



# FLOUR FACTS



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

- Wheat futures advanced this week. Basis levels remained steady to a little higher.
- U.S. soybeans and corn were higher on reports that the South American Soybean production is down.
- U.S. winter wheat conditions have improved with the warmer weather and much needed moisture promoting early growth. There is still a concern of a late freeze damaging the crop.
- Moisture was welcomed in the U.S. spring wheat planting areas this week.
- USDA estimates a total of 58 million acres of wheat to be planted for harvest in 2012 with 41.9 million acres of winter wheat and an estimated 16.1 million acres of spring wheat/durum which is up 2.3 million acres from last year.
- The value of the U.S. dollar is up this week, which adds pressure to the market as it makes the US wheat more expensive.

## Facts on Flour

### Flour Protein

Gluten is developed from flour protein. When combined with water under mixing stress, the proteins in the flour will form gluten, which provides extensibility, elasticity and gas-retaining properties to yeast-leavened baked goods. The quantity of gluten is proportionate to the amount of protein in the flour, so gluten increases as the protein content increases.

Wheat flour is unique because it is the only cereal grain that possesses gluten-forming proteins – gliadin and glutenin. These comprise roughly 80 percent of the total wheat protein. The remaining proteins in flour are non-gluten forming and contribute nothing to dough strength.

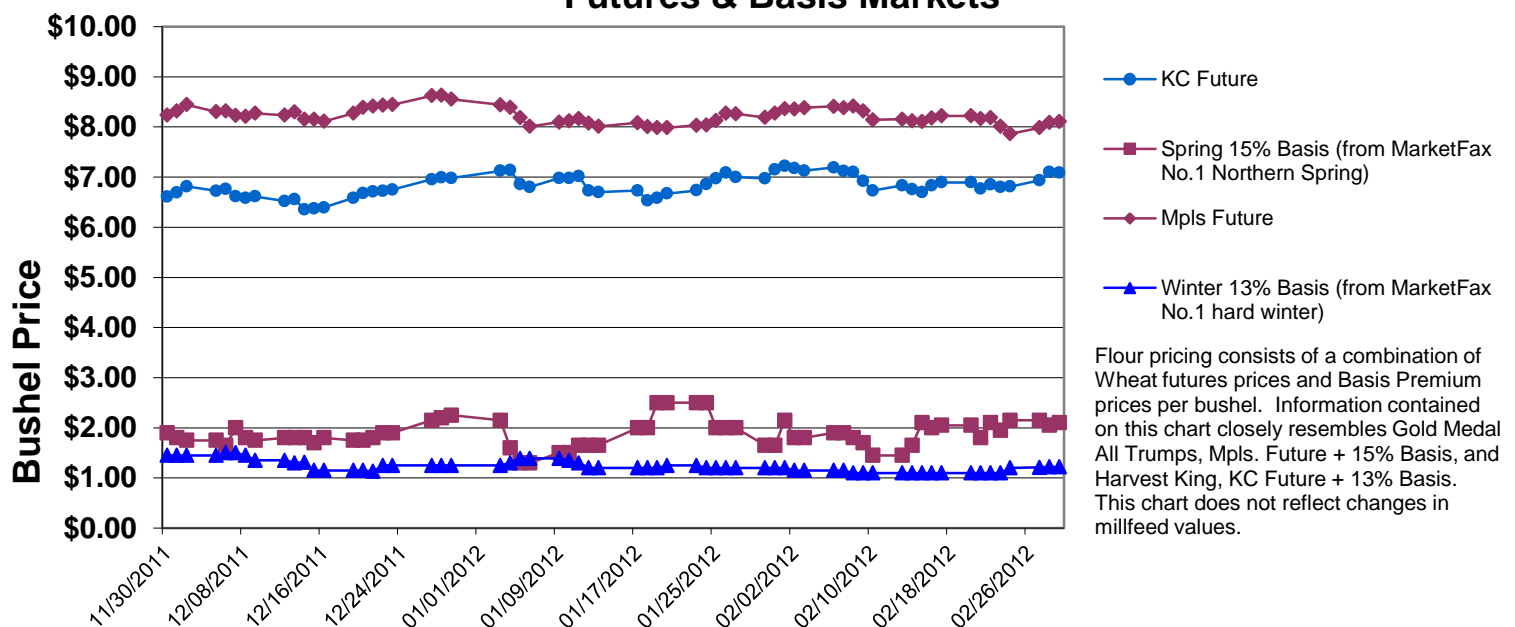
The major flour types and their relative protein levels are:

High Gluten	13.5-14.5%
Bread	12-13%
All Purpose	10-12%
Pastry	8-10%
Cake	7-9%

To buy flour purely by a protein specification will not necessarily guarantee baking performance. Protein quality is a key component and will be discussed next week.

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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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