



FLOUR FACTS

Information Provided by General Mills Foodservice
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Weekly Market Highlights

FEBRUARY 6, 2025

- Wheat futures are up on the week, driven mostly by higher Matif and Russian prices but fell slightly back yesterday on sympathy with lower corn and beans.
- The USDA released its February winter wheat condition ratings on Monday. Kansas improved 3% from a month ago, up to 50% good to excellent; Colorado fell 13%, down to 57%; Nebraska fell 2%, down to 25%; Oklahoma fell 5%, down to 40%. Montana saw the biggest increase of all reported states, up 29% from early January, coming in at 71%.
- Domestic wheat export inspections for the week ending Jan. 30 came in at 9.3 million bushels, just inside trade estimates which ranged from 9.2-16.5 mbu.
- China has delayed imports of up to 22 million bushels of wheat, mostly sourced from Australia and has offered some of the cargoes to other potential buyers. China is thought to have ample grain stocks following solid corn and wheat harvests.

Facts on Flour

Gold Medal Full Strength or Superlative

Perfect “all-around” bread flours provide excellent results in any type of yeast-raised product. They are ideal for pan breads, rolls, buns, hearth breads and many specialty-baked products.

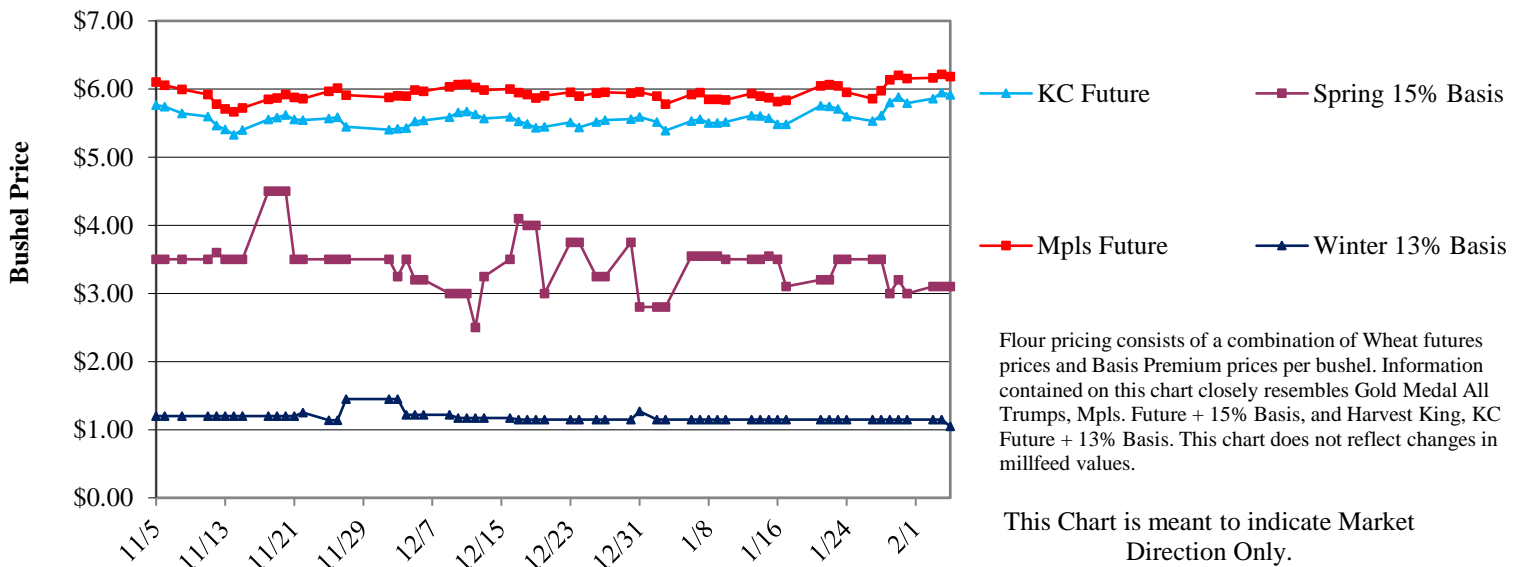
Description: A high quality enriched, malted bread flour available in a variety of treatments, including bleached or unbleached, bromated* or unbromated.

Uses: Variety breads, thick or thin crust pizza, sweet goods, hard and soft rolls.

*Bromated flour is available east of the Rockies only.



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.

