



FLOUR FACTS



Information Provided by General Mills Bakery Flour
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Weekly Market Highlights

- Wheat futures prices are near last week's levels. Basis premiums are lower.
- This season's winter wheat harvest is nearing completion.
- The spring wheat crop has made great progress, and is no longer as far behind average. Condition is rated 74% good to excellent.
- The August 11th publication of the USDA update on spring wheat acreage will likely influence the market.
- Spring wheat yields are expected to be compromised by late planting and wet weather. On the bright side, recent Midwest summer heat could result in a higher protein crop than the past few growing seasons.

Facts on Flour

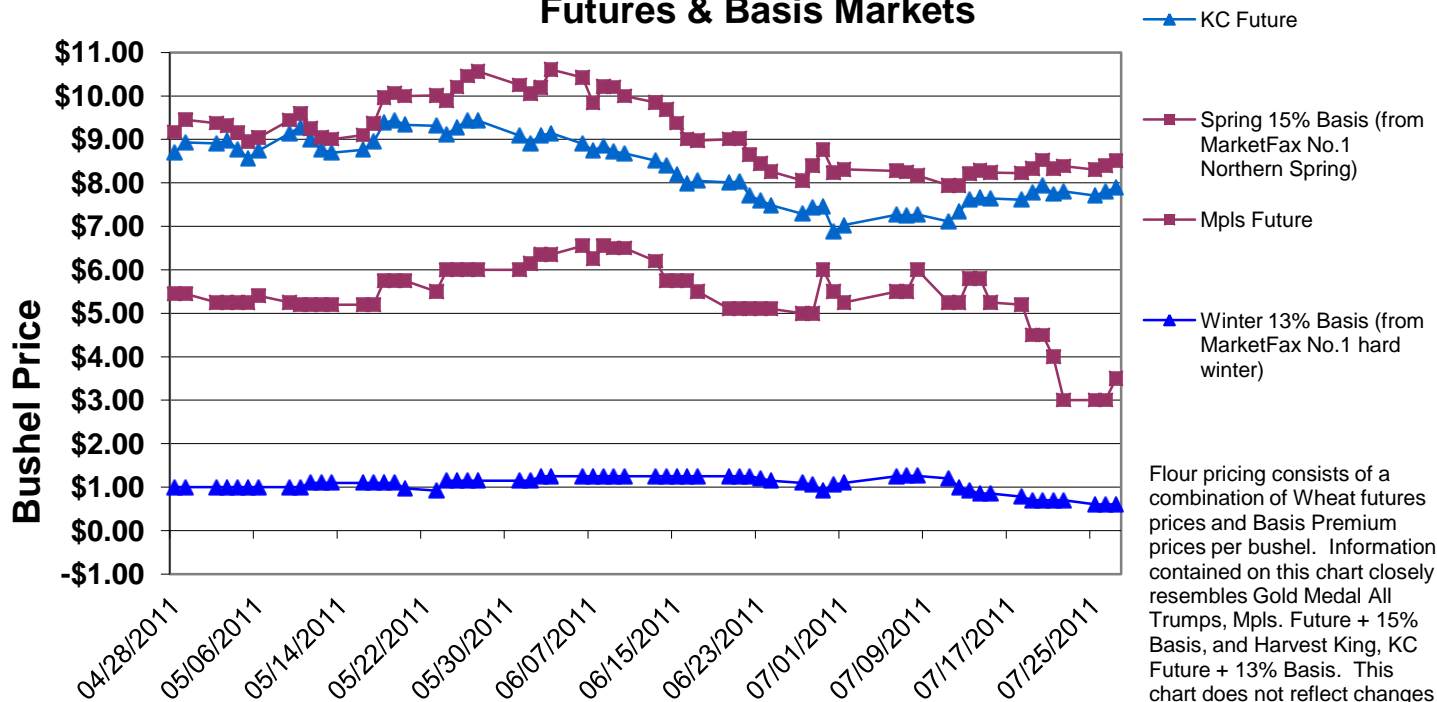
Measuring Protein Quality

Protein quality can be measured indirectly with dough-testing devices such as the farinograph. The farinograph curve provides useful information regarding the strength, mixing tolerance and absorption characteristics of flour. This instrument measures the resistance of flour and water dough to mechanical mixing. The resistance is recorded as a graph. The shape of the curve indicates the strength of the flour.

From the graph, a technician can determine a few key measurements. Arrival Time is the time it takes the curve to reach a standard resistance line. This value represents the rate of hydration of the flour. Peak Time is the time required for the dough to reach full development. The measurement can be a predictor of optimum mixing time. Stability Time is the amount of time the curve stays above the standard resistance line. This value will relate to the tolerance of the flour to mixing. Absorption is the amount of water required to create dough that will center itself on the standard resistance line. The value is not necessarily the true formulation absorption for the baker. Mixing Tolerance Index is the distance the curve drops five minutes after it has reached the full development peak. This value will relate to the rate at which the flour breaks down under mixing stress.

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Futures & Basis Markets



This Chart is meant to indicate Market Direction Only.

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