



FLOUR FACTS

Information Provided by General Mills Bakery Flour
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Weekly Market Highlights

- Wheat futures prices have fallen steadily this week. Basis premiums are mostly firm.
- Some of the driest portions of the winter wheat growing areas were finally receiving some rain.
- More rain is possible in the next couple of weeks, but it is not expected to ease drought conditions in Oklahoma or Texas.
- Railroads have warned their customers that flooding along some rail lines could result in delays.
- Russia could begin exporting wheat again if their ban is lifted, lowering expected prices for wheat worldwide.

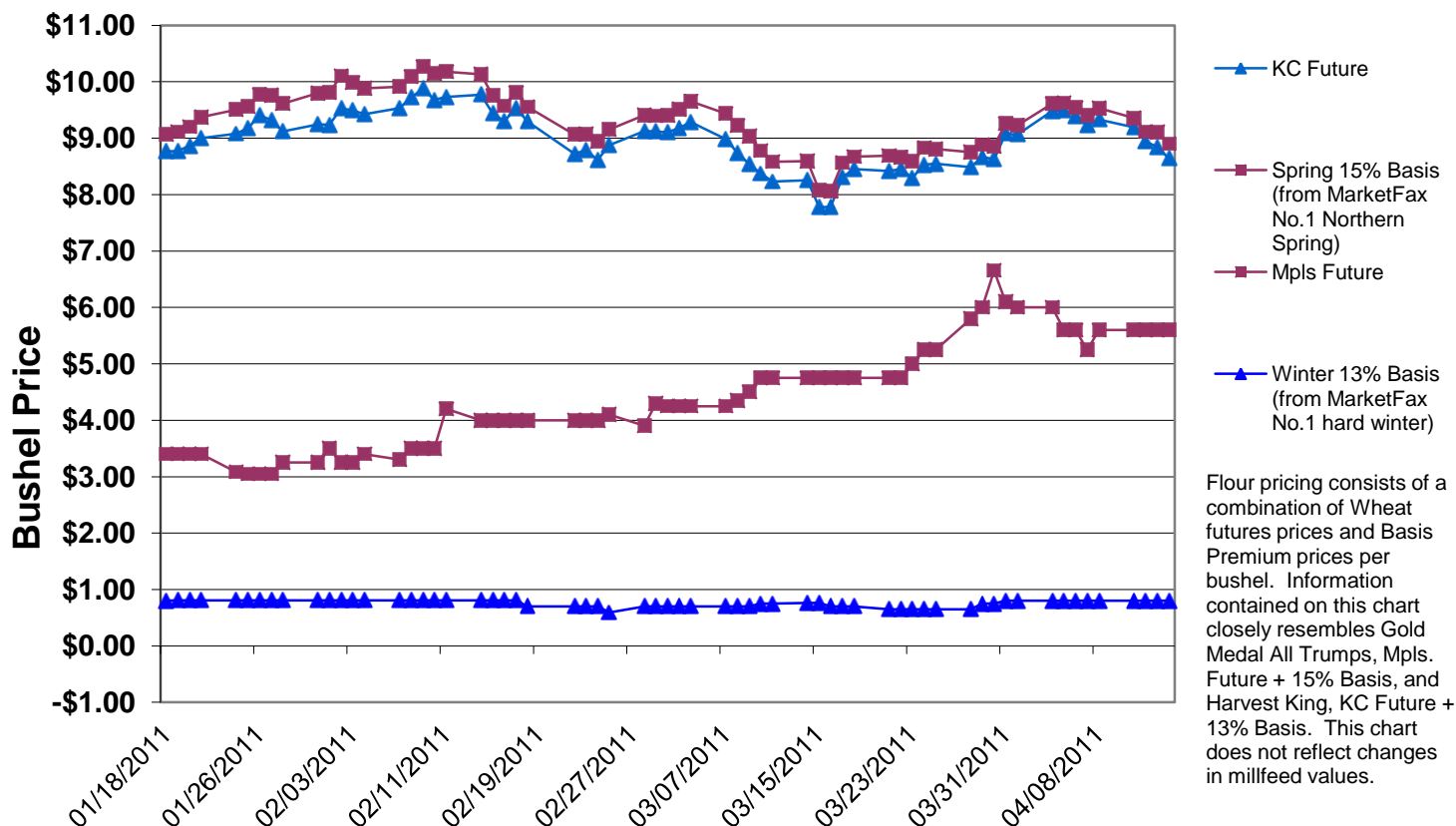
Facts on Flour

Hard and Soft

Another major classification category for wheat is kernel hardness. The wheat kernel, often called a berry, will either be of a hard or soft variety. The terms are very self descriptive. Hard wheat has hard kernels and soft wheat has soft kernels. Although it sounds simplistic, this difference is critically important to the functionality of the finished flour. Hard wheat flours have the correct protein structure for yeast-raised goods: breads, bagels, pizza crust, etc. Soft wheat flour protein will not support yeast fermentation, but is ideal for products using baking powder for the rising action. In future publications, we will discuss the difference between soft and hard wheat proteins.

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Futures & Basis Markets



This Chart is meant to indicate Market Direction Only.

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Brenda Mengelkoch at 800-288-1624 brenda.mengelkoch@genmills.com