

# HOW FLOUR IS MILLED

(A Simplified Flow Diagram)

IT STARTS HERE....



SHIP, BARGES

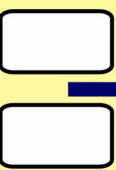
ELEVATOR - storage and care of wheat



PRODUCT CONTROL - chemists inspect and classify wheat. Blending is often done at this point.



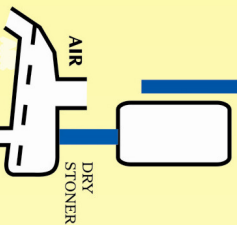
MAGNETIC SEPARATOR - iron or steel articles stay here.



SEPARATOR - reciprocating screens remove stones, sticks and other coarse and fine materials

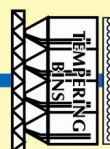
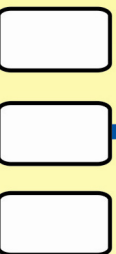


ASPIRATOR - air currents remove lighter impurities.



DRY STONER

- removes stones from wheat due to gyratory motion and air cushion.

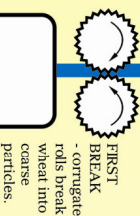


TEMPERING - water toughens outer bran coats for easier separation

- softens or mellowes endosperm. Blending - types of wheat are blended to make specific flours.



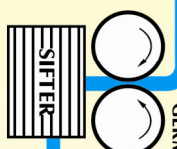
GRINDING BIN



FIRST BREAK - corrugated rolls break wheat into coarse particles.



ground wheat is sifted through successive screens of increasing fineness



GERM ROLLS

GERM



BULK STORAGE



PATENT FLOUR



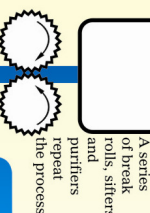
SACKED - for home and bakery use



BULK DELIVERY to bakeries by truck

ENRICHED PATENT FLOUR

INGREDIENT Feeders



REDUCING ROLLS - smooth rolls reduce middlings into flour



ENTOLIFTER - Uses closely controlled impact-loosed techniques for the destruction of infestation.



BRAN - A series of break rolls, sifters and purifiers repeat the process.



SHORTS



CLEAR FLOUR

