



FLOUR FACTS



Information Provided by General Mills Bakery Flour
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FEBRUARY 17, 2012

Weekly Market Highlights

- Wheat futures prices were choppy this week.
- Winter wheat basis levels stayed steady with spring wheat levels pushing up. Spring wheat offers were limited most of the week which lead to the boost in spot values.
- Dry weather continued in the U.S. spring wheat growing areas, causing farmers continued concern about spring planting.
- The Southern Plains have received much needed moisture this week. Texas reported the winter wheat crop at 98% emergence which is about average for the last 5 years.
- Global concerns for the Europe/Greece debt drama and Iran threatening to stop exporting oil to certain European countries pushed oil prices higher this week.

Facts on Flour

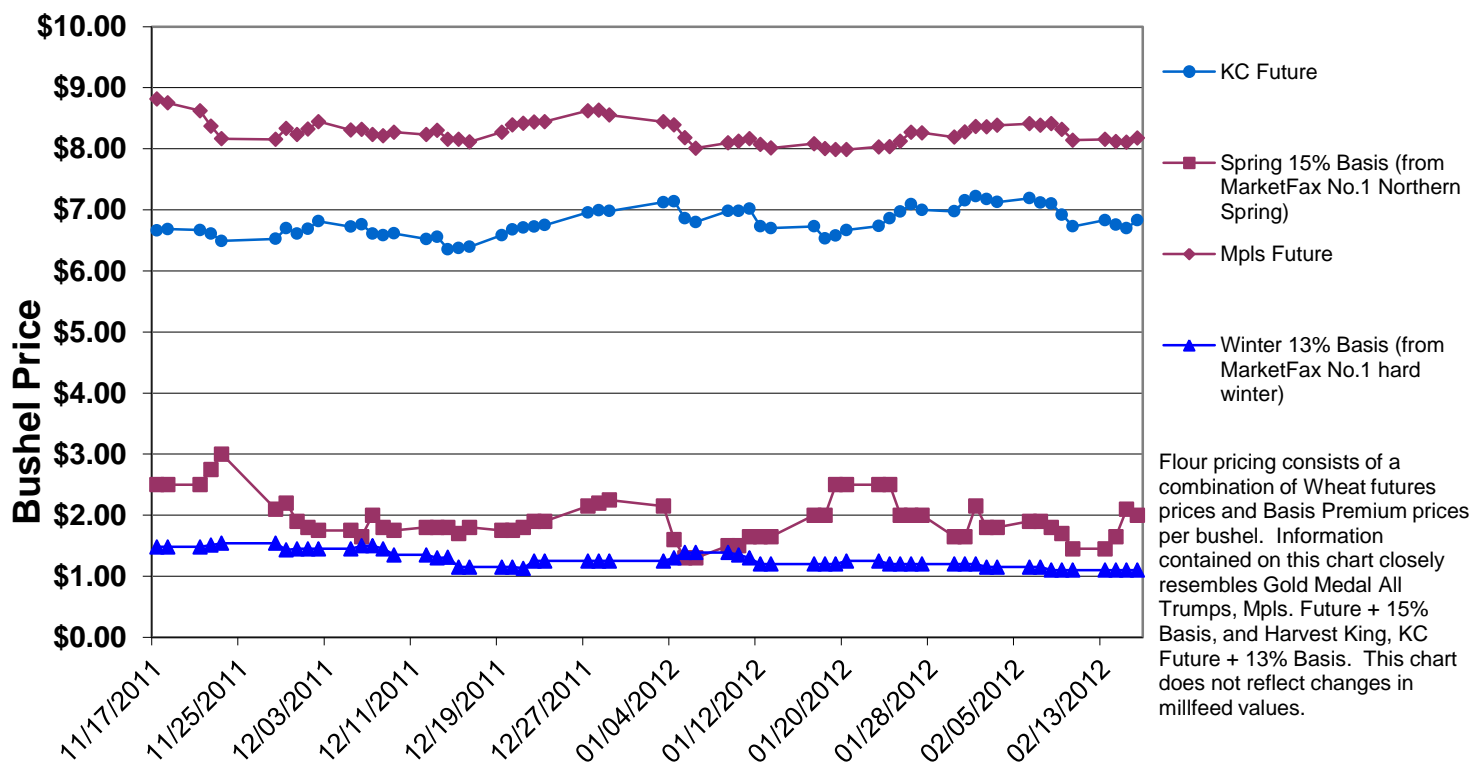
Enriched Flour

In the 1930s, nutritional surveys conducted by the Department of Agriculture revealed widespread nutritional deficiencies of thiamin, riboflavin and niacin (B vitamins) in the American diet. These findings prompted the fortification of certain staple foods. The Food and Nutrition Board recommended a program for fortifying white flour and white bread with thiamin, riboflavin, niacin and iron, with calcium and vitamin D as optional.

In May 1941, the flour enrichment standards were issued and finally adopted in 1943. The standards were recently changed, and as of January 1, 1998, enriched flour now also must contain folic acid. The enrichment of flour has no affect on its baking performance or caloric value.

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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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