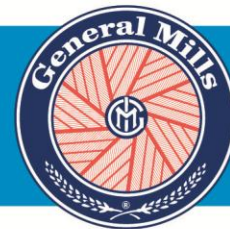




# FLOUR FACTS

Information Provided by General Mills Professional Baking Solutions  
ProfessionalBakingSolutions.com



## Weekly Market Highlights

AUGUST 23, 2012

- Wheat futures prices are up this week. Basis levels on spring wheat are lower and basis levels on winter wheat are a little higher this week.
- Spring wheat harvest is near 80% completed in the 6 major states. It was 25% completed this time last year.
- Rain in the winter wheat belt helped soil moisture for fall plantings in some areas. Most remain extremely dry.
- Fall crop harvest has begun in Nebraska and stretches across the southwest. Corn harvest remains ahead of the average pace for this time of the year. The Midwest crop tour solidified poor yields on corn and soybeans.
- World wheat supplies continue to be a concern, due largely to Russian crop reductions and continued dryness in Western Australia.

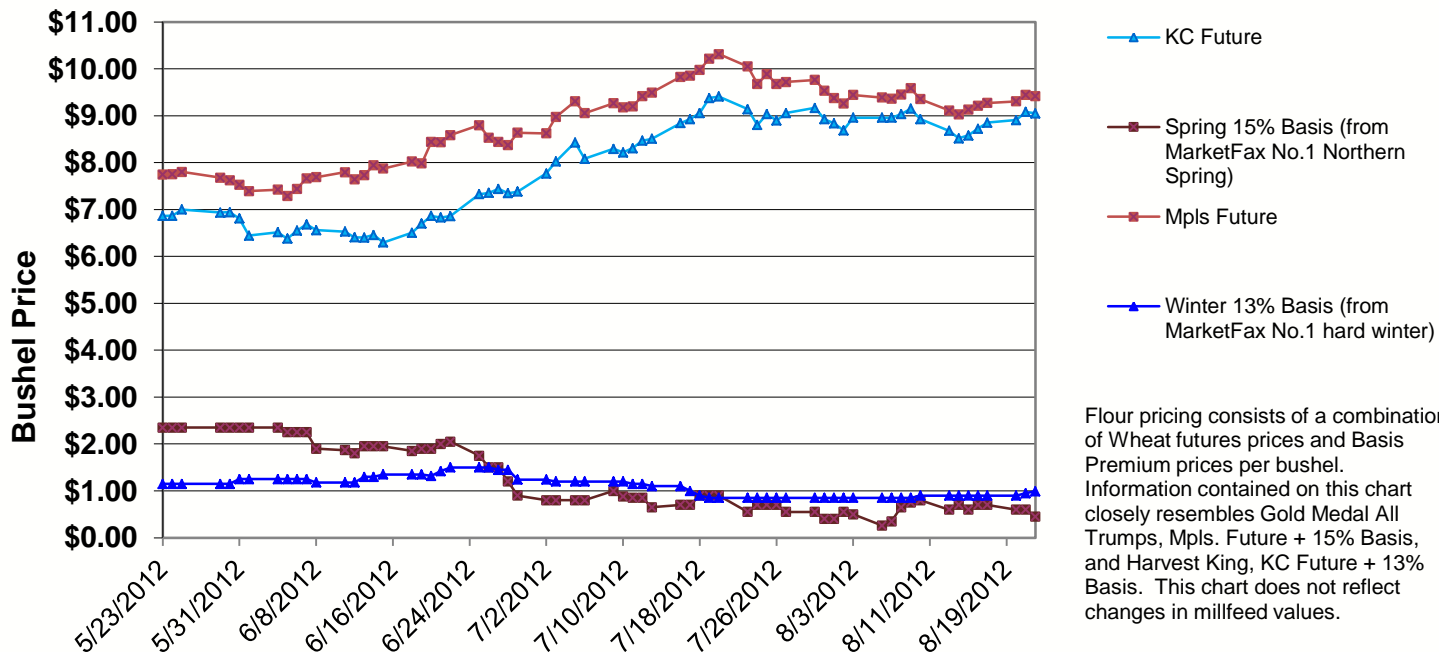
## Facts on Flour

### Hard White Wheat

Hard White Wheat is the newest class of wheat to be grown in the United States. Closely related to red wheat (except for color genes), this wheat has a milder, sweeter flavored bran, equal fiber and similar milling and baking properties. Hard White Wheat is mainly used in yeast breads, hard rolls, bulgur, tortillas and Oriental noodles.

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## Futures & Basis Markets



This Chart is meant to indicate Market Direction Only.

Professional Baking Solutions is your trusted partner in baking — providing quality products, innovative business solutions and technical support to baking professionals. With product solutions for cakes, pizzas, bagels and breads, we're backed by trusted brands and recognized industry experts to offer a holistic approach to build your business.

Experience inspires confidence.

