



FLOUR FACTS

Information Provided by General Mills Bakery Flour
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May 16, 2012

Weekly Market Highlights

- Wheat futures prices are higher this week. Basis levels are mostly unchanged on winter wheat and the spring wheat basis is choppy.
- The winter wheat crop is 98% headed in Kansas with 52% rated at good-to-excellent, which is down from last week's rating of 60% due to windy, dry weather.
- 94% of spring wheat is planted in the key states compared to 64% average to date.
- Corn is 87% planted. The five year average is 66% to date.
- Harvest is underway in Texas and Oklahoma with early protein reports in the thirteen's.
- Dry weather is causing concern for the Russian wheat crop.

Facts on Flour

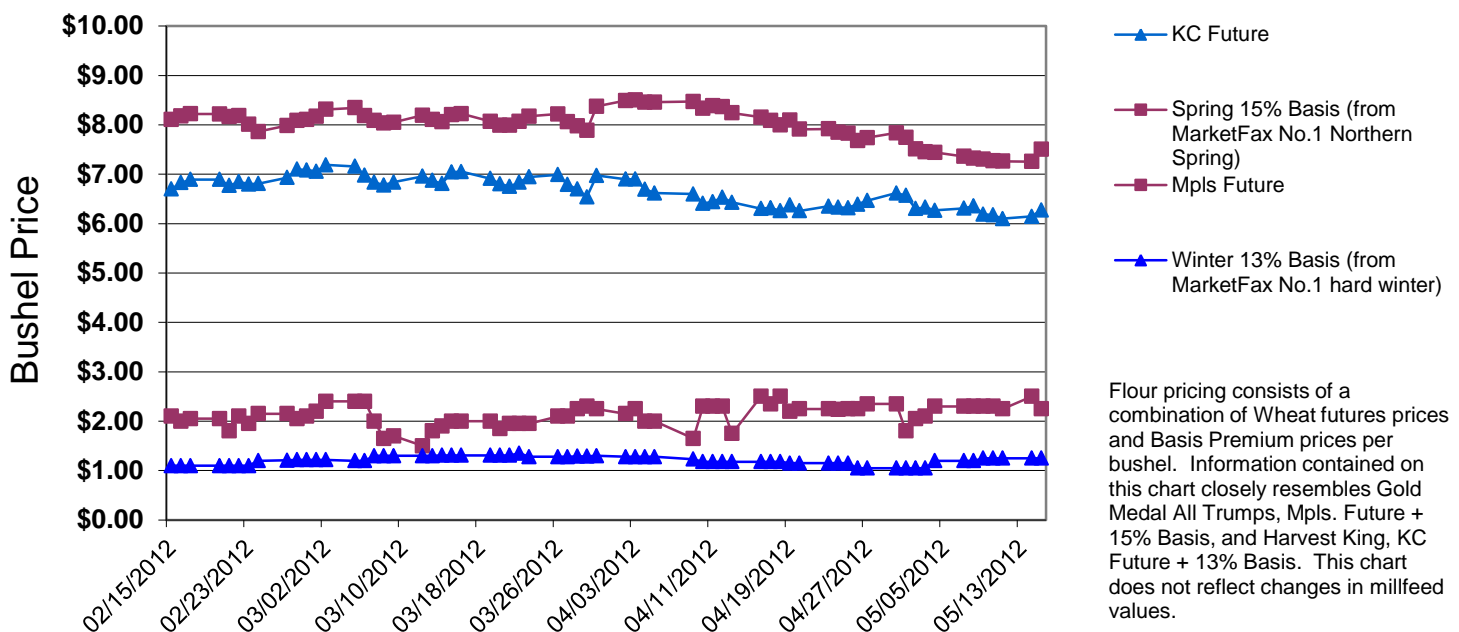
Self-Rising Flour

Self-rising flour is an all-purpose flour with the addition of baking powder and salt. Baking powder, known by bakers as a chemical leavening agent, is a combination of baking soda and leavening acids (sodium aluminum phosphate and monocalcium phosphate). Once in a dough or a batter, the soda and the acids react to release carbon dioxide gas allowing a baked good, such as a cake or biscuit, to rise. The added salt is simply a flavoring component. If it is necessary to use all-purpose flour in recipes calling for self-rising flour, add 1 1/2 teaspoons baking powder and 1/2 teaspoon salt for each cup of flour.

It is important to use a self-rising flour only for recipes that specifically call for this type of flour. A self-rising flour is most commonly used for chemically leavened baked goods such as quick breads (banana bread, pumpkin bread, etc.) and biscuits. A self-rising flour is not used for yeast leavened products such as pizza dough, pan breads, etc.

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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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