HOW FLOUR IS MILLED
(A SIMPLIFIED DIAGRAM)

IT STARTS HERE...

ELEVATOR - storage and care of wheat.

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

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

ASPIRATOR - air currents remove lighter impurities.

DISC SEPARATOR - barley, oats, cockle and other foreign materials are removed.

SCOURER - beaters in screen cylinders scour off impurities and roughage.

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.

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

ELEVATOR - storage and care of wheat.

BLEACHING - flour is matured and color neutralized

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

REDUCING ROLLS - smooth rolls reduce middlings into flour.

BULK DELIVERY - by truck, by rail.

ENRICHING - thiamine, niacin, riboflavin and iron are added.

SACKED - for home and bakery use.

BULK STORAGE - in a series of purifiers, reducing rolls and sifters.

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