



# FLOUR FACTS

Information Provided by General Mills Foodservice  
GeneralMillsCF.com



## Weekly Market Highlights

OCTOBER 6, 2016

- Minneapolis hard red spring wheat futures climbed 3% this week; Kansas City hard red winter wheat futures are lower despite Tuesday's impressively higher close.
- Spring wheat futures prices have now gained about 9% since their late August lows; Kansas City gains are closer to 4%.
- Some market participants expect wheat prices to fall back, but higher energy prices and other good if not stellar news seem to be supportive of commodities and other markets.
- Basis premium prices are firm to higher as mills continue to try to keep pipelines filled while farmers and elevators attention was turned away from marketing wheat toward a massive row crop harvest.
- Short term expectations call for steady support near current levels; long term world markets will be reminded of their massive wheat reserves and lack of inputs to support high wheat prices.

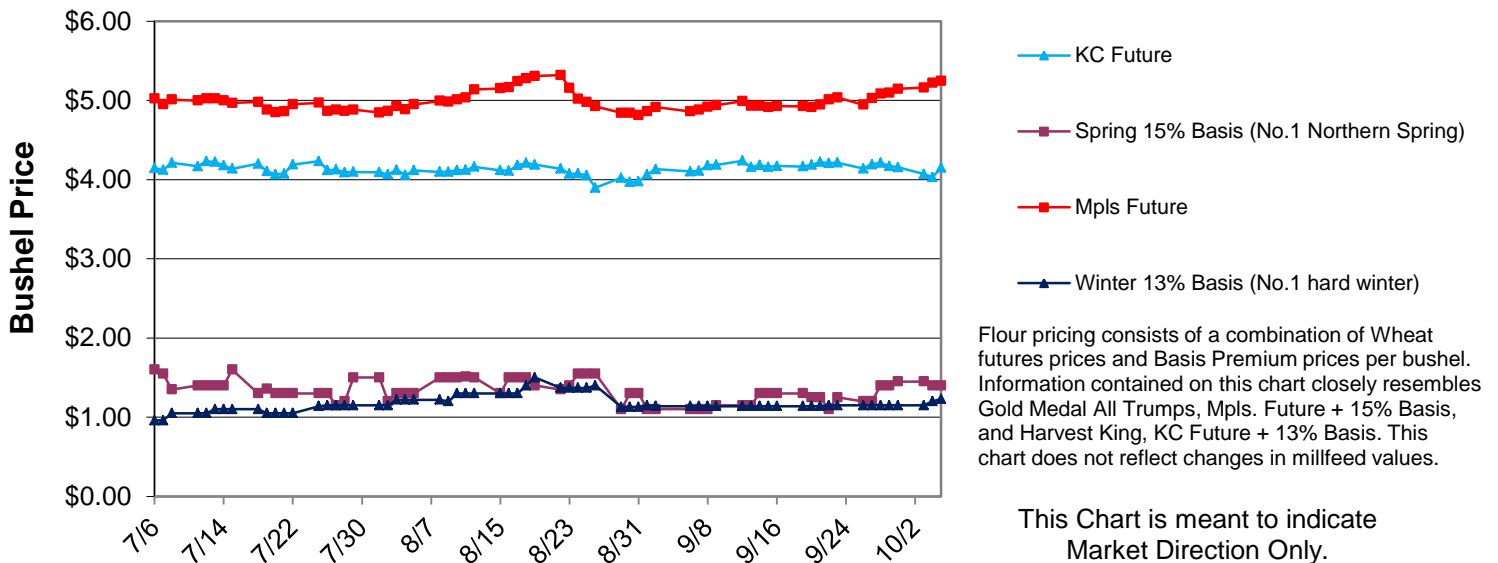
## Facts on Flour

### 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.

◇ ◇ ◇

## Futures & Basis Markets



General Mills Foodservice is your trusted partner in baking – providing quality products, innovative business solutions and technical support to baking professionals. With product solutions for cakes, pizzas, bagels and breads, we're backed by trusted brands and recognized industry experts to offer a holistic approach to build your business.

Experience inspires confidence.

