



siemermilling.com

**Siemer Milling Company**  
111 W. Main St. Teutopolis, IL 62467  
315 Quintin Court Hopkinsville, KY 42240  
(217) 857-3131



siemerspecialtyingredients.com

**Customer:** Siemer Milling HT  
**Address:** Teutopolis IL  
**Product /Code:** HT3000  
**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
------------------------	-----	-----	-------	----------	--------	-----------

---

**Additives**

None

**Chemical**

Moisture		14	%			AACC 44-15A
Protein @ 14%	7.5	9	%			AACC 46-30
Ash @ 14%	0.44	0.49	%			AACC 08-02
Amylo	900					
RVA	3800					FOSS - Standard Profile
Cold Water Viscosity	2800	3200				

**Microbiological**

Mycotoxin (Vomitoxin)		1	ppm			Charm
-----------------------	--	---	-----	--	--	-------

**Physical**

Color				Slight Off White		Visual
Flavor and Odor				Clean Flour Smell		Organoleptic

---

**Description** Heat Treated Wheat Flour: This product is designed to replace Modified Food Starches in applications such as; soup, sauce, gravy, batter, breading, bakery, or any other application where Moderately Modified Cook-up Starches are used.  
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.

**Notes** -