

Siemer Milling Company

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Granulation on US 80

Granulation thru US 80

Customer:	Siemer Milling HT					
Address:	Teutopolis	IL				
Product /Code	Stabilized Wheat Germ - Fine					
Accounting Code	- Base Number:			Wheat Blend:		
Mill	Heat Treatment, Teutopolis, IL			Revision Date:		10/21/2019
Customer Specification	Min	Max	Units	Standard	Amount	Procedure
Chemical						
Moisture		14	%			AACCI 44-15.02
Protein @ 14%	24		%			AACCI 46-30.01
Mycotoxin (Vomitoxi	n)	1	ppm			Charm
Physical						
Color				Tan, Golden Yellow		Visual
Flavor and Odor				Clean Flour Smell		Organoleptic
Granulation on US 40) 5		%			Rotap 100 g / 5 g TCP / 5 min
Granulation on US 60) 8		%			

%

%

15

50

Description	Stabilized Germ: produced from the milling of soft red wheat and processed for stability.				
Ingredient Declaration	Wheat Germ				
Packaging	Shipped in 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.