

Siemer Milling Company

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(217) 857-3131

siemerspecialty ingredients.com

Customer: Siemer Milling HT

Address: Teutopolis IL

Product / Code Stabilized Wheat Germ - Coarse

Accounting Code - Base Number: Wheat Blend:

MillHeat Treatment, Teutopolis, ILRevision Date:10/25/2018

Customer Specification	Min	Max	Units	Standard	Amount	Procedure
Chemical						
Moisture		14	%			AACCI 44-15.02
Protein @ 14%	24		%			AACCI 46-30.01
Mycotoxin (Vomitoxin)		1	ppm			Charm
Physical						
Color				Tan, Golden Yellow		Visual
Flavor and Odor				Clean Flour Smell		Organoleptic
Granulation on US 40		80	%			Rotap 100 g / 5 min
Granulation on US 60		15	%			
Granulation on US 80		10	%			
Granulation thru US 80		12	%			

Description This product has been stabilized utilizing a State-of-the-Art facility applying heat to extend the shelf life.

All nutritional values remain in-tact.

Flour produced in accordance with 21 CFR 137.

Ingredient Declaration Wheat Gern

Packaging 50 Lb. White Kraft Yellow 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.