



Customer: Siemer Milling HT
Address: Teutopolis IL
Product /Code: HT8500 (no micros)
Accounting Code: - **Base Number:**
Mill: Heat Treatment, Teutopolis, IL **Wheat Blend:** **Revision Date:** 2/12/2024

Customer Specification	Min	Max	Units	Standard	Amount	Procedure
Additives						
None						
Chemical						
Moisture		14	%			AACCI 44-15.02
Protein @ 14%	7	9	%			AACCI 46-30.01
Ash @ 14%	0.43	0.52	%			AACCI 08-02.01
RVA	3600		cPs			FOSS-Standard Profile
Mycotoxin (Vomitoxin)		1	ppm			Charm

Physical						
Color			per spec	Slight Off White		Visual
Flavor and Odor			per spec	Clean Flour Smell		Organoleptic

Description: Heat Treated Wheat Flour: This product is designed to replace Modified Food Starches in applications such as; soup, sauce, gravy, batter, breading, bakery or any other application where Moderately Modified Cook-up Starches are used. Flour produced in accordance with 21 CFR 137.
Ingredient Declaration: Wheat Flour
Packaging: Bulk, 50 Lb. Kraft Green Faced Bag, 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: 6 months @ ambient temperature.
Notes: -
Advisory Information: 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.