



# FLOUR FACTS

Information Provided by General Mills Foodservice  
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## Weekly Market Highlights

MARCH 15, 2018

- Hard red winter wheat futures fell this week. The move lower was attributed to supply and demand forecasts that were not supportive to wheat prices and concerns that proposed tariffs on steel and aluminum could disturb the U.S. trade balance and have a negative effect on wheat exports.
- Basis levels were mostly firm to unchanged. Millfeed values followed their seasonal tendency, declining in Mid west markets that hope to soon see signs of spring.
- On March 6<sup>th</sup>, the USDA reported a growing percentage of Kansas wheat growing under drought conditions increased. While Oklahoma and Texas percentages decreased, the severity of the drought stricken areas worsened.
- The USDA reports were considered supportive for corn, and wheat prices could find support if corn continues to show strength.
- The weather market is likely to remain the primary focus until or unless substantial rainfall reaches the developing crop.

## Facts on Flour

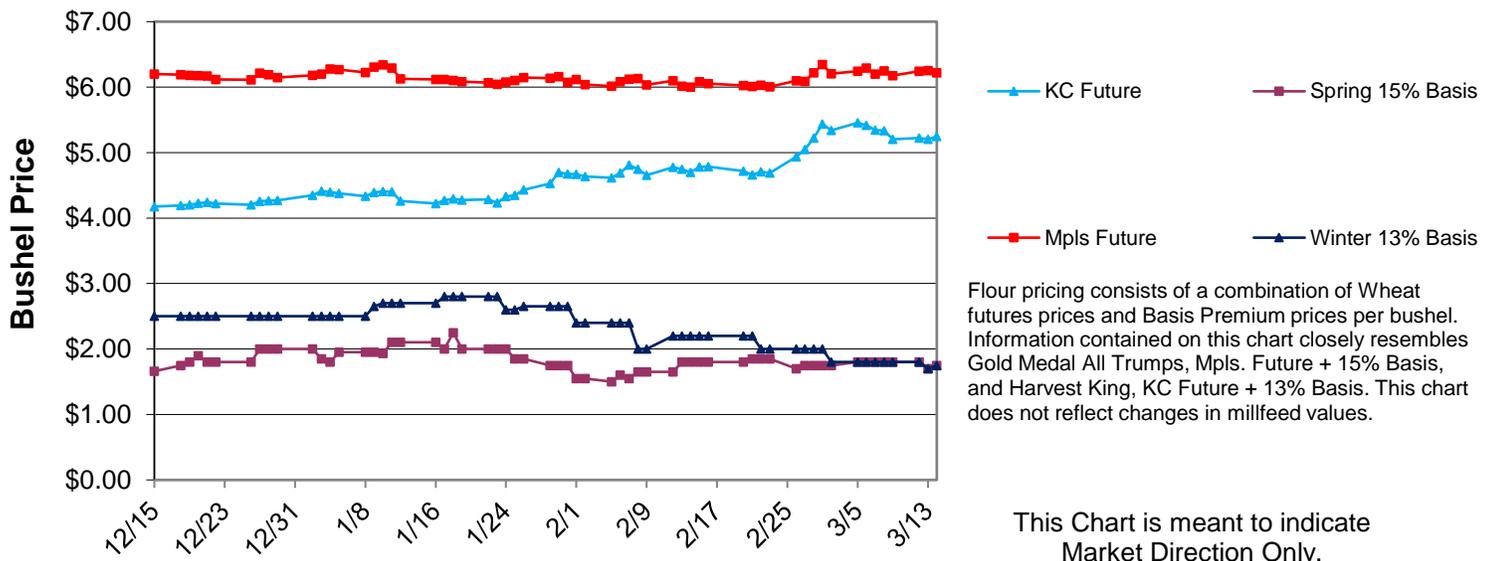
### Malting Flour

Why are most Hard Wheat Flours treated with malted barley flour? Malted barley flour (MBF) is added to Hard Wheat Flours to assist yeast fermentation. During the dough forming stage, the MBF provides specific enzyme activity that converts the starches in the wheat flour into simple sugars. These sugars then are available as a food source for the yeast to maintain proper fermentation.

A related effect of MBF is proper crust browning. Yeast activity will continue in the baked good until it reaches 120° to 130° F in the oven. Up to this point, the yeast is still consuming simple sugars. Once the yeast activity ceases, any remaining (residual) sugars in the dough will assist in crust browning. Bakers who desire increased crust color often will supplement their dough with additional sugar sources. The most common is regular sugar or non-fat dry milk solids.

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## Futures & Basis Markets



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