



# FLOUR FACTS



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

- Wheat futures prices ticked up this week as the basis prices held steady.
- Last week's USDA reports showed world ending stocks grew 6.5 million tones. Most of that comes from the Black Sea countries, who are United States largest export competitors.
- Winter wheat harvest is basically at completion. The spring wheat harvest is about 64% completed in South Dakota and is slowly moving into North Dakota. Saturated fields are making it hard for North Dakota farmers to get heavy equipment in for harvest.
- Early reports on spring wheat show lower test weights due to several weeks of hot weather and potential disease and insect pressures. On the upside, protein levels are higher.
- Higher energy prices and the falling value of the U.S. dollar offered support for futures prices this week.

## Facts on Flour

### Gold Medal All Trumps/King Kaiser/Balancer

All Trumps, a premium high-gluten flour, is a true legend in the baking industry and continues to be the standard against which all high-gluten flours are measured. The highest protein level of the high-gluten flours, King Kaiser, is available west of the Rockies, and matches All Trumps' high standards in unbleached, unbromated flour.

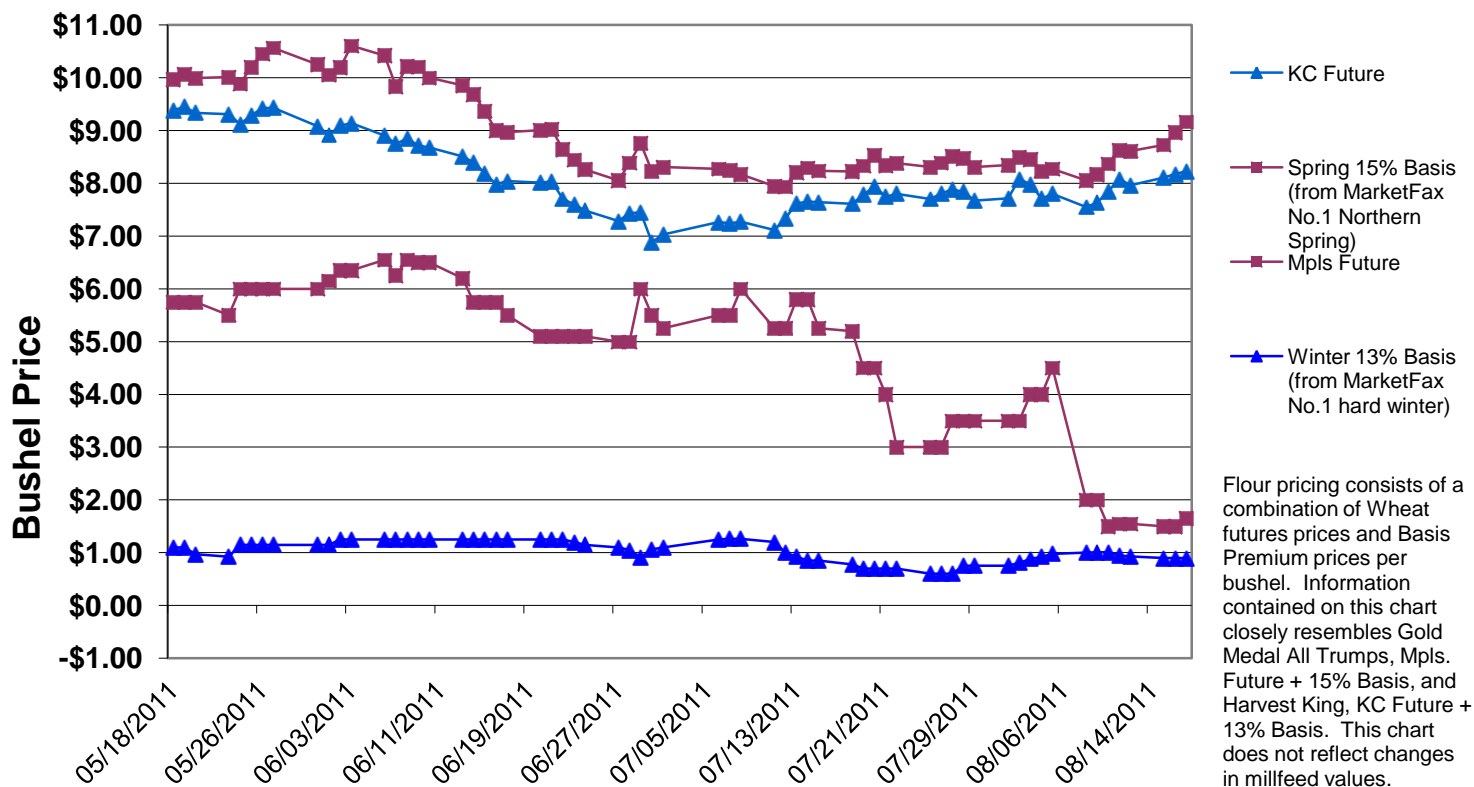
Description: A high quality, enriched, malted high gluten flour milled from a selected blend of hard red spring wheat. Available bleached or unbleached, bromated\* or unbromated.

Uses: Bagels, thin crust pizza, hard rolls, hearth breads.

\*Bromated flour available east of the Rockies only.

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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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