



# FLOUR FACTS

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

MAY 30, 2013

- Wheat futures prices are slightly higher this week, basis levels have not changed.
- Spring wheat planting is progressing even as the rain showers continue.
- Winter wheat harvest continues. In the coming weeks we will know the extent of frost damage as well as the quantity and quality of this crop.
- Many expect wheat prices to move lower. No doubt the price of corn will continue to influence the price of wheat.

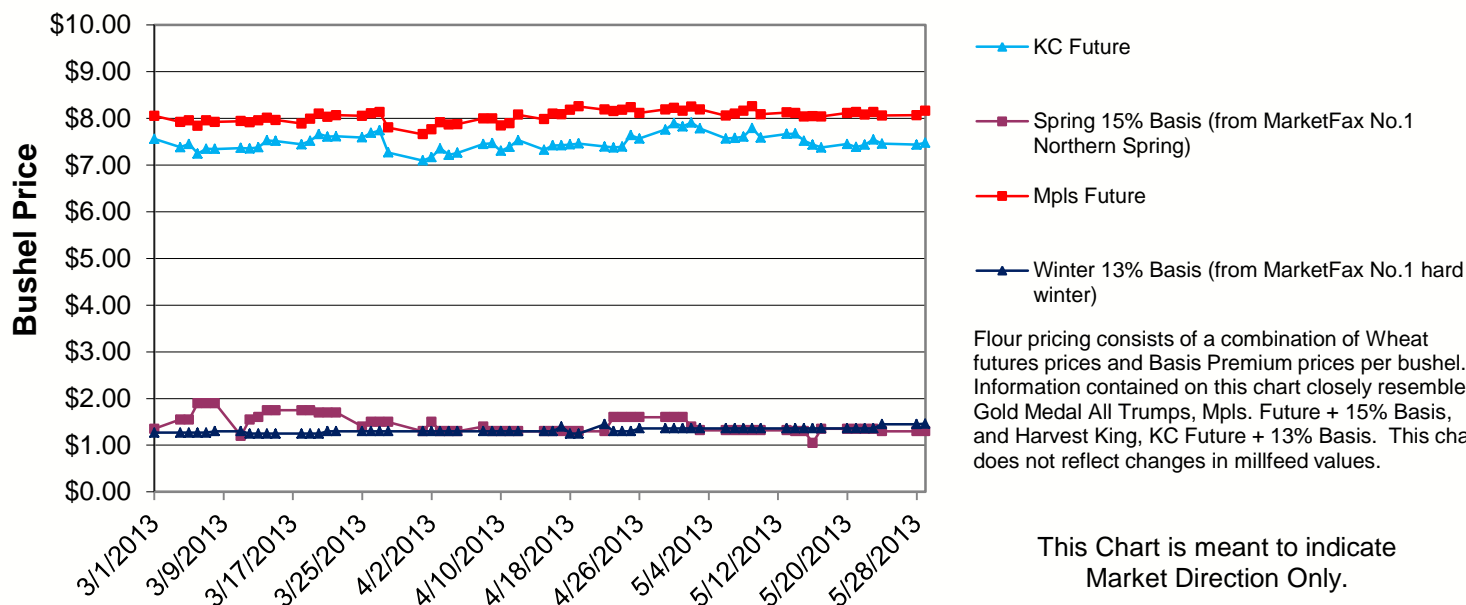
## Facts on Flour

### Maturing Flour

If bleaching describes the whitening of flour, what is maturing? For hard wheat flour, the term maturing implies the strengthening of dough forming properties, thus improving gas retention of the gluten. These maturing agents affect the physical properties of the dough and don't have any direct effect on the yeast. Two common maturing agents are potassium bromate and ascorbic acid. Breads treated with these agents will generally exhibit increased loaf volume, finer grain and improved external characteristics. Although they produce the effects just stated, they mature at different rates. Ascorbic acid reacts toward the end of mixing and into the dough stage. Bromate works during the proofing and baking stages

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## Futures & Basis Markets



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