

FLOUR FACTS

Information Provided by General Mills Professional Baking Solutions *ProfessionalBakingSolutions.com*



Weekly Market Highlights

DECEMBER 6, 2012

- Wheat futures prices are lower this week. Basis levels seem firm to higher.
- Drought conditions continue where hard red winter wheat is grown. From South Dakota to Texas the thirsty crop nears dormancy in very poor condition.
- Forecasts do not call for the rain that would be needed to break this two year dry cycle, at least not at this time.
- U.S. wheat export numbers continue to disappoint, keeping drought concerns from driving prices higher.
- Limited movement of wheat to market while prices remain in their recent range could eventually lead to at least a small rally in wheat futures prices.

Facts on Flour

Gold Medal Helmet & Golden Shield

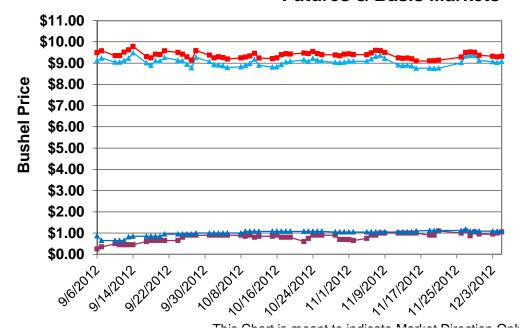
Helmet is a bleached pastry flour which is excellent for consistent, rich and delicious cookies and leaner types of cakes than would normally be made with Purasnow. Golden Shield is the same high quality pastry flour as Helmet, except Golden Shield is unbleached. Golden Shield creates tender pie crusts and delicious cookies, an excellent pastry flour.

Description: High quality bleached or unbleached and enriched pastry flours milled from a selected blend of soft red winter wheat.

Uses: Cookies, brownies and bars, pound cakes, sheet cakes, cupcakes, pie crust, biscuits, muffins.

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Futures & Basis Markets



KC Future

 Spring 15% Basis (from MarketFax No.1 Northern Spring)

Mpls Future

Winter 13% Basis (from MarketFax No.1 hard winter)

Flour pricing consists of a combination of Wheat futures prices and Basis Premium prices per bushel. Information contained on this chart closely resembles Gold Medal All Trumps, Mpls. Future + 15% Basis, and Harvest King, KC Future + 13% Basis. This chart does not reflect changes in millfeed values.

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.

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