



FLOUR FACTS

Information Provided by General Mills Bakery Flour
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June 23, 2011

Weekly Market Highlights

- U.S. wheat prices dropped hard this week in reaction to world wheat pricing.
- Weather in Europe has been favorable for growing conditions.
- Russia has returned to exporting wheat at a low price.
- The U.S. winter wheat harvest is underway. Overall yield is down but quality is good.
- Planting time is over for spring wheat farmers. Millions of acres will go unplanted in North Dakota and Canada.
- Weather remains to be the biggest factor affecting growing conditions for the spring wheat that did get planted.
- Expect continued volatility.

Facts on Flour

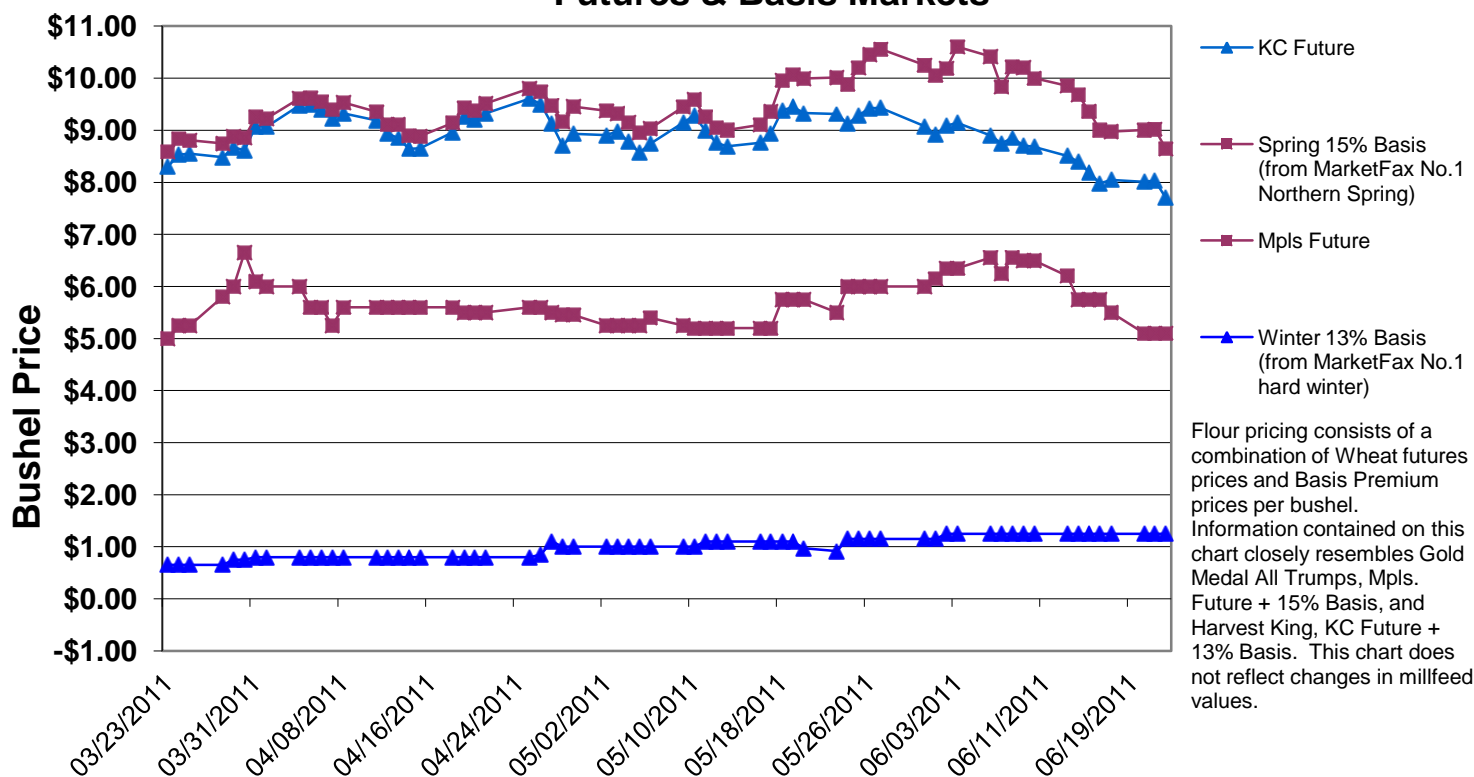
Malting Flour

Why are most hard wheat flours treated with malted barley flour? Malted barley flour (MBF) is added to hard wheat flours to assist yeast fermentation. During the dough forming stage, the MBF provides specific enzyme activity that converts the starches in the wheat flour into simple sugars. These sugars then are available as a food source for the yeast to maintain proper fermentation.

A related effect of MBF is proper crust browning. Yeast activity will continue in the baked good until it reaches 120° to 130° F in the oven. Up to this point, the yeast is still consuming simple sugars. Once the yeast activity ceases, any remaining (residual) sugars in the dough will assist in crust browning. Bakers who desire increased crust color often will supplement their dough with additional sugar sources. The most common is regular sugar or non-fat dry milk solids.

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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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