

FLOUR FACTS

Information Provided by General Mills Professional Baking Solutions
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Weekly Market Highlights

AUGUST 16, 2012

- Wheat futures prices were down earlier this week but bounced back higher yesterday. Basis levels remain steady.
- Spring wheat harvest is reported 65% completed in the northern plains compared to the 24% 5-year average for this date. Spring wheat crop condition is rated 61% good to excellent.
- Topsoil moisture in winter wheat growing areas remains poor. Farmers are concentrating on fall harvest crops.
- Kansas corn harvest was 12% completed, far ahead of 5-year average for this date. Crop conditions are rating only 8% good and 70% poor to very poor.
- All eyes are on Russian wheat yields, which are lower than expected with 40% of their harvest completed.

Facts on Flour

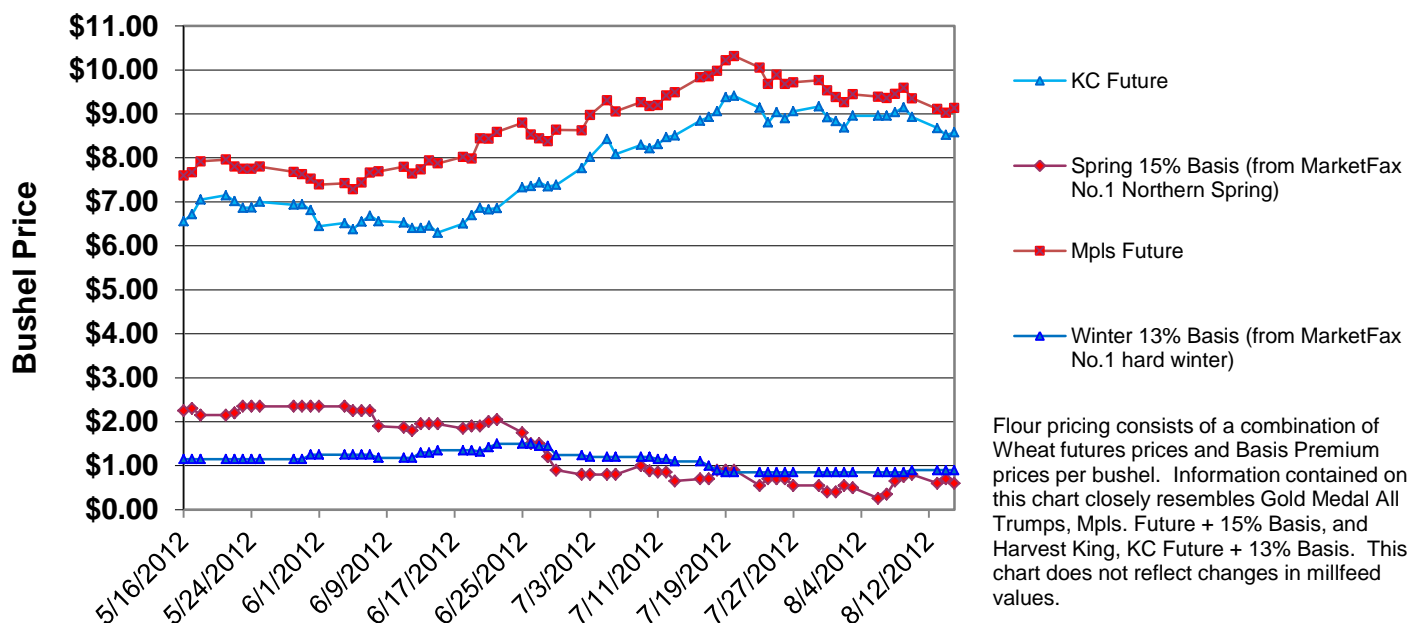
Durum Wheat

Most of the durum wheat grown in the U.S. is produced in the northern Plains, with 70 to 80 percent grown in North Dakota alone. Durum wheat is milled into a granular product called semolina, which is used primarily for pasta products in the U.S. Other uses of semolina include couscous and bread products.

Pasta products from durum are superior because of the desirable golden color and nutty flavor, and because they hold their shape and firm texture when cooked. A by-product of semolina production is durum flour, which is used in breads and pre-cooked pasta products.

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Futures & Basis Markets



This Chart is meant to indicate Market Direction Only.

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