
	Siemer Milling Company 111 W. Main Street Teutopolis, IL 62467 Specialty Ingredients Quality Manual	Revision Date:	Revision #:	Document #:	Page 1 of 1
		Document Owner:	Written by:	Approved by:	
		Document Title: Validation Study Statement			

<u>Study requested by:</u> Curtis Anderson, Quality & Compliance Manager Siemer Milling Company Teutopolis, IL	<u>Conducted by:</u> Erdogan Ceylan Ph. D. Research Director 
<u>Date completed:</u> 10/28/2010	
<u>Re:</u> Statement of validation of the Siemer Heat Treatment process for the thermal inactivation of <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> and <i>Salmonella</i> in wheat flour.	

Comments:

RPN: 14827
Dear Mr. Anderson,

Enclosed are the results for the “Thermal Inactivation of *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* in Flour” study.

Conclusions

It is generally suggested that a tolerable level of risk may be achieved by demonstrating a 5-log reduction in food borne pathogens. Therefore, a 5-log reduction of *E. coli* O157:H7, *L. monocytogenes* and *Salmonella* was set as the target log reduction.

Utilizing a proprietary treatment time & temperature, the Siemer process was validated as effectively achieving a greater than 5-log reduction in the number CFU/g of *E. coli* O157:H7, *Listeria monocytogenes*, and *Salmonella*.

Note: Information proprietary to Siemer Milling Company has been omitted from this report by Siemer Milling Company. All other results and conclusions are presented in their entirety.