat sales this week due to mill downtime during the holidays.

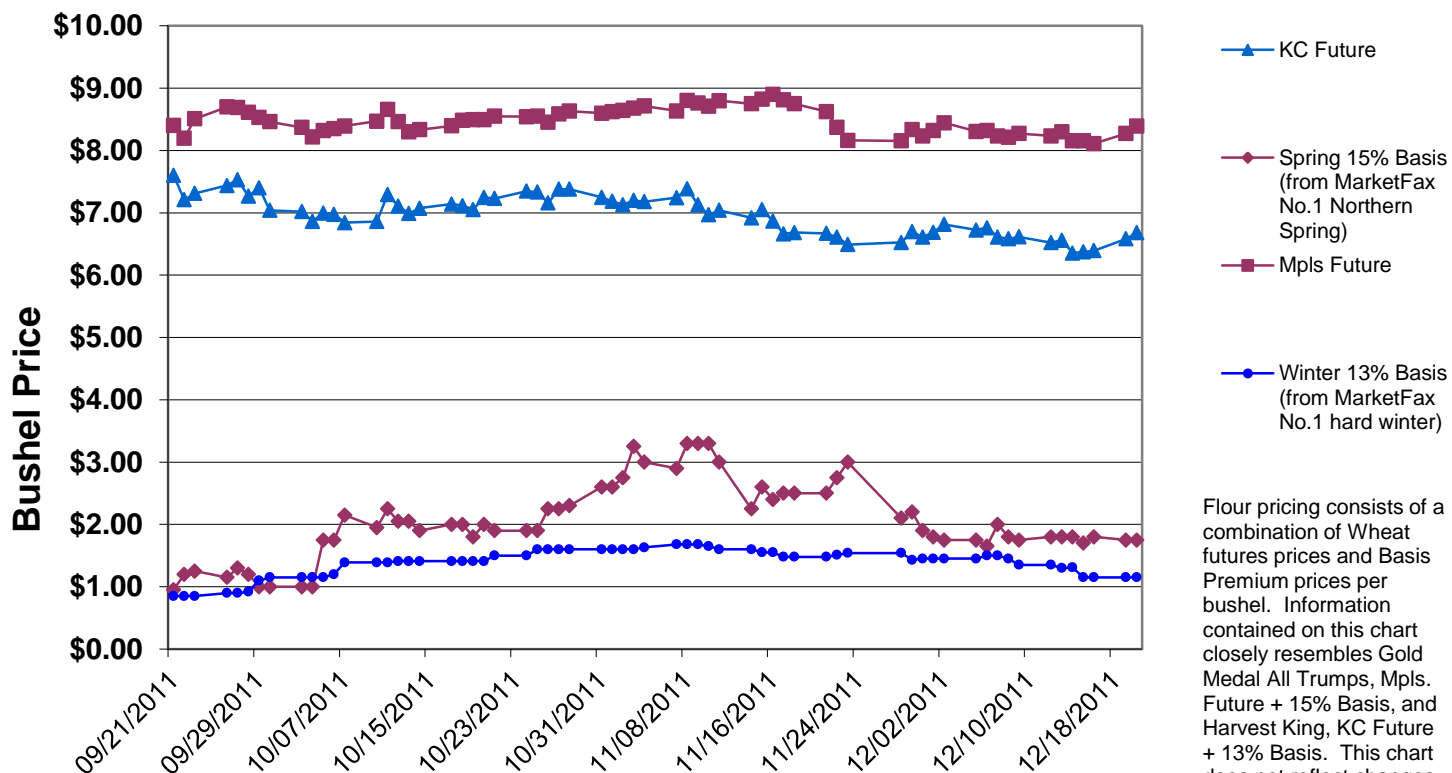
## Facts on Flour

### Hard Spring Wheat

This wheat contains the highest protein content of all the wheat classes averaging between 13.5-14.5 percent. It has superior milling and baking properties and is used to produce bread products requiring strong gluten, including hearth breads and rolls, variety breads, bagels and thin pizza crust. It is often blended with lower protein flours to improve their bread making qualities. The four-state region of North Dakota, Montana, Minnesota and South Dakota grows approximately ninety percent of the Hard Red Spring Wheat in the United States.

◇ ◇ ◇

## Futures & Basis Markets



This Chart is meant to indicate Market Direction Only.

**The Flour Facts will be off next week for the holidays. Look for our next issue in 2012!**

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

Brenda Mengelkoch at 763-293-1149 [brenda.mengelkoch@genmills.com](mailto:brenda.mengelkoch@genmills.com)