



# FLOUR FACTS



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

- Flour prices are higher this week due to harsh weather, with many areas too wet to plant spring wheat and others too dry for the winter wheat crop.
- Europe, Russia and Canada are having weather issues as well, which could increase export demand from the U.S.
- USDA reports winter wheat crop production was down another 12 million bushels, making this the worst condition report of the past 20 years.
- Corn is also a factor in flour pricing. Corn prices are higher this week due to the cool wet weather delaying planting and emergence of the new crop.
- Weather continues to be the biggest factor. Expect markets to remain volatile.

## Facts on Flour

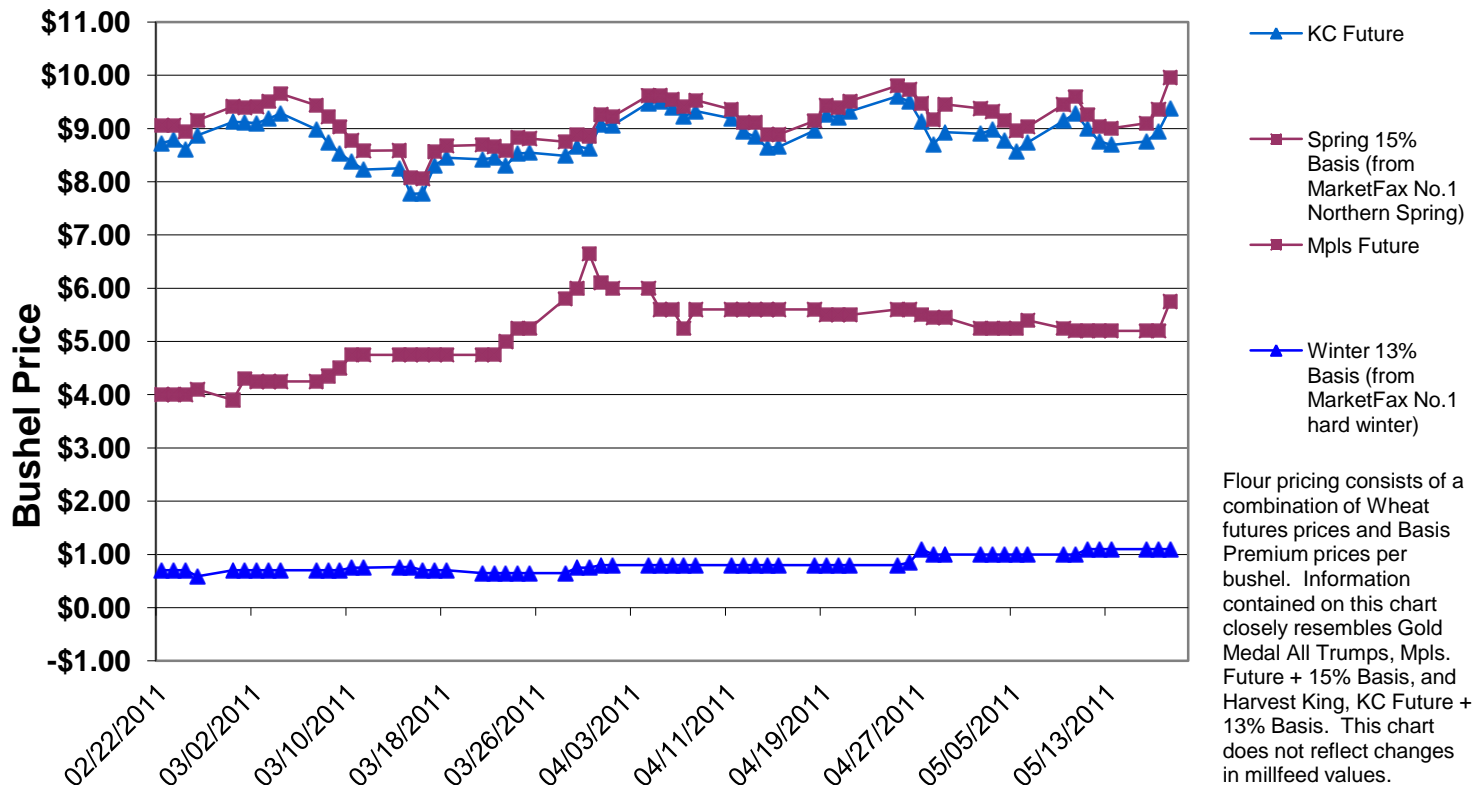
### Durum Wheat

Most of the durum wheat grown in the U.S. is produced in the northern plains, with 70 to 80 percent grown in North Dakota alone. Durum wheat is milled into a granular product called semolina. In the U.S. it is used primarily for pasta products, but semolina is also used in couscous and bread products.

Pasta products from durum are superior because of the desirable golden color and nutty flavor, and because they hold their shape and firm texture when cooked. A by-product of semolina production is durum flour, which is used in breads and pre-cooked pasta products.

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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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