



# FLOUR FACTS

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

APRIL 24, 2014

- Wheat futures prices and basis premiums have fallen just slightly since last Thursday.
- Slowly improving rail logistics have eased delivery concerns for wheat buyers. Some of the double-buying to assure inventory at mills will need to work through the system.
- Spring wheat planting is just beginning in North Dakota. Soil moisture is good this year, and hopes are weather will cooperate so the fields can all be planted.
- Next week's Kansas wheat tour will likely shed some light on signs of freeze damage for the winter wheat crop.
- Timely rains are falling in Kansas, and hopes are they will reach the driest areas before they move on.

## Facts on Flour

### Gold Medal All Trumps/King Kaiser/Balancer

All Trumps, a premium high-gluten flour, is a true legend in the baking industry and continues to be the standard against which all high-gluten flours are measured. The highest protein level of the high-gluten flours, King Kaiser, is available west of the Rockies, and matches All Trumps' high standards in unbleached, unbromated flour.

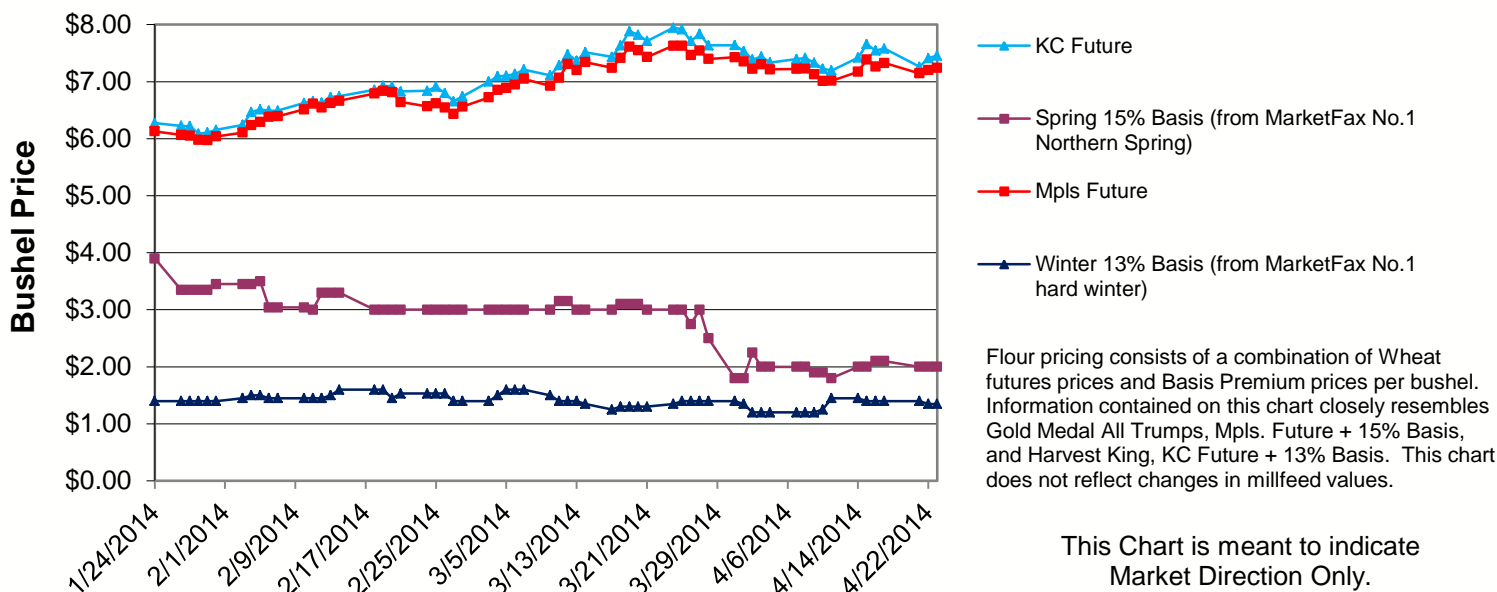
Description: A high quality, enriched, malted high gluten flour milled from a selected blend of hard red spring wheat. Available bleached or unbleached, bromated\* or unbromated.

Uses: Bagels, thin crust pizza, hard rolls, hearth breads.

\*Bromated flour available east of the Rockies only.

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## Futures & Basis Markets



Professional Baking Solutions is your trusted partner in baking — providing quality products, innovative business solutions and technical support to baking professionals. With product solutions for cakes, pizzas, bagels and breads, we're backed by trusted brands and recognized industry experts to offer a holistic approach to build your business.

Experience inspires confidence.

