



siemermilling.com

Siemer Milling Company

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Customer: Siemer Milling HT

Address: Teutopolis IL

Product /Code: HT3500

Accounting Code: - **Base Number:** 2099

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

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

Moisture		10	%			AACCI 44-15.02
Protein @ 14%	7	9	%			AACCI 46-30.01
Ash @ 14%	0.5	0.54	%			AACCI 08-02.01
Mycotoxin (Vomitoxin)		1	ppm			Charm
pH	5.5	5.7				AACCI 02-52.01
Viscosity	350	450				Steam Treated Method (Hobart N50)

Physical

Color				Slight Off White		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 137-105.

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)

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. This product is not ready to eat and should not be consumed without further processing.

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