



# FLOUR FACTS



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

- Flour pricing is lower this week.
- USDA forecast U.S. wheat carryover on June 1, 2012, of 761 million bushels is up from the August estimate but still 12% less than 2011.
- USDA projected the world wheat supply up 7.63 million tons from the August forecast.
- Spring wheat harvest has pretty much caught up to the 5 year average due to the good weather and is fast approaching completion.
- The U.S. southern plains did get a small amount of rain and the forecasts are looking good over the next week. Winter wheat planting has begun.
- U.S. wheat export demand has weakened. The USDA cut exports by 75 million bushels.

## Facts on Flour

### Gold Medal Stone Ground Whole Wheat Flour and Wheat-a-Laxa

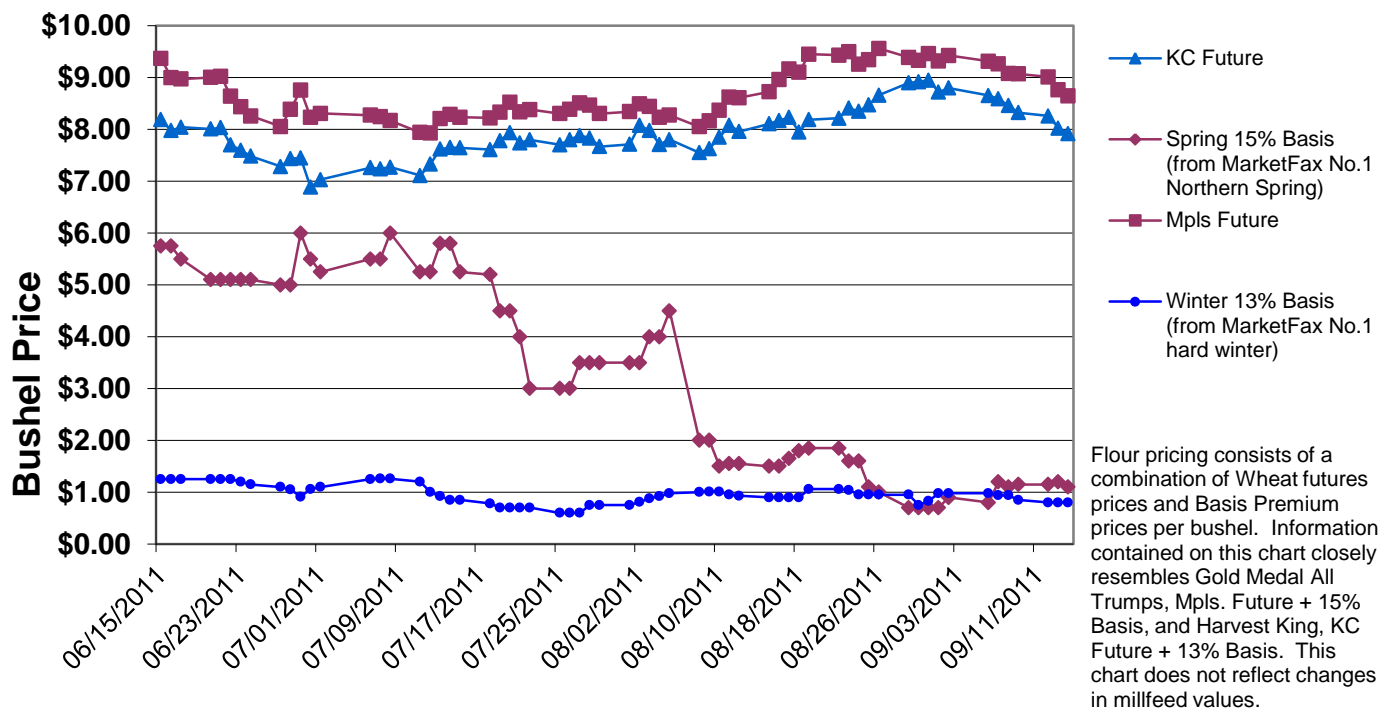
Stone Ground Whole Wheat flour provides the old fashioned, natural whole grain texture and flavor America loves. It is the perfect flour to promote to health conscious customers. Stone Ground Whole Wheat flour has a high protein level, an excellent tolerance and a fine granulation. Wheat-a-Laxa is perfect for creating that hearty textured look customers like.

Description: High quality whole wheat flours milled from a selected blend of Hard Red Spring Wheats.

Users: Whole wheat or multi-grain breads and rolls, specialty breads, thick crust pizza, muffins and cookies. Wheat-a-Laxa is an excellent textured topping flour as well.

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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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