

FLOUR FACTS

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



June 30, 2011

Weekly Market Highlights

- U.S. wheat prices rose sharply this week anticipating that the USDA planted acres report would show millions of spring wheat acres went unplanted.
- The USDA report showed spring wheat planted acres down 5.5% from March estimates with acres intended for harvest only down 1%. The report also showed a 10% increase in winter wheat planted acres compared to a year ago although harvested acres are only up 2% from 2010.
- The USDA report showed corn numbers up. Overall, the report was bearish.
- The U.S. dollar was down following the Greek parliament's approval of a 5 year austerity package to avoid default.
- Increasing crude oil prices also supported the grain markets.
- Volatility continues.

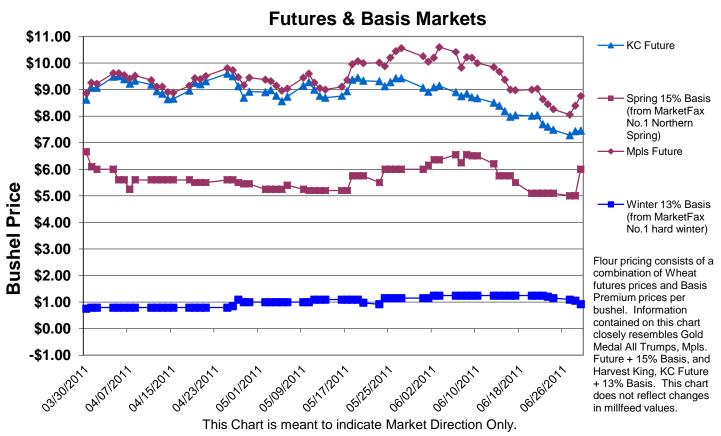
Facts on Flour

Enriched Flour

In the 1930s, nutritional surveys conducted by the Department of Agriculture revealed widespread nutritional deficiencies of thiamin, riboflavin and niacin (B vitamins) in the American diet. These findings prompted the fortification of certain staple foods. The Food and Nutrition Board recommended a program for fortifying white flour and white bread with thiamin, riboflavin, niacin and iron. Calcium and vitamin D may also be added, but are optional.

In May 1941, the flour enrichment standards were issued. They were finally adopted in 1943. The standards were recently changed, and as of January 1, 1998, enriched flour now also must contain folic acid. The enrichment of flour has no affect on its baking performance or caloric value.

 $\diamond \diamond \diamond$



To add names to our distribution list, or if you would like to receive Flour Facts via e-mail, contact: Brenda Mengelkoch at 800-288-1624 <u>brenda.mengelkoch@genmills.com</u>