



FLOUR FACTS

Information Provided by General Mills Bakery Flour
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MAY 4, 2012

Weekly Market Highlights

- Wheat futures prices are lower this week. Spring wheat basis are posting lower with winter wheat basis unchanged.
- News from the Wheat Quality Council's Kansas wheat tour this week was all good. They forecast this crop yield to be a record 49.1 bushels per acre and it looks to be about 3 weeks ahead of normal.
- Spring wheat plantings are at 74% complete with 30% emerged as of Monday, April 30th, which is still way ahead of normal for this time of year. Harvest is expected to be 1½ weeks ahead of average.
- The winter wheat crop continues to be ahead of schedule and more double crop soybeans are anticipated this season.

Facts on Flour

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

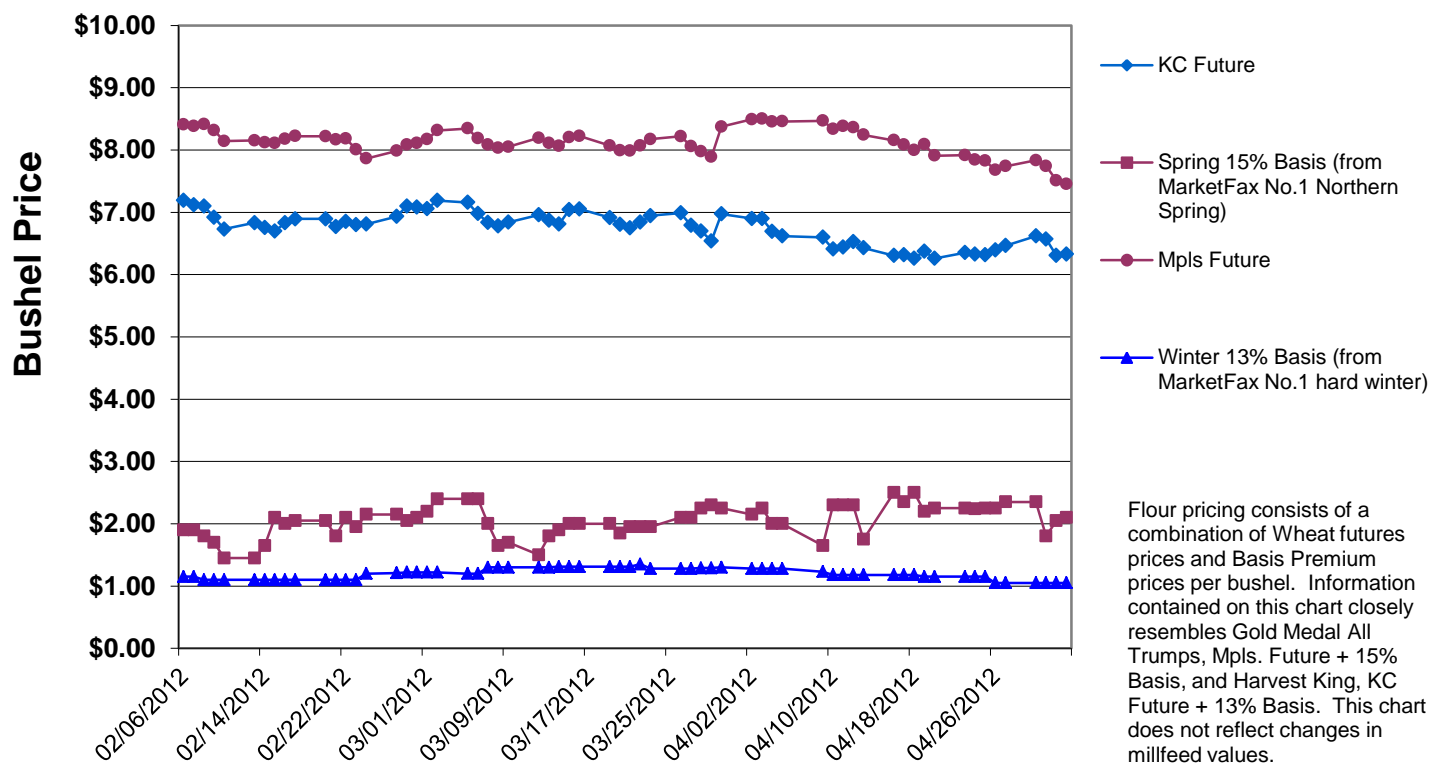
Stone Ground Whole Wheat flour provides the old fashioned, natural whole grain texture and flavor America loves. It is the perfect flour to promote to health conscious customers. Stone Ground Whole Wheat flour has a high protein level, an excellent tolerance and a fine granulation. Wheat-a-Laxa is perfect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