



siemermilling.com

## Siemer Milling Company

111 W. Main St. Teutopolis, IL 62467  
315 Quintin Court Hopkinsville, KY 42240  
707 Harrison-Brookville Road West Harrison, IN 47060  
(217) 857-3131



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**Customer:** Siemer Milling HT

**Address:** Teutopolis IL

**Product /Code** HT8500

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

**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
Ash @ 14%	0.44	0.49	%			AACCI 08-02.01
Amylo	900					
RVA	3800					FOSS - Standard Profile
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		

### Physical

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

**Description** Heat Treated Wheat Flour: This product is designed to replace Modified Food Starches in applications such as; soup, sauce, gravy, batter, breading, bakery or any other application where Moderately Modified Cook-up Starches are used. Flour produced in accordance with 21 CFR 137.

**Ingredient Declaration** Wheat Flour

**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.*