



FLOUR FACTS



Information Provided by General Mills Bakery Flour
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Weekly Market Highlights

- Happy New Year!
- Wheat futures prices are mixed this week; spring futures were down and winter futures were up a bit.
- Basis levels were also mixed with spring lower and winter steady making winter wheat flour pricing up.
- Kansas winter wheat crop was rated 53% good to excellent, mainly due to warmer weather and good moisture. South Dakota winter wheat was downgraded to only 41% good to excellent, thanks to the lack of snow cover. Texas is still in need of rain and has extremely dry soil.
- The strength in the U.S. dollar has played a role in bringing the futures pricing down.
- Wheat is still in the following mode to corn.
- U.S.D.A. report is due out Jan. 12th.

Facts on Flour

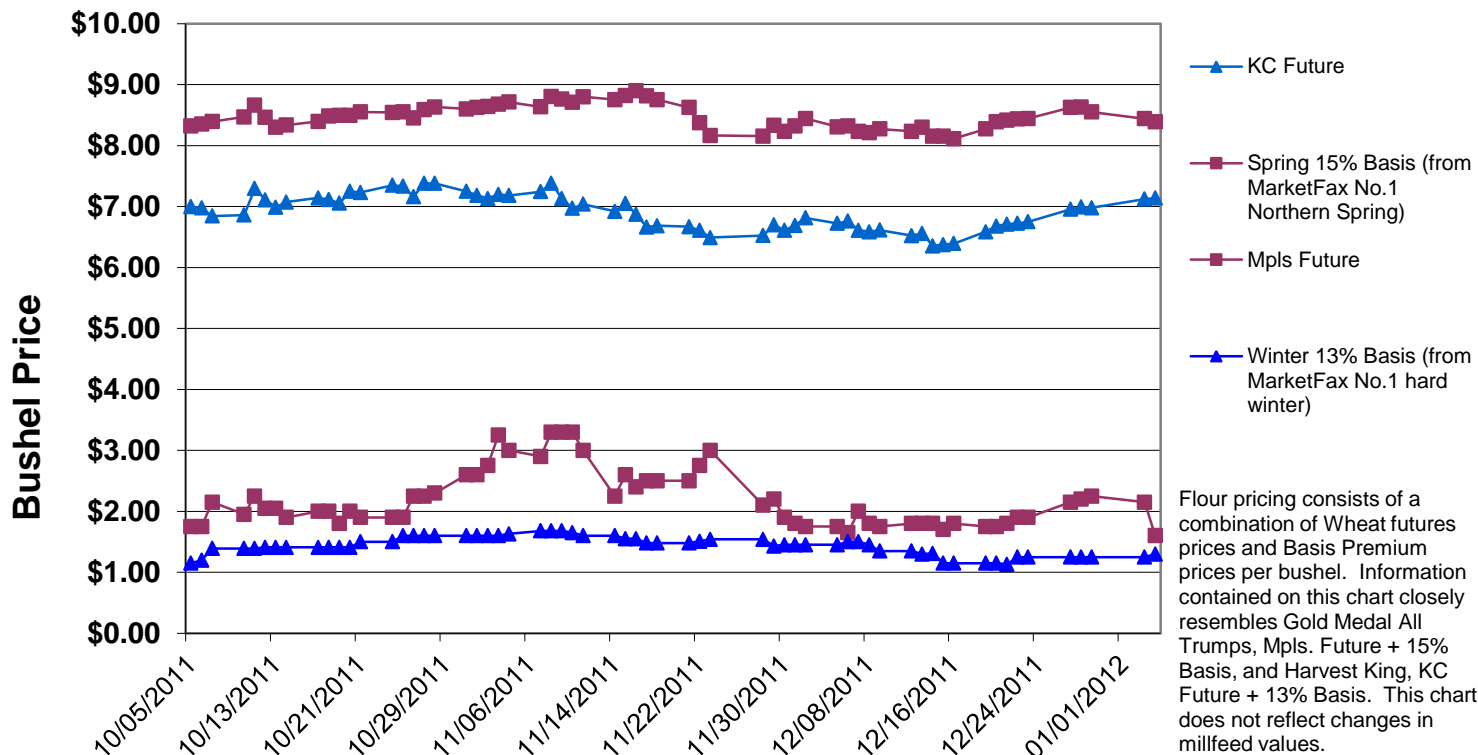
Durum Wheat

Most of the durum wheat grown in the U.S. is produced in the northern Plains, with 70 to 80 percent grown in North Dakota alone. Durum wheat is milled into a granular product called semolina, which is used primarily for pasta products in the U.S. Other uses of semolina include couscous and bread products.

Pasta products from durum are superior because of the desirable golden color and nutty flavor, and because they hold their shape and firm texture when cooked. A by-product of semolina production is durum flour, which is used in breads and pre-cooked pasta products.

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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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