



FLOUR FACTS



Information Provided by General Mills Bakery Flour
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Weekly Market Highlights

- Wheat futures advanced this week as basis levels were mostly unchanged.
- Europe, Russia and Ukraine are concerned about crop losses due to bitter cold weather. Russia's talk about restricting exports could lead to world interest in U.S. wheat.
- Rain or snow forecast for much of the U.S. winter wheat growing areas is favorable for crop conditions there.
- Kansas winter wheat conditions are far better than last year with 49% rated good to excellent.
- As spring arrives the market will focus on weather and crop conditions. The USDA supply and demand report is due out next week.

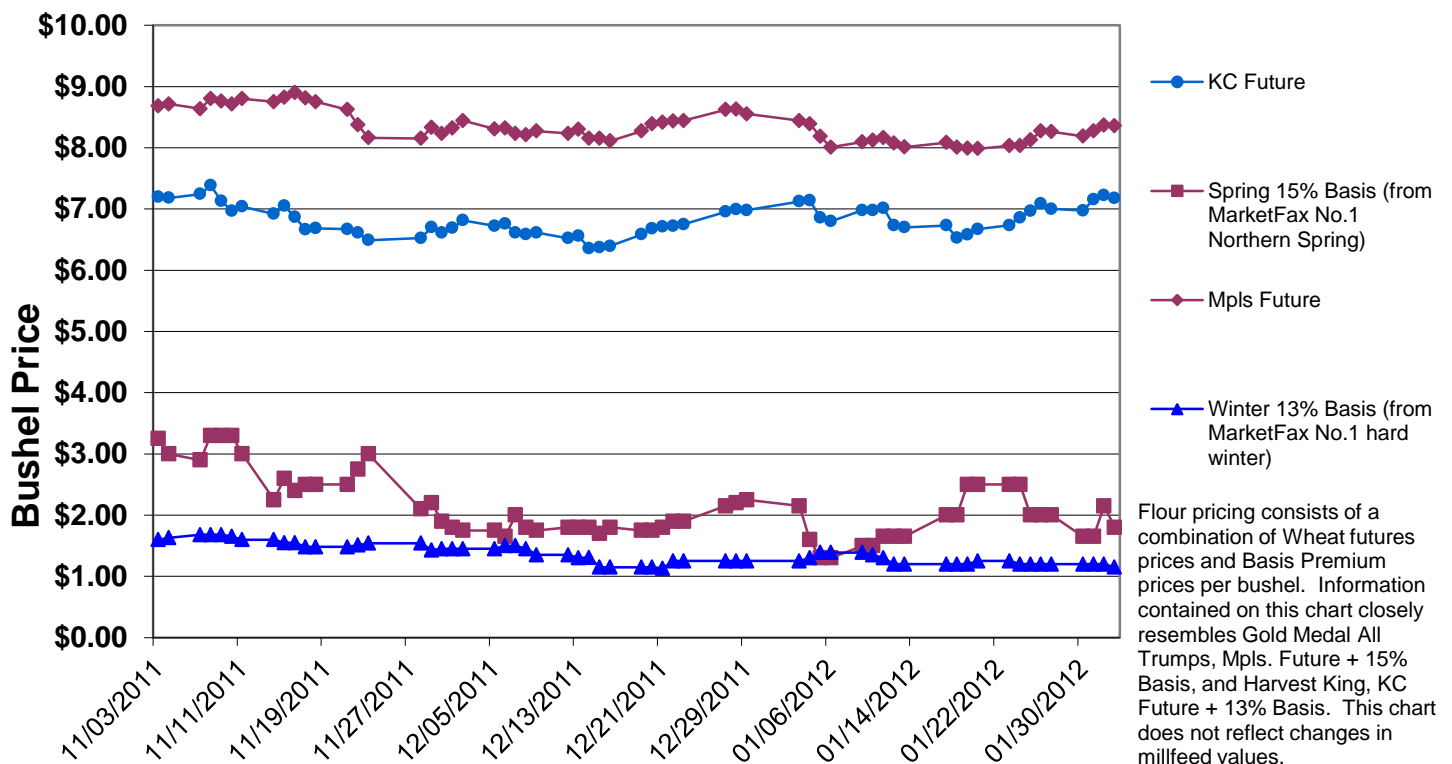
Facts on Flour

Maturing Flour

If bleaching describes the whitening of flour, what is maturing? For hard wheat flour, the term maturing implies the strengthening of dough forming properties, thus improving gas retention of the gluten. These maturing agents affect the physical properties of the dough and don't have any direct effect on the yeast. Three common maturing agents include azodicarbonamide (ADA), potassium bromate and ascorbic acid. Breads treated with these agents will generally exhibit increased loaf volume, finer grain and improved external characteristics. Although they produce the effects just stated, they mature at different rates. ADA's oxidation is rapid and reacts during the mixing process. Ascorbic acid is intermediate and reacts toward the end of mixing and into the dough stage. Bromate works during the proofing and baking stages.

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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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