

FLOUR FACTS

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Weekly Market Highlights

JULY 17, 2014

- Wheat futures continued their impressive months-long decline this week, setting new lows for this year. Prices are the best we've seen in nearly four years.
- Basis premium prices moved lower too, on slightly improved wheat movement. Spring wheat basis moves were volatile, though, and seemed likely to bounce to previous levels overnight.
- Tiny millfeed values mean flour prices are higher than futures prices would indicate.
- Excessive rains in Canada are estimated to have flooded perhaps 2 to 3 million acres that will struggle now to produce any crop at all.
- Markets seem to be following the USDA's published reports very closely this season. Much of this week's
 decline is attributed to their reports of highly-rated crops which they expect to yield huge harvests and large
 carryover from previous crop years.

Facts on Flour

Got Flour?

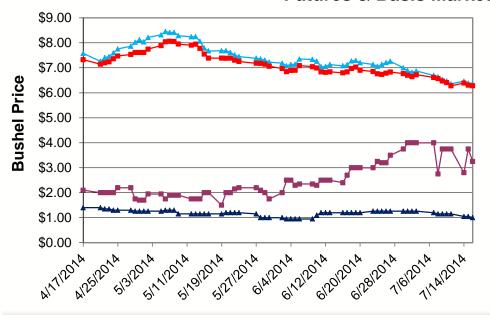
When we talk "flour," we are talking about wheat flour. Because wheat is the most commonly distributed cereal grain in the world, a reference to flour is generally a reference to wheat flour.

And just as flour is not "just flour," wheat is not "just wheat." Wheat can be classified by three major categories: growing season (winter, spring), kernel hardness (hard, soft) and bran color (red, white). These categories have a significant impact on the functionality of the finished flour.

Over the next few weeks, we will be discussing each of these categories more in depth.



Futures & Basis Markets



KC Future
Spring 15% Basis (from MarketFax No.1 Northern Spring)
Mpls Future

Winter 13% Basis (from MarketFax No.1 hard winter)

Flour pricing consists of a combination of Wheat futures prices and Basis Premium prices per bushel. Information contained on this chart closely resembles Gold Medal All Trumps, Mpls. Future + 15% Basis, and Harvest King, KC Future + 13% Basis. This chart does not reflect changes in millfeed values.

This Chart is meant to indicate Market Direction Only.

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