



FLOUR FACTS

Information Provided by General Mills Foodservice
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Weekly Market Highlights

JANUARY 28, 2016

- Wheat futures prices are very close to the levels we saw a week ago after fluctuating higher and then lower again on speculation that Russia will or will not restrict wheat exports.
- Basis premiums for high protein spring wheat fell gradually lower which was a surprise this time of year and with futures prices this low. They could be expected to return to higher levels just as quickly.
- Recent reports from the International grains council paint a crystal clear picture of record wheat production and supplies, easily outpacing last year's records.
- Not to be outdone the USDA followed with the largest U.S. wheat carryover forecast since 2010 and dismal export sales failing to deplete that stored wheat. Export levels haven't been this low in more than 40 years.
- While it is possible for wheat prices to rally it seems unlikely, and prices for wheat and flour could remain attractive in the short term.

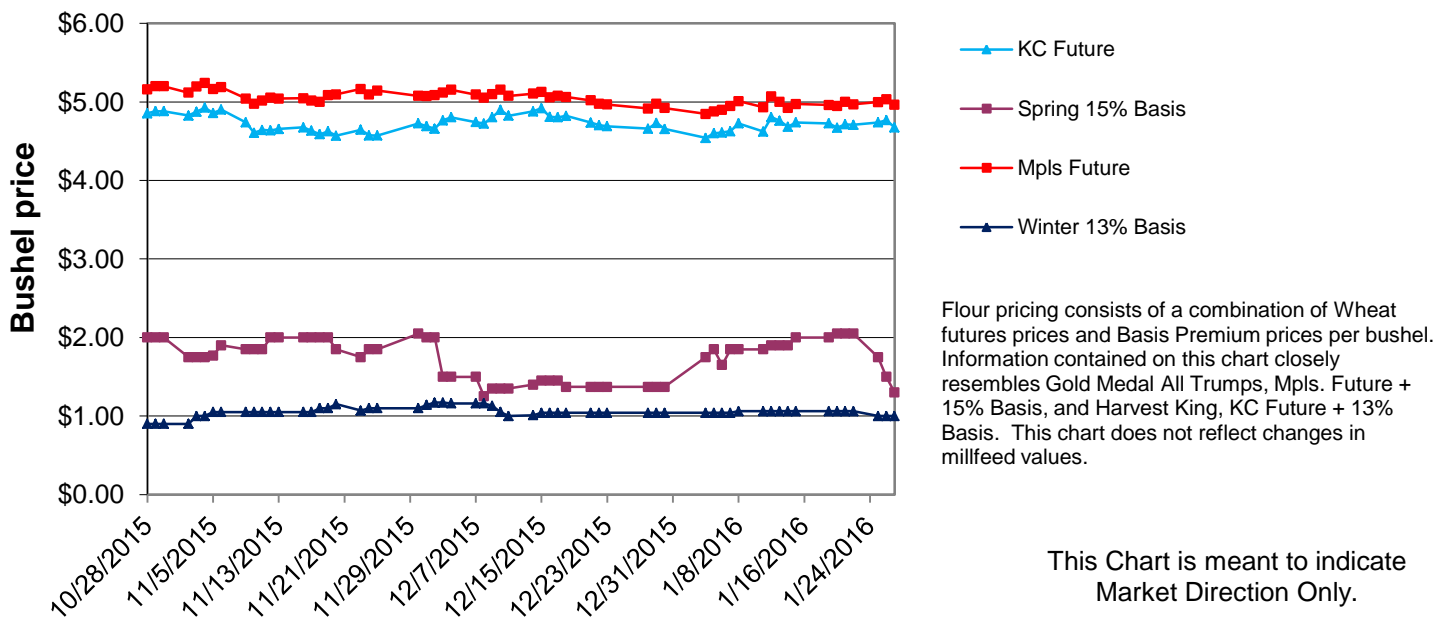
Facts on Flour

Hard White Wheat

Hard White Wheat is the newest class of wheat to be grown in the United States. Closely related to red wheat (except for color genes), this wheat has a milder, sweeter flavored bran, equal fiber and similar milling and baking properties. Hard White Wheat is mainly used in yeast breads, hard rolls, bulgur, tortillas and Oriental noodles.

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Futures & Basis Markets



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Experience inspires confidence.

