



siemermilling.com

### Siemer Milling Company

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**Customer:** Siemer Milling HT

**Address:** Teutopolis IL

**Product /Code:** HT9000 Hard Wheat Flour

**Accounting Code:** - **Base Number:** 2092

**Wheat Blend:**

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

**Revision Date:** 10/25/2018

Customer Specification	Min	Max	Units	Standard	Amount	Procedure
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#### Additives

Chlorine				No		
Benzoyl Peroxide				No		
Enrichment				No		
Malt				No		

#### Chemical

Moisture		14	%			AACCI 44-15.02
Protein @ 14%	10	11.5	%			AACCI 46-30.01
Ash @ 14%		0.55	%			AACCI 08-02.01
Mycotoxin (Vomitoxin)		1	ppm			Charm

#### Microbiological

Mold		200	/ g			FDA BAM
Coliforms		100	/ g			FDA BAM
Standard Plate Count		10000	/ g			FDA BAM
Yeast		200	/ g			FDA BAM
E. Coli		3	/ g			FDA BAM
Salmonella			/ g	Negative/375 g		FDA BAM

#### Physical

Color				Slight Off White to Creamy Beige		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.

**Ingredient Declaration** Wheat flour

**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.

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