HOW FLOUR IS MILLED

(A SIMPLIFIED DIAGRAM) **IT STARTS HERE...** - in a series of purifiers, reducing rolls and sifters. MAGNETIC SEPARATOR-iron or BARGE N broken wheat is sifted N PURIFIER steel articles stay SIFTER · through successive here. screens of increasing **ELEVATOR-storage** fineness. and care of wheat. RAIL Flour REDUCING ROLLS BRAN PRODUCT WASHER-STONER air currents and _____ **CONTROL-chemists** PURIFIER high speed rotors sieves separate bran inspect and classify circulate wheat and and classify particles JUU wheat, blending is water-stones are (or middlings). SIFTER often done at this removed. point. Bran and Shorts ****************** **REDUCING ROLLS-TEMPERING-water** SHORTS smooth rolls SEPARATORtoughens outer bran reduce coats for easier reciprocating middlings screens remove separation-softens into flour. stones, sticks and or mellows TEMPERING BINS other coarse and endosperm. Shorts PURIFIER fine materials. **CLEAR FLOUR BLENDING-types of** SIFTER wheat are blended to make specific flours. air **GERM ROLLS ASPIRATOR-** air air currents remove air Flour lighter impurities. A series of purifiers **ENTOLETER**reducing rolls and impact machine SIFTER sifters repeat breaks and removes GERM unsound wheat. the process. Flour **DISC SEPARATOR**barley, oats, cockle BLEACHING ENRICHING-and other foreign Second Second flour is thiamine. materials are ****** matured niacin, removed. GRINDING BIN _____ 222222 and color riboflavin neutralized and iron are PATENT FLOUR added. SACKED-BULK DELIVERY by rail bv SCOURER-beaters for home to bakeries... truck in screen cylinder BULK STORAGE and bakery FIRST BREAK-corrugated scour off impurities use. rolls break wheat into and roughage. coarse particles. -

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