



FLOUR FACTS



Information Provided by General Mills Bakery Flour
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FEBRUARY 9, 2012

Weekly Market Highlights

- USDA Supply and Demand report estimated U.S. 2012 carryover down 3% from January estimates, mainly due to increased exports. World wheat carryover estimates were up. Corn and bean carryover estimates were slightly above the average trade estimates.
- Wheat futures were mixed this week. Basis levels were steady to a little lower.
- Cold weather in Europe has slowed export pace and increased concerns regarding winter wheat losses.
- Dry, moderate winter in the U.S. Upper Midwest and Canada has offered some concern for the yet-to-be-planted spring wheat crop.
- Moisture in the winter wheat areas of the U.S. has been welcomed, but some areas will need more as spring arrives.

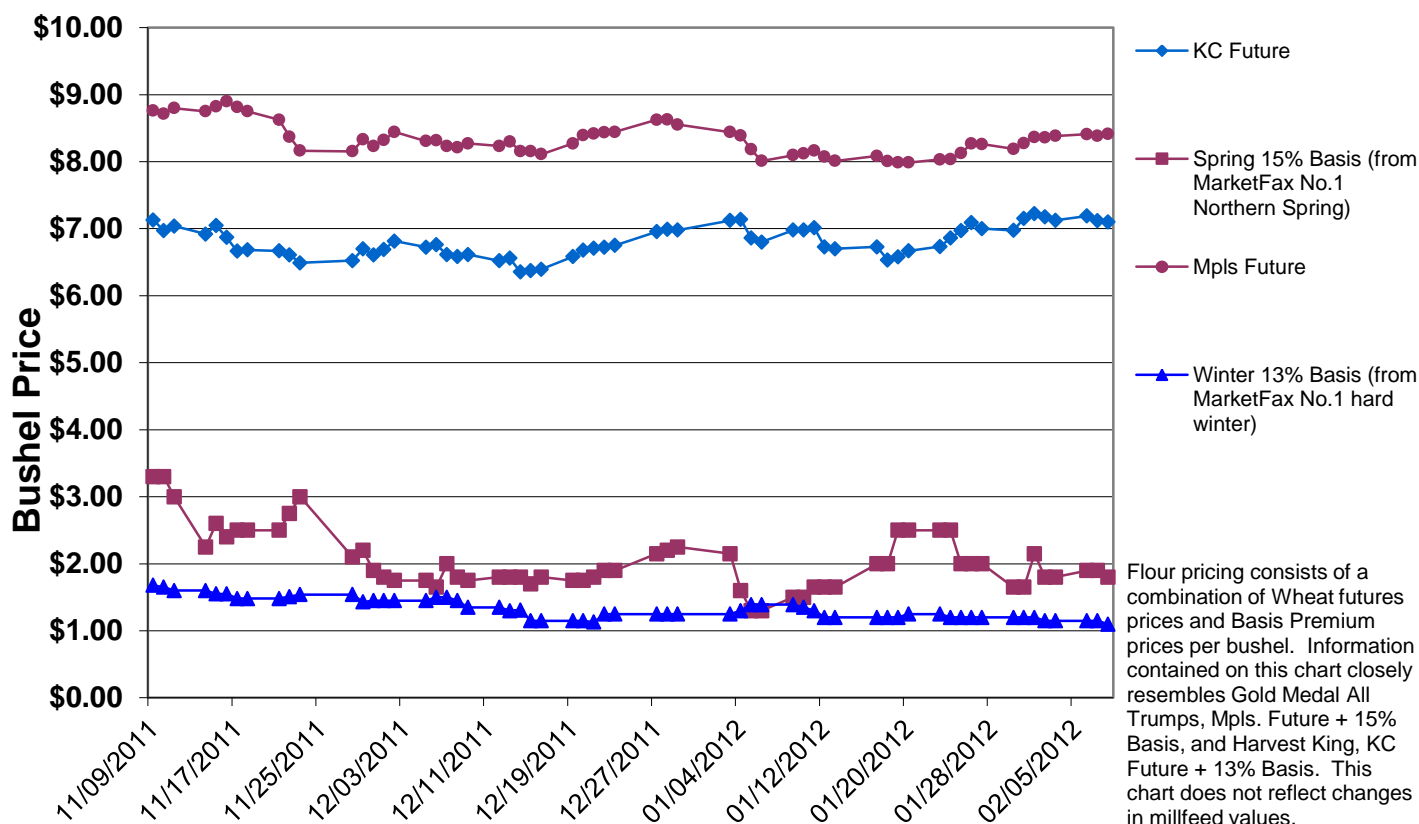
Facts on Flour

Malting Flour

Why are most Hard Wheat Flours treated with malted barley flour? Malted barley flour (MBF) is added to Hard Wheat Flours to assist yeast fermentation. During the dough forming stage, the MBF provides specific enzyme activity that converts the starches in the wheat flour into simple sugars. These sugars then are available as a food source for the yeast to maintain proper fermentation.

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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:

Brenda Mengelkoch at 763-293-1149

brenda.mengelkoch@genmills.com