

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

Customer: Siemer Milling HT

IL **Teutopolis** Address: Product /Code Stabilized Whole Red Wheat Flour

Accounting Code Base Number:

Mill

Heat Treatment, Teutopolis, IL **Revision Date:** 10/25/2021

Wheat Blend:

Customer Specification	Min	Max	Units	Standard	Amount	Procedure
Additives						
None						
Chemical						
Moisture		14	%			AACCI 44-15.02
Protein @ 14%	8.5	11	%			AACCI 46-30.01
рН	6	6.7	рН			AACCI 02-52.01
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			/ 375 g	Negative / 375 g		AOAC 2004.03
Physical						
Color			per spec	Off White with Bran		Visual
Flavor and Odor			per spec	Clean Flour Smell		Organoleptic
Granulation on US 60		8	%			AACC
Granulation on US 80		5	%			
Granulation on US 100		8	%			
Granulation on US 200		15	%			
Granulation thru US 200	70		%			

Heat Treated Soft Red Wheat Flour Description

Flour produced in accordance with 21 CFR 137.

Ingredient Declaration Whole Wheat Flour

> Packed in 50 lb bags or totes. **Packaging**

Micro test results required.

Product should be stored in a cool, dry area, which allows it to be protected from exposure to heat, moisture, foreign odors and Storage

other contaminants. Siemer Milling is not responsisble for any issues related to improper storage, GMP handling, or pest control.

Storage recommendation: 9 months at ambient temperature.

Notes

This product contains the known allergen wheat and can cause illness if consumed by individuals sensitive or allergic to wheat **Advisory Info**

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