



siemermilling.com

Siemer Milling Company

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Customer: Siemer Milling HT

Address: Teutopolis IL

Product /Code: Stabilized Whole White Wheat Flour

Accounting Code: - **Base Number:**

Wheat Blend:

Mill: Heat Treatment, Teutopolis, IL

Revision Date: 10/25/2021

Customer Specification	Min	Max	Units	Standard	Amount	Procedure
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Additives

None

Chemical

Moisture		14	%			AACCI 44-15.02
Protein @ 14%	8	10	%			AACCI 46-30.01
Ash @ 14%	1.4	1.8	%			AACCI 08-02.01
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	Slight Off White		Visual
Flavor and Odor			per spec	Clean Flour Smell		Organoleptic
Granulation on US 60	5		%			Alpine 25 g / 3 minutes
Granulation on US 80	4		%			Alpine 25 g / 3 minutes
Granulation on US 100	1		%			Alpine 25 g / 3 minutes

Description: Heat Treated Soft Whole White Wheat Flour:
Flour produced in accordance with 21CFR 137.

Ingredient Declaration: Whole Wheat Flour

Packaging: Bulk, 50 Lb. White Kraft Green Faced Bag, or Supersack (Tote)
Micro test results required.

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.

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