



siemermilling.com

Siemer Milling Company
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Customer: Siemer Milling HT

Address: Teutopolis IL

Product /Code: HT2000

Accounting Code: - **Base Number:** 2093

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

None

Chemical

Moisture		14	%			AACC 44-15A
Protein @ 14%	7.5	9	%			AACC 46-30

Microbiological

Mycotoxin (Vomitoxin)		1	ppm			Charm
Standard Plate Count		10000	/ g			AOAC 966.23
Yeast		200	/ g			FDA BAM
Mold		200	/ g			FDA BAM
E. Coli		3	/ g			AOAC 966.24
Coliforms		100	/ g			AOAC 966.24
Salmonella				Negative / 375 g		AOAC 2004.03

Physical

Color				Slight Off White		Visual
Flavor and Odor				Clean Flour Smell		Organoleptic
Granulation on US 30		0	%			Alpine 10 g / 3 min
Granulation thru US 60		8	%			
Granulation on US 100		5	%			

Description Heat Treated Wheat Flour: Great for applications where flour is eaten raw, this product has been specifically treated to reduce the microbiological content.
Flour produced in accordance with 21CFR 137.

Ingredient Declaration Wheat Flour

Packaging Bulk, 50 Lb. White Kraft Green Faced Bag, Supersack (Tote)

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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