



FLOUR FACTS

Information Provided by General Mills Foodservice
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Weekly Market Highlights

SEPTEMBER 27, 2018

- Wheat futures prices are lower this week. Inputs that lead the market higher last week, some export sales improvement and concerns of possible freeze damage to the Australian crop, couldn't sustain the higher prices this week.
- Basis premium prices were steady to lower as well.
- U.S. hard red winter wheat planting is off to a good start. Conditions are promising; farmers are expected to plant more acres to winter wheat this year.
- Nebraska is reportedly free from drought conditions. Kansas concerns are small, but Texas and Oklahoma were not out of the woods completely.
- Tomorrow's USDA annual Small Grains Summary and Grain Stocks Reports are not expected to lead to any major moves in the market.

Flour Facts will be taking a break next week. Please watch for our next issue October 11.

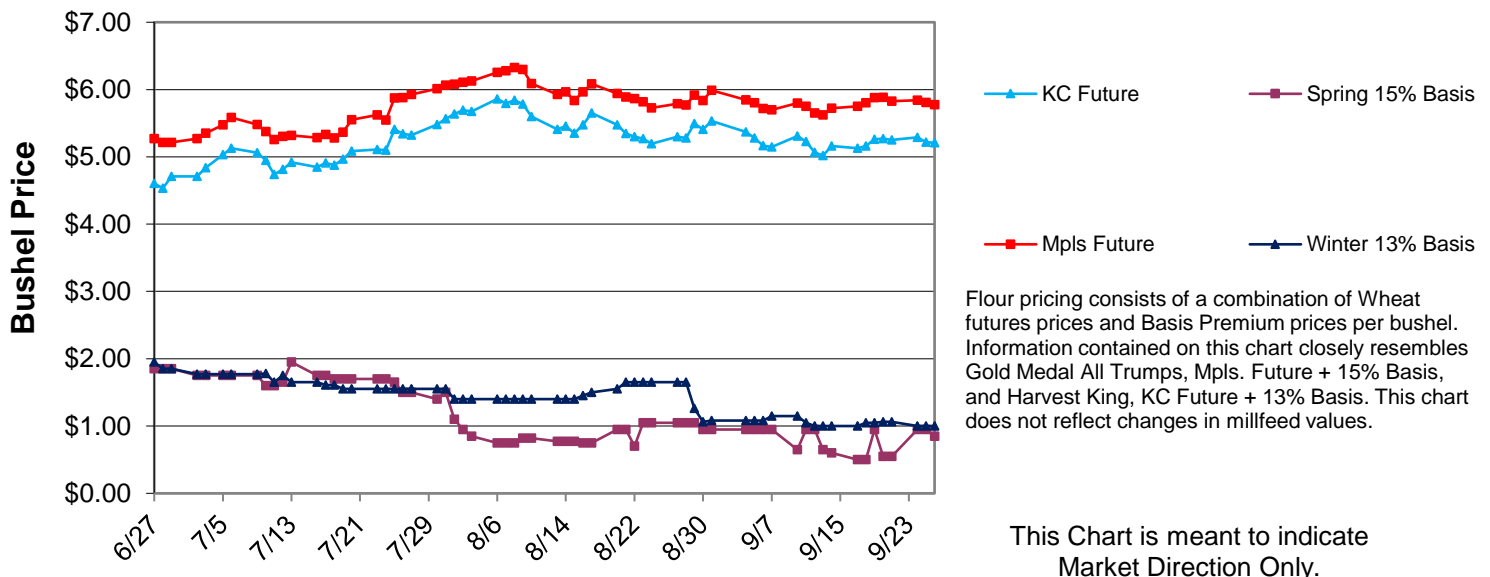
Facts on Flour

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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