



siemermilling.com

Siemer Milling Company

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Customer: Siemer Milling HT

Address: Teutopolis IL

Product /Code: Stabilized Wheat Bran - Fine

Accounting Code: - **Base Number:**

Wheat Blend:

Mill: Heat Treatment, Teutopolis, IL

Revision Date: 10/23/2020

Customer Specification	Min	Max	Units	Standard	Amount	Procedure
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Chemical

Moisture		11	%			AACCI 44-15.02
Protein @ 14%	13		%			AACCI 46-30.01
Total Dietary Fiber	30		%			AACCI 32-07.01
Mycotoxin (Vomitoxin)		1	ppm			Charm

Physical

Color			per spec	Red Brown Flakes		Visual
Flavor and Odor			per spec	Clean Flour Smell		Organoleptic
Granulation on US 20	10	25	%			Rotap 100 g / 3 min
Granulation on US 40	75	85	%			Rotap 100 g / 3 min
Granulation thru US 40		15	%			Rotap 100 g / 3 min

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 Bran

Packaging 50 Lb. White Kraft Plain 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: 9 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.