



# 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 lower this week, breaking out of their long, long narrow trading range.
- Basis levels felt strong, and are likely to need to stay steady or move higher to draw wheat deliveries to market.
- The USDA reduced forecasts for wheat exports, but some think they should be even lower.
- Dry, weather-exposed wheat in hard red winter wheat growing areas continues to greatly concern the market and limit the desire on the part of producers to sell the remainder of their crop.
- There is some forecast for moisture this weekend that could help the crop, but long-term the forecast is not promising.

## Facts on Flour

### King Wheat

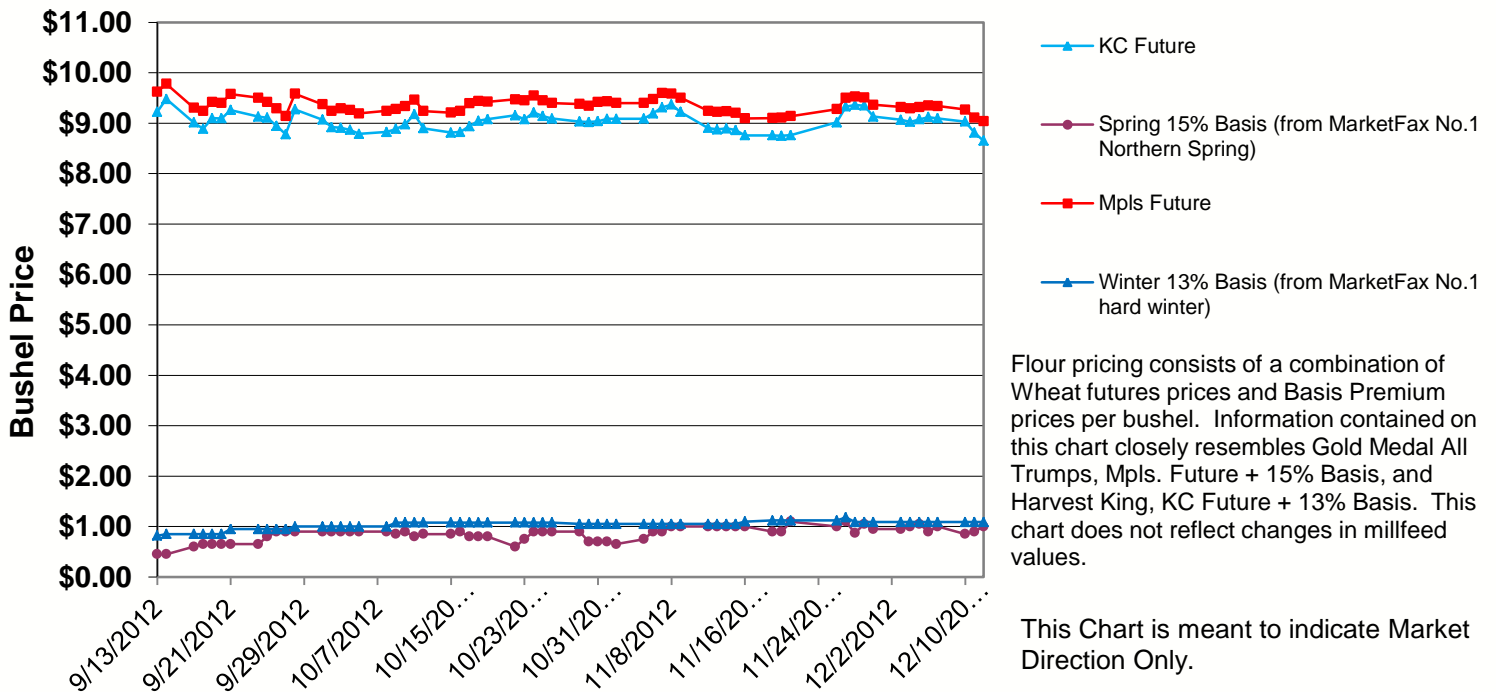
The standard of the winter wheat flours, King wheat is widely used in bakeries from the largest wholesaler to the smallest retailer. It has very good tolerance and is recommended for all types of yeast-raised products.

Description: A high quality malted flour milled from a selected blend of Hard Red Winter Wheat, King wheat is available bleached or unbleached.

Uses: Pan breads, soft rolls, sweet goods, thick crust pizza.



## Futures & Basis Markets



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