



siemermilling.com

Siemer Milling Company

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Customer: Siemer Milling HT

Address: Teutopolis IL

Product /Code: Stabilized Wheat Germ - Coarse

Accounting Code: - **Base Number:**

Mill: Heat Treatment, Teutopolis, IL

Wheat Blend:

Revision Date: 10/25/2021

Customer Specification	Min	Max	Units	Standard	Amount	Procedure
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Chemical

Moisture		14	%			AACCI 44-15.02
Protein @ 14%	24		%			AACCI 46-30.01
Mycotoxin (Vomitoxin)		1	ppm			Charm

Physical

Color			per spec	Tan, Golden Yellow		Visual
Flavor and Odor			per spec	Clean Flour Smell		Organoleptic
Granulation on US 40		80	%			Rotap 100 g / 5 min
Granulation on US 60		15	%			Rotap 100 g / 5 min
Granulation on US 80		10	%			Rotap 100 g / 5 min
Granulation thru US 80		12	%			Rotap 100 g / 5 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 Germ

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.