



FLOUR FACTS

Information Provided by General Mills Professional Baking Solutions
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Weekly Market Highlights

JUNE 12, 2014

- Wheat futures prices are slightly lower this week.
- While spring wheat basis levels are firm, the basis for winter wheat grades moved higher.
- While the spring wheat crop is 95% planted and rated 71% good to excellent, the already disappointing winter wheat harvest continues to struggle with rain delays.
- USDA reports are calling for a still higher carryover. World supplies are plentiful.
- Many market participants expect the trend toward somewhat lower futures prices to continue.

Facts on Flour

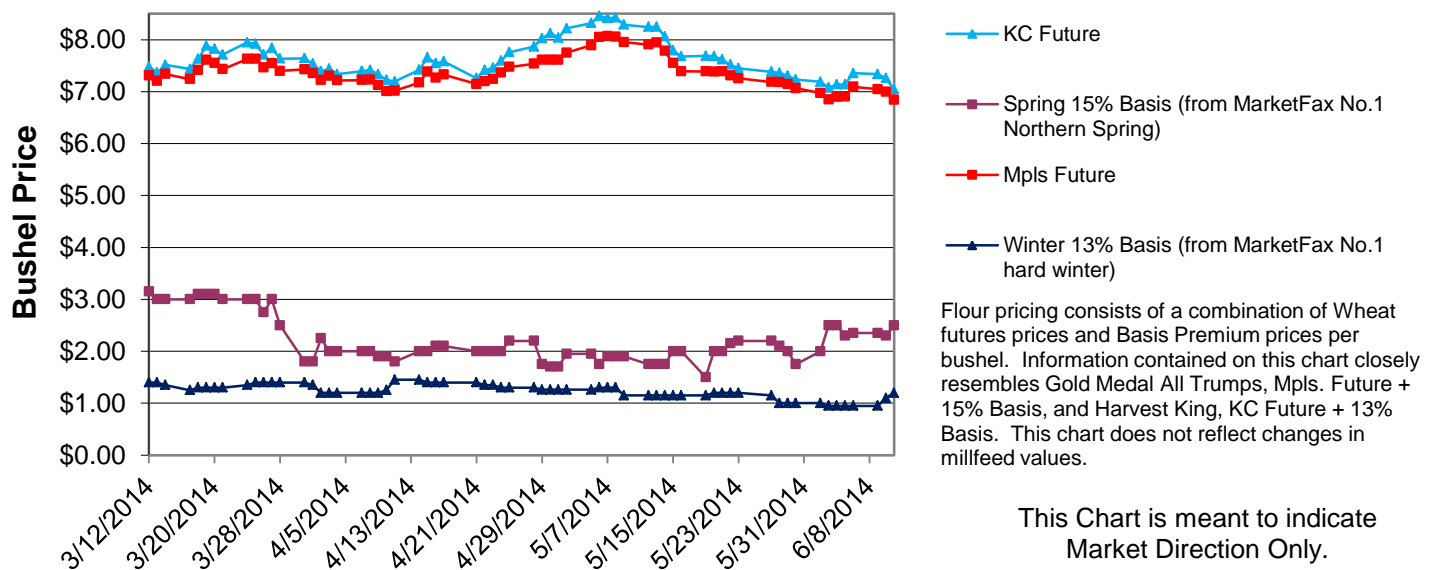
Self-Rising Flour

Self-rising flour is an all-purpose flour with the addition of baking powder and salt. Baking powder, known by bakers as a chemical leavening agent, is a combination of baking soda and leavening acids (sodium aluminum phosphate and monocalcium phosphate). Once in a dough or a batter, the soda and the acids react to release carbon dioxide gas allowing a baked good, such as a cake or biscuit, to rise. The added salt is simply a flavoring component. If it is necessary to use all-purpose flour in recipes calling for self-rising flour, add 1 1/2 teaspoons baking powder and 1/2 teaspoon salt for each cup of flour.

It is important to use a self-rising flour only for recipes that specifically call for this type of flour. A self-rising flour is most commonly used for chemically leavened baked goods such as quick breads (banana bread, pumpkin bread, etc.) and biscuits. A self-rising flour is not used for yeast leavened products such as pizza dough, pan breads, etc.

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Futures & Basis Markets



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