



siemermilling.com

Siemer Milling Company
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Customer: Siemer Milling HT

Address: Teutopolis IL

Product /Code HT10,000 Spring Wheat Flour

Accounting Code - **Base Number:** 2083

Wheat Blend:

Mill Heat Treatment, Teutopolis, IL

Revision Date: 11/4/2013

Customer Specification	Min	Max	Units	Standard	Amount	Procedure
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Additives

Chlorine				No		
Benzoyl Peroxide				Yes	1/4 oz per cwt	
Enrichment				Yes	1/4 oz per cwt	
Malt				No		

Chemical

Moisture	7	10	%			AACC 44-15A
Protein @ 14%	13.2	14.2	%			AACC 46-30
Ash @ 14%		0.58	%			AACC 08-02
RVA	2500	3500				FOSS - Standard Profile

Microbiological

Mycotoxin (Vomitoxin)	1		ppm			Charm
Standard Plate Count	10000		/ g			FDA BAM
Yeast	200		/ g			FDA BAM
Mold	200		/ g			FDA BAM
E. Coli	3		/ g			FDA BAM
Coliforms	100		/ g			FDA BAM
Salmonella				Negative / 375 g		FDA BAM

Physical

Color	Bright White	Visual
Flavor and Odor	Clean Flour Smell	Organoleptic

Description Produced from hard, red, spring wheat bleached and enriched.
Flour produced in accordance with 21CFR 137.

Ingredient Declaration Enriched Bleached Wheat Flour (Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid)

Packaging Bags labeled: Lot code, Bag Number, HT10,000 spring wheat flour

Storage Product should be stored in a cool, dry area, which allows it to be protected from exposure to heat, moisture, foreign odors and other contaminants.
Storage recommendation- 6 months @ ambient temperature.

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