



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: HT9000 Hard Wheat Flour

Accounting Code: - **Base Number:** 2092

Wheat Blend:

Mill: Heat Treatment, Teutopolis, IL

Revision Date: 11/4/2013

Customer Specification	Min	Max	Units	Standard	Amount	Procedure
------------------------	-----	-----	-------	----------	--------	-----------

Additives

Chlorine				No		
Benzoyl Peroxide				No		
Enrichment				No		
Malt				No		

Chemical

Moisture		14	%			AACC 44-15A
Protein @ 14%	10	11.5	%			AACC 46-30
Ash @ 14%		0.55	%			AACC 08-02

Microbiological

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

Physical

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

Description 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.

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 -