



siemermilling.com

# Siemer Milling Company

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**Customer:** Siemer Milling HT

**Address:** Teutopolis IL

**Product /Code:** HT2000 Bleached and Enriched

**Accounting Code:** - **Base Number:** 2073L

**Wheat Blend:**

**Mill:** Heat Treatment, Teutopolis, IL

**Revision Date:** 10/21/2019

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

### Additives

|                  |  |  |  |     |                |  |
|------------------|--|--|--|-----|----------------|--|
| Chlorine         |  |  |  | Yes | To Desired pH  |  |
| Benzoyl Peroxide |  |  |  | Yes | 1/4 oz per cwt |  |
| Enrichment       |  |  |  | Yes | 1/4 oz per cwt |  |
| Malt             |  |  |  | No  |                |  |

### Chemical

|                       |   |    |     |  |  |                |
|-----------------------|---|----|-----|--|--|----------------|
| Moisture              |   | 14 | %   |  |  | AACCI 44-15.02 |
| Protein @ 14%         | 7 | 9  | %   |  |  | AACCI 46-30.01 |
| Mycotoxin (Vomitoxin) |   | 1  | ppm |  |  | Charm          |
| pH                    |   |    |     |  |  | AACCI 02-52.01 |

### Microbiological

|                      |  |       |    |                  |  |              |
|----------------------|--|-------|----|------------------|--|--------------|
| Standard Plate Count |  | 10000 | /g |                  |  | AOAC 966.23  |
| Yeast                |  | 200   | /g |                  |  | AOAC 2014.05 |
| Mold                 |  | 200   | /g |                  |  | AOAC 2014.05 |
| E. Coli              |  | 3     | /g |                  |  | AOAC 966.24  |
| Coliforms            |  | 100   | /g |                  |  | AOAC 966.24  |
| Salmonella           |  |       | /g | Negative / 375 g |  | AOAC 2004.03 |

### Physical

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

**Description** Heat Treated Bleached Enriched Wheat Flour: produced from soft red wheat and bleached and enriched. Flour produced in accordance with 21CFR 137.

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

**Packaging** Bulk, 50 Lb. White Kraft Green Faced Bag, Supersack (Tote)  
Micro test results required.

**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

**Advisory Info** This product contains the known allergen wheat and can cause illness if consumed by individuals sensitive or allergic to wheat proteins.

*Siemer Milling Company VISION ... We are the proud owners of Quality, Innovation and Service... the FIRST CHOICE in grain-based solutions.*