



FLOUR FACTS



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Weekly Market Highlights

- Wheat futures prices fell sharply following Thursday's bearish USDA reports that held some surprises for both corn and wheat.
- Corn production numbers were substantially higher, as were winter wheat seedings and world wheat ending stocks.
- Corn futures locked down their forty cent per bushel limit, winter wheat futures were not far behind, and millfeed values fell as well. Minneapolis futures fell only nine cents, the least affected by the day's news.
- Ample wheat supplies have been arriving to market, keeping a check on basis premiums. It remains to be seen if the major move lower in the futures market will slow the pace. Mild winter weather has allowed wheat to move on time as well, which is welcome, but that could change quickly.
- Winter wheat growing areas are not covered by a protective layer of snow, but weather forecasts are not calling for killing frosts this week. Spring wheat growing areas are very dry and also largely free of snow that would ease the dry condition. This week we are trading on ample world wheat supplies, not the weather, and the moves are lower.

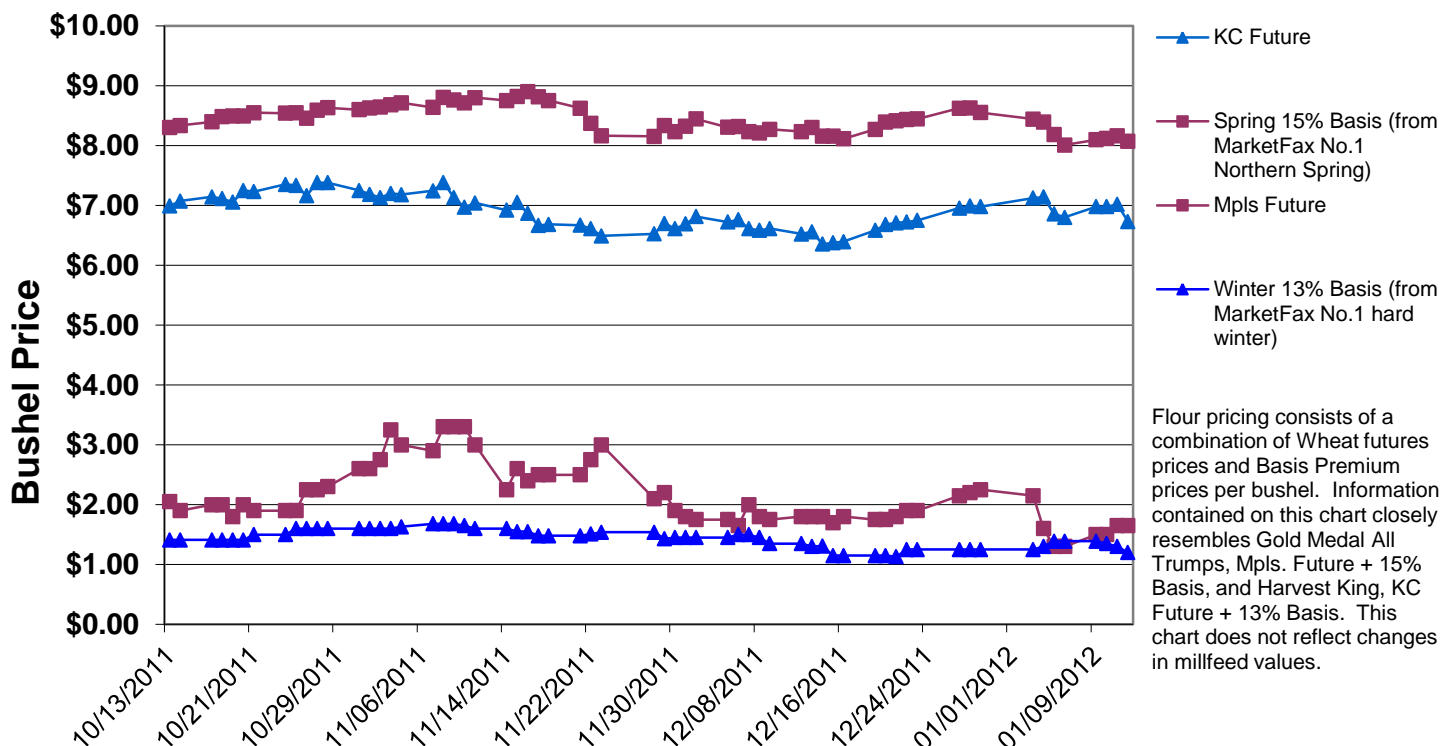
Facts on Flour

Hard White Wheat

Hard White Wheat is the newest class of wheat to be grown in the United States. Closely related to red wheat (except for color genes), this wheat has a milder, sweeter-flavored bran, equal fiber and similar milling and baking properties. Hard White Wheat is mainly used in yeast breads, hard rolls, bulgur, tortillas and Oriental noodles.

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Futures & Basis Markets



This Chart is meant to indicate Market Direction Only.

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