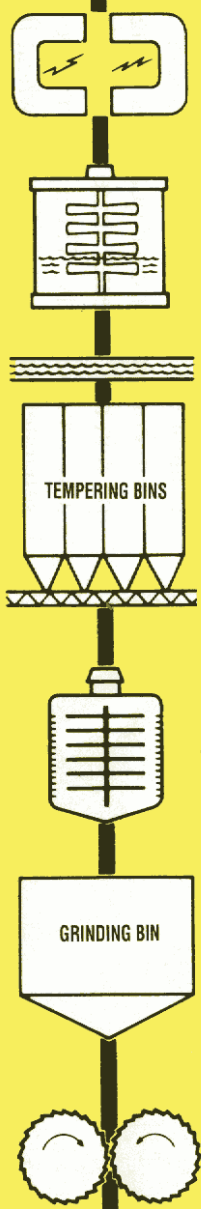
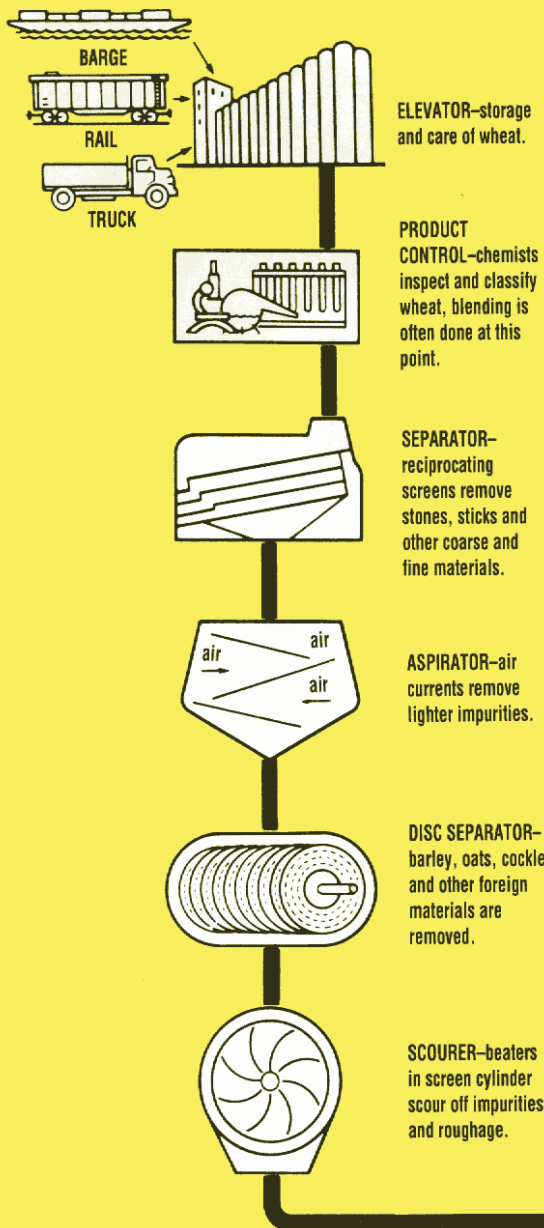


# HOW FLOUR IS MILLED

(A SIMPLIFIED DIAGRAM)

IT STARTS HERE . . .



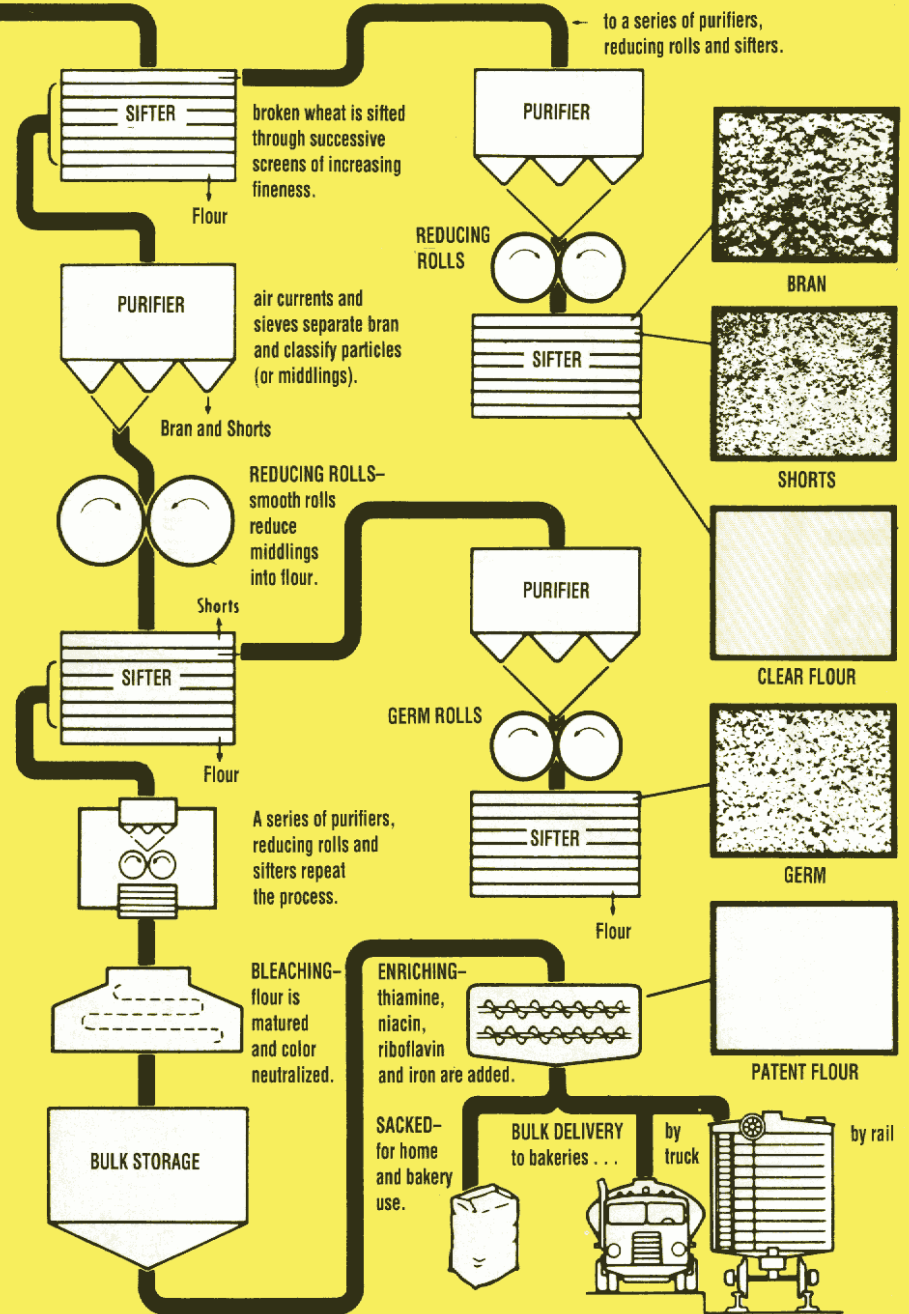
**MAGNETIC SEPARATOR**—iron or steel articles stay here.

**WASHER-STONER**—high speed rotors circulate wheat and water—stones are removed.

**TEMPERING**—water toughens outer bran coats for easier separation—softens or mellows endosperm.

**BLENDING**—types of wheat are blended to make specific flours.

**ENTOLETER**—impact machine breaks and removes unsound wheat.



**SIFTER**—broken wheat is sifted through successive screens of increasing fineness.

**PURIFIER**—air currents and sieves separate bran and classify particles (or middlings).

**REDUCING ROLLS**—smooth rolls reduce middlings into flour.

**SIFTER**—Flour

**PURIFIER**—to a series of purifiers, reducing rolls and sifters.

**REDUCING ROLLS**

**SIFTER**

**BRAN**

**SHORTS**

**PURIFIER**

**SIFTER**—Flour

**GERM ROLLS**

**SIFTER**—Flour

**GERM**

**BLEACHING**—flour is matured and color neutralized.

**ENRICHING**—thiamine, niacin, riboflavin and iron are added.

**PATENT FLOUR**

**SACKED**—for home and bakery use.

**BULK DELIVERY to bakeries . . .**

**by truck**

**by rail**

NOTE: This chart is greatly simplified. The sequence, number and complexity of different operations vary in different mills.