



FLOUR FACTS

Information Provided by General Mills Foodservice
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Weekly Market Highlights

JUNE 6, 2019

- Wheat futures prices fell hard the past two trading sessions as sunnier inputs took stage. Prices are still well above their lows some weeks back.
- Spring wheat planting is nearly caught up and almost completed, though in the nick of time. Initial conditions are a stellar 83% good to excellent, hard to rally on these fresh inputs.
- This week, the USDA rated the winter wheat crop higher than participants have been trading, and prices reflected that news. Future ratings may not be as strong, and the hard-red winter wheat crop is almost certainly going to lack protein.
- Weather is improving for wheat crops in the U.S., and in Russia.
- Price volatility and a weather market go hand in hand. Breaks in the market or basis premium prices are opportunities to buy.

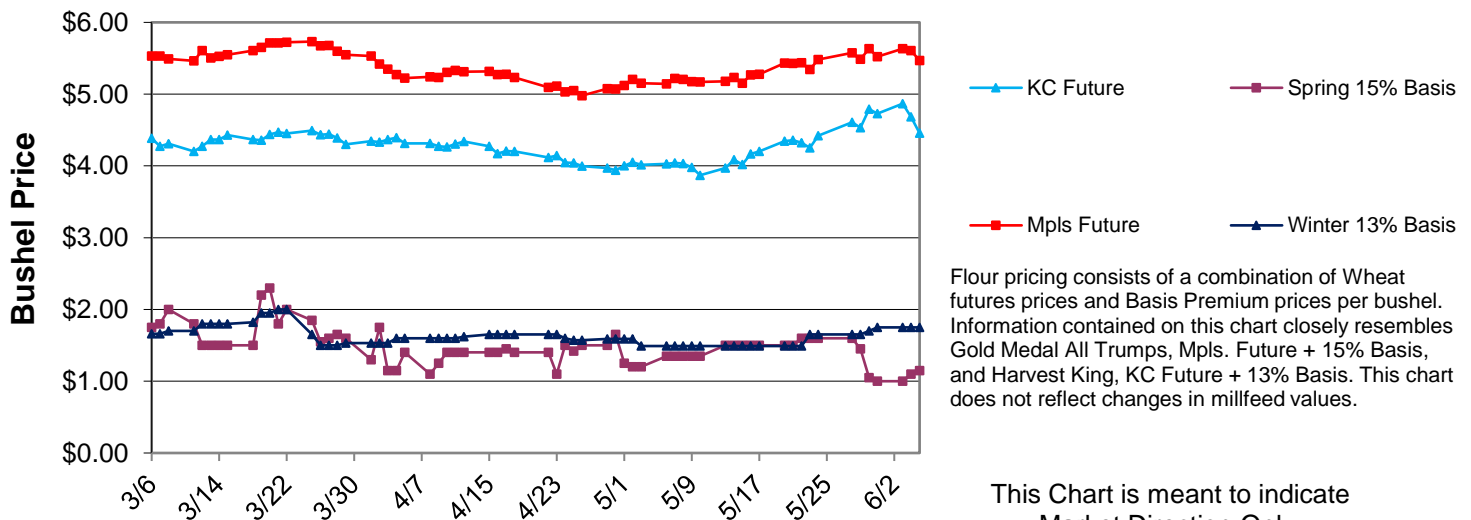
Facts on Flour

Hard Spring Wheat

This wheat contains the highest protein content of all the wheat classes averaging between 13.5-14.5 percent. It has superior milling and baking properties and is used to produce bread products requiring strong gluten, including hearth breads and rolls, variety breads, bagels and thin pizza crust. It is often blended with lower protein flours to improve their bread making qualities. The four-state region of North Dakota, Montana, Minnesota and South Dakota grows approximately ninety percent of the Hard Red Spring Wheat in the United States. Spring wheat is desired globally for its strong protein qualities.

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Futures & Basis Markets



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