



# FLOUR FACTS

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

- Wheat and corn prices fell this week.
- Crude oil prices are down about 7% since last week.
- The value of the US dollar is stronger with fears of debt crises in Europe worsening.
- Europe, Russia and the Ukraine all had improved moisture conditions.
- Australia is planning on another record wheat crop with current weather conditions suitable for planting.
- Canada is anticipating they will have 6- 8 million acres that will go unplanted due to excessive moisture.
- Winter wheat harvest continues with reported good protein levels but lower yields.

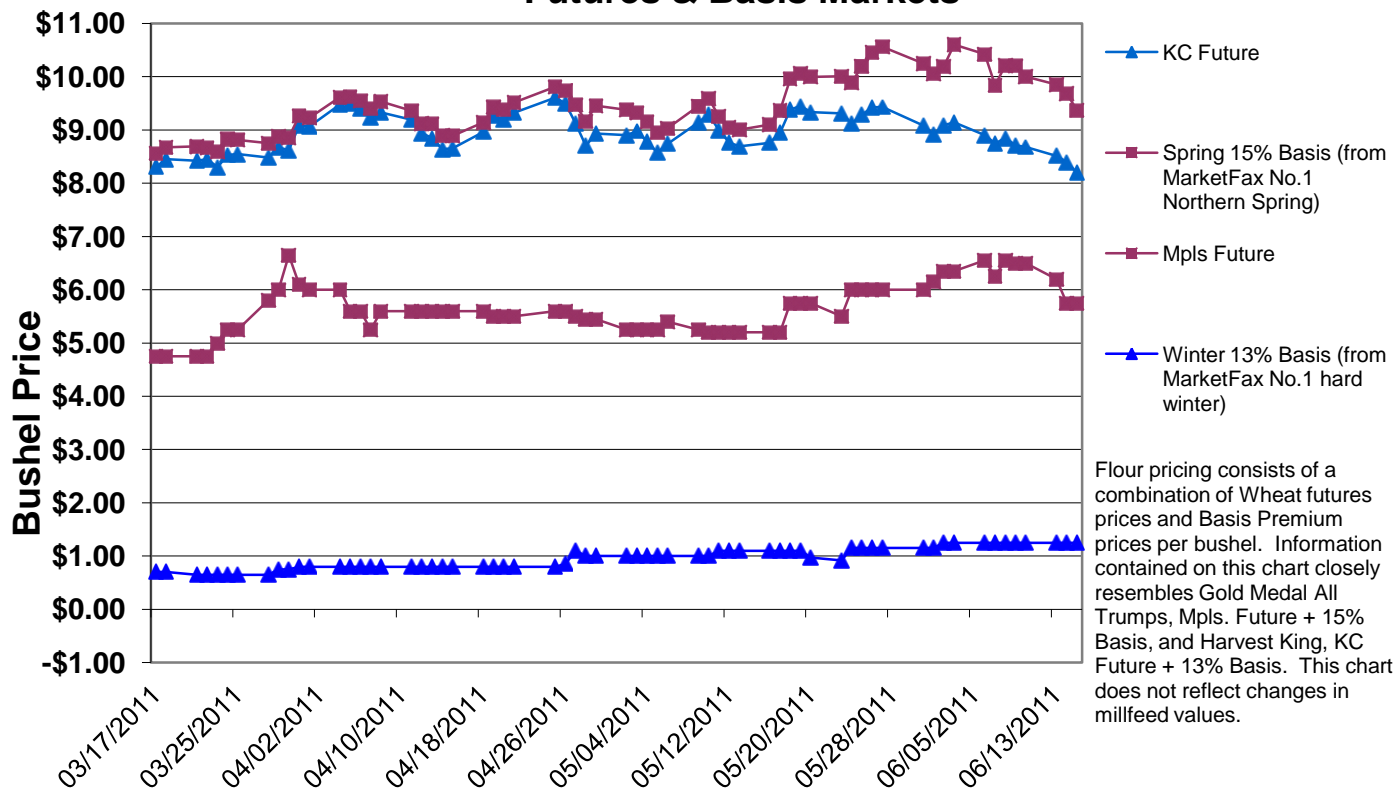
## Facts on Flour

### Maturing Flour

If bleaching describes the whitening of flour, what is maturing? For hard wheat flour, the term maturing implies the strengthening of dough forming properties, which improves the gas retention of the gluten. Maturing agents affect the physical properties of the dough without any direct effect on the yeast. Three common maturing agents include azodicarbonamide (ADA), potassium bromate and ascorbic acid. Breads treated with any of these agents will generally exhibit increased loaf volume, finer grain and improved external characteristics, but they do mature at different rates. ADA's oxidation is rapid and reacts during the mixing process. Ascorbic acid is intermediate and reacts toward the end of mixing and into the dough stage. Bromate works during the proofing and baking stages.

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## Futures & Basis Markets



This Chart is meant to indicate Market Direction Only.

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