



siemermilling.com

Siemer Milling Company
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siemerspecialtyingredients.com

Customer: Siemer Milling HT
Address: Teutopolis IL
Product /Code: HT3500
Accounting Code: - **Base Number:** 2099 **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				Yes	To Desired pH	
Benzoyl Peroxide				Yes	1/2 oz per cwt	Double Dose
Enrichment				Yes	1/4 oz per cwt	
Malt				No		

Chemical						
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Moisture		14	%			AACC 44-15A
Protein @ 14%	7.5	9	%			AACC 46-30
Ash @ 14%	0.5	0.54	%			AACC 08-02
pH	5.5	5.7				AACC 02-52
Viscosity	350	450				Steam Treated Method (Hobart N50)

Microbiological						
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Mycotoxin (Vomitoxin)		1	ppm			Charm
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Physical						
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Color				Slight Off White		Visual
Flavor and Odor				Clean Flour Smell		Organoleptic

Description	
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Heat Treated Wheat Flour: This product is designed to create a superior batter/breading for products that are fried. You will notice improved texture/mouth-feel, improved adhesion, consistent batter viscosity, and longer hold times under heat lamps. Flour produced in accordance with 21 CFR 137-105.

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

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

Storage	
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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	
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