



# FLOUR FACTS

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

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- Wheat futures prices are nearly unchanged from last week, but high-protein spring wheat basis levels continued to move higher.
- The spring wheat harvest is now approximately 58% complete and is said to be the slowest harvest in 20 years.
- Spring wheat crop yields are excellent, but we have seen mostly lower protein so far, and recent wet weather has taken its toll on the quality of this crop.
- Tomorrow's USDA reports are expected to raise corn and soybean production and world wheat ending stocks estimates again, which should keep futures prices flat to lower.
- We expect higher protein spring wheat basis levels to be supported in the coming months, and it is likely millers will need to pay more than in past years.

## Facts on Flour

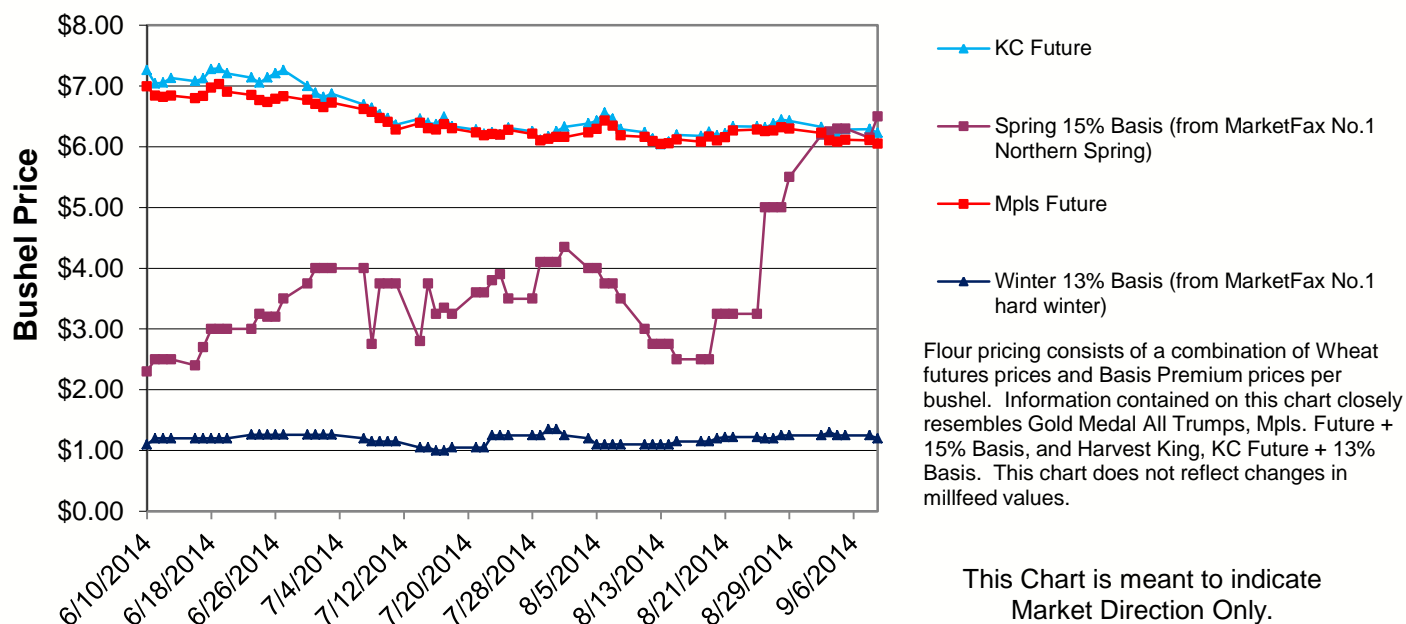
### Durum Wheat

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



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