



# FLOUR FACTS

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## Weekly Market Highlights

- Wheat prices are higher this week.
- Analysts are dropping corn yield estimates due to the hot dry weather. Condition scores have dropped 3 percentage points from last week.
- U.S. exports are down compared with last year at this time.
- Rain will be the factor this coming week.
- The spring wheat crop is still lagging behind but the crop condition looks good.
- Expect volatility.

## Facts on Flour

### Protein Quality

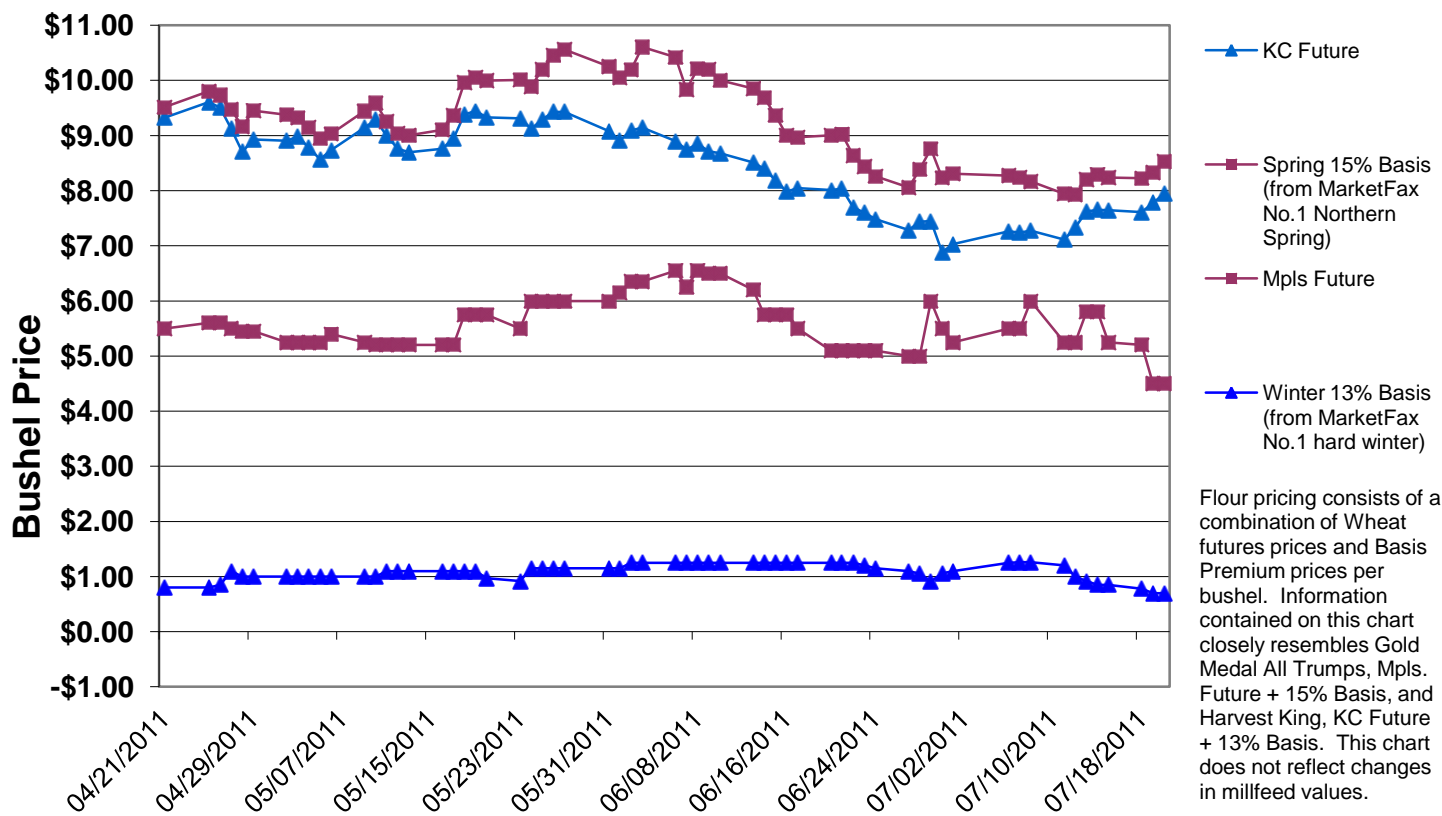
Last week we discussed the characteristic of wheat flour protein to form gluten. So, if we buy flour with a higher protein content (quantity), can we back a better (quality) product? This is not always the case. High quality, low quantity protein flour will outperform a high quantity, low quality flour in producing acceptable baked goods.

Whole wheat is a great example – it can have a protein quantity between 13.5 and 15 percent. This is a higher protein range than high gluten flour (13.5 to 14.5 percent). Will the whole wheat flour outperform the high gluten? No. The bran and the germ are rich in non-gluten forming protein, which will contribute to the overall protein quantity, not quality.

In relative terms, protein quantity can be used as a predictor of the suitability of flour in specific baking applications. But the protein content of a flour can be affected by many agronomic factors, such as amount of rainfall, fertilizer usage, temperature stressed, etc. A quality miller is going to balance protein quantity with the appropriate quality testing to prepare the best flours available for specific baking needs. So how do we measure protein quality? Just wait until next week!

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## Futures & Basis Markets



This Chart is meant to indicate Market Direction Only.

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