



FLOUR FACTS

Information Provided by General Mills Professional Baking Solutions
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Weekly Market Highlights

JUNE 27, 2013

- Wheat futures prices are falling this week.
- Basis premium for hard red winter wheat saw a small decline Wednesday; further relief from historically high basis is expected as the harvest expands.
- Spring wheat basis for high protein wheat grades has been erratic, gaining strength quickly when demand outpaces the supply.
- Market participants will be waiting to see what the USDA reports can tell them when they are published Friday.

Facts on Flour

Flour Protein

Gluten is developed from flour protein. When combined with water under mixing stress, the proteins in the flour will form gluten, which provides extensibility, elasticity and gas-retaining properties to yeast-leavened baked goods. The quantity of gluten is proportionate to the amount of protein in the flour, so gluten increases as the protein content increases.

Wheat flour is unique because it is the only cereal grain that possesses gluten-forming proteins – gliadin and glutenin. These comprise roughly 80 percent of the total wheat protein. The remaining proteins in flour are non-gluten forming and contribute nothing to dough strength.

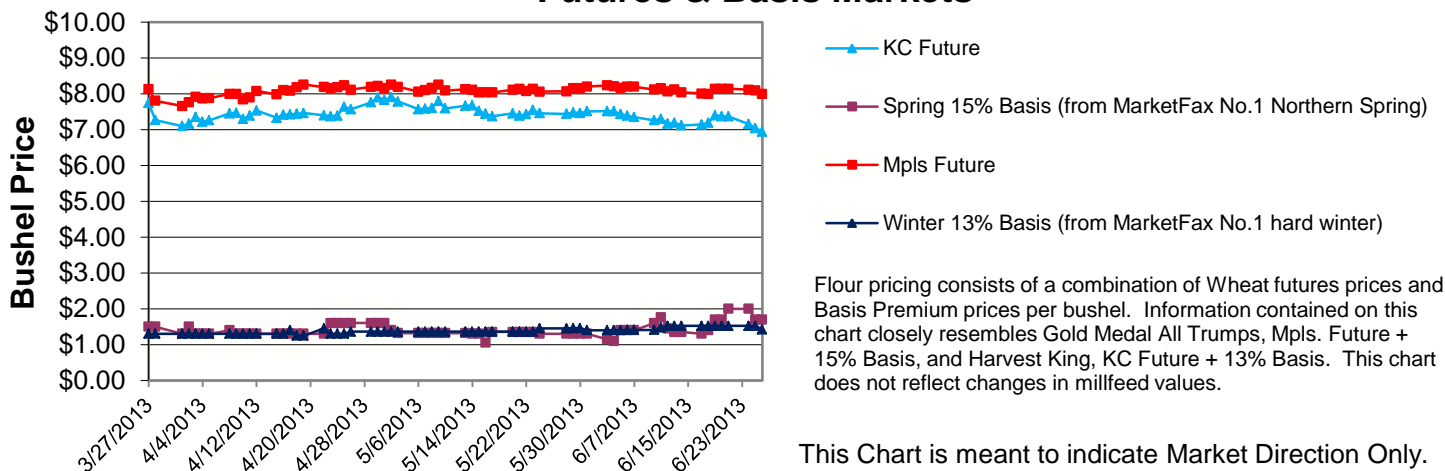
The major flour types and their relative protein levels are:

High Gluten	13.5-14.5%	Pastry	8-10%
Bread	12-13%	Cake	7-9%
All Purpose	10-12%		

To buy flour purely by a protein specification will not necessarily guarantee baking performance. Protein quality is a key component and will be discussed in two weeks.

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Futures & Basis Markets



The Flour Facts will be off next week for Independence Day. Look for it again on July 11.

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