



siemermilling.com

Siemer Milling Company

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Customer: Siemer Milling HT

Address: Teutopolis IL

Product /Code HT2000

Accounting Code - **Base Number:** 2093L

Wheat Blend:

Mill Heat Treatment, Teutopolis, IL

Revision Date: 10/21/2019

Customer Specification	Min	Max	Units	Standard	Amount	Procedure
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Additives

None

Chemical

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

Microbiological

Aerobic 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				Negative / 375 g		AOAC 2004.03
Listeria Monocytogenes				Negative		AOAC 999.06

Physical

Color				Slight Off White		Visual
Flavor and Odor				Clean Flour Smell		Organoleptic
Granulation on US 30		0	%			Alpine 10 g / 3 min
Granulation thru US 60		8	%			
Granulation on US 100		5	%			

Description Heat Treated Wheat Flour: produced from soft red wheat. Flour produced in accordance with 21CFR 137.

Ingredient Declaration Wheat Flour

Packaging Bulk, 50 Lb. White Kraft Green Faced Bag, Supersack (Tote)
Bags Labeled: Lot Code, Bag Number, HT2000
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.