



FLOUR FACTS



Information Provided by General Mills Bakery Flour
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Weekly Market Highlights

- Wheat futures prices are choppy this week – up one day, down the next, and then up again.
- Basis levels are up this week with spring wheat leading the way.
- Millfeed values have dropped significantly over the past few weeks as lower corn futures prices and strong flour grind increased demand.
- Winter wheat conditions have improved with increase moisture. There is concern for cold injury to the winter wheat crop with sudden drops in temperatures.
- Greater snow cover is needed in the northern U.S. Plains and Canada. There is potential for winterkill.

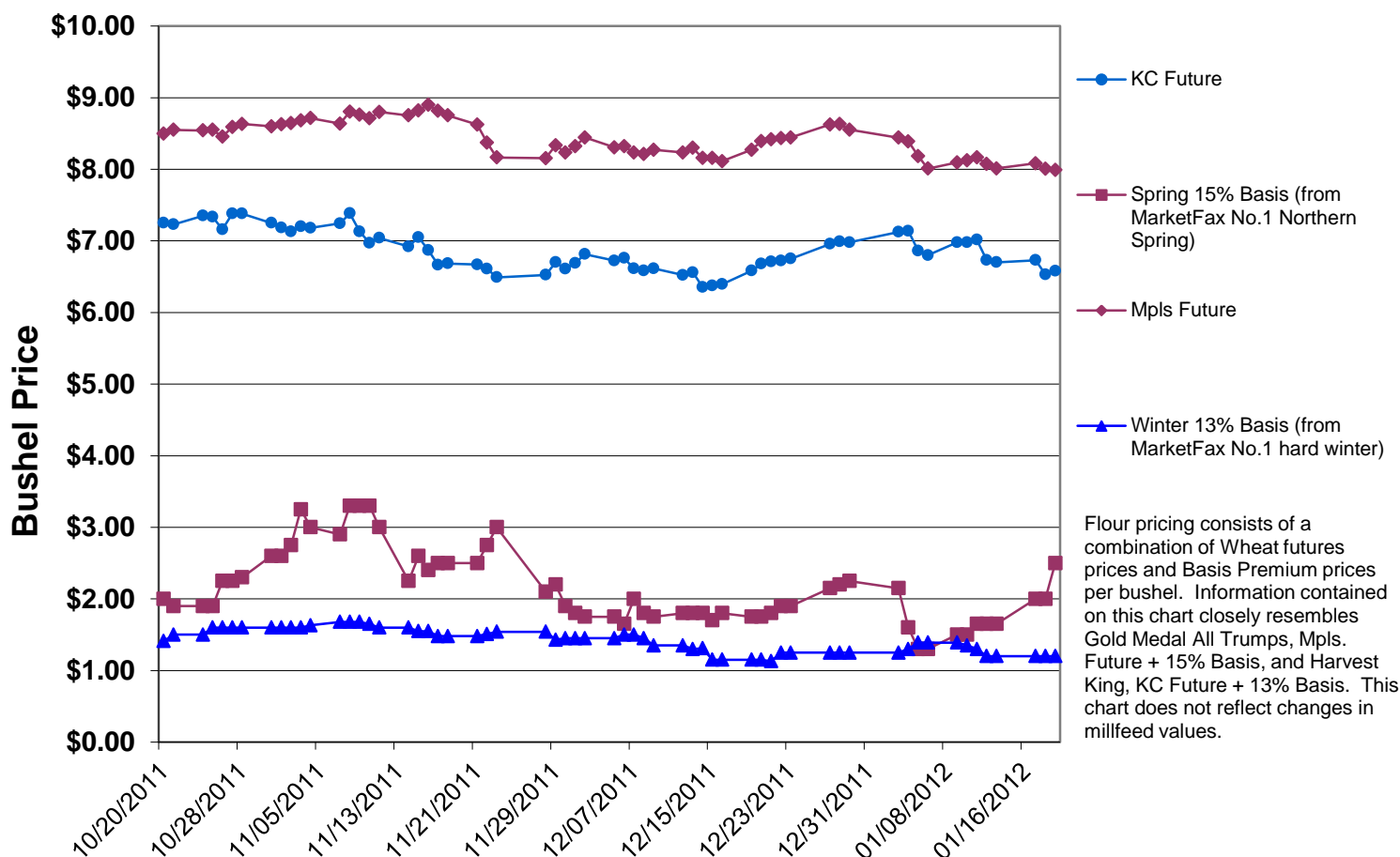
Facts on Flour

Soft White Wheat

Soft White Wheat is primarily grown in the Pacific Northwest and in areas scattered throughout Montana. Soft wheat flour is used in cakes, crackers, cookies, pastries, quick breads, muffins and snack foods. The bulk of this wheat class is exported for use in flat breads, noodles and sponge cake.

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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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