



# FLOUR FACTS

Information Provided by General Mills Professional Baking Solutions  
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## Weekly Market Highlights

DECEMBER 20, 2012

- Wheat futures prices are slightly lower this week, basis premium prices are steady.
- Basis levels were kept in check with lack of strong demand on spot market due to decrease in mill run time over the Holiday weeks.
- Export sales are beginning to improve since nearby wheat futures prices moved lower out of their long term narrow trading range.
- Winter storm weather is covering much of the winter wheat growing area most in need of moisture. This is very welcome news.
- Markets are expected to be fairly quiet during the holidays. The January 10th USDA reports are likely to be the next big news.

## Facts on Flour

### Gold Medal Semolina and Extra Fancy Durum Patent

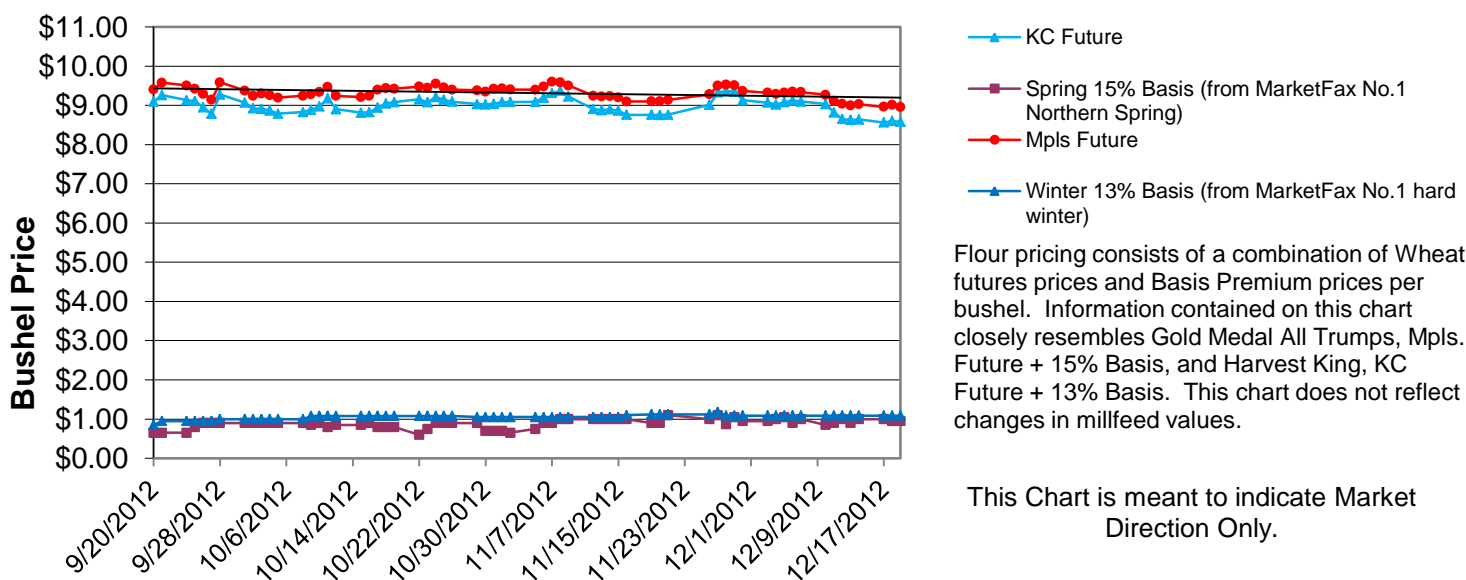
Gold Medal Semolina and Durum are milled from 100 percent durum wheat. Their high protein level and gluten quality gives them the cooking characteristics required for creating the perfect pasta that consumers love.

Description: High quality Semolina or Durum flour milled from 100 percent durum wheat.

Uses: Semolina can be used for any pasta product, but is primarily used for long pasta goods. These include spaghetti, fettuccine, vermicelli, linguine or lasagna. Durum is preferable for short pasta products, including elbow macaroni or shells; and sheeted pasta products, including noodles and egg noodles.



## Futures & Basis Markets



The Flour Facts will be taking next week off for the holidays. Look for us again on January 4, 2013.

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Experience inspires confidence.

