



FLOUR FACTS

Information Provided by General Mills Foodservice
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Weekly Market Highlights

JUNE 18, 2015

- Wheat futures prices are lower this week, basis levels are firm and in the case of high protein spring wheat, sharply higher.
- Millers competing for available quality high protein wheat drove up the price for the type of wheat used to produce high gluten flour like All Trumps, Balancer, and So Strong.
- With a bit of luck, weather in the Midwest will be favorable to develop good protein this summer and basis levels will return to less lofty levels.
- Rain and more rain is delaying the winter wheat harvest. Drier weather is forecast, and once started the harvest can make quick progress, but quality is an increasing concern.
- Wheat futures prices could continue to trade lower, but basis premium prices for virtually every grade of wheat could be forced higher, leading to higher flour prices.

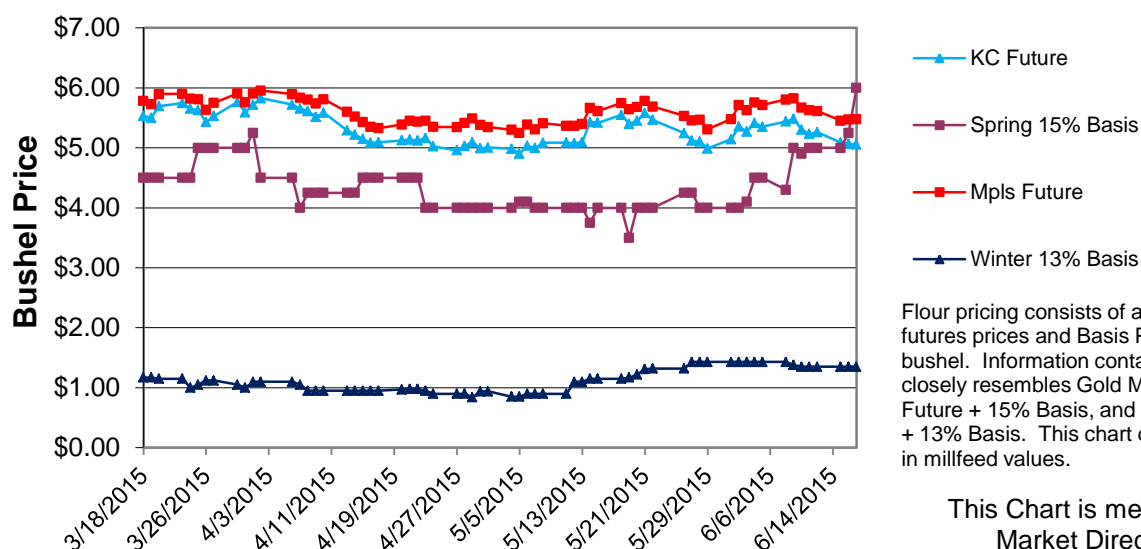
Facts on Flour

Maturing Flour

If bleaching describes the whitening of flour, what is maturing? For hard wheat flour, the term maturing implies the strengthening of dough forming properties, thus improving gas retention of the gluten. These maturing agents affect the physical properties of the dough and don't have any direct effect on the yeast. Two common maturing agents are potassium bromate and ascorbic acid. Breads treated with these agents will generally exhibit increased loaf volume, finer grain and improved external characteristics. Although they produce the effects just stated, they mature at different rates. Ascorbic acid reacts toward the end of mixing and into the dough stage. Bromate works during the proofing and baking stages.

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Futures & Basis Markets



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