HOW FLOUR IS MILLED

(A SIMPLIFIED DIAGRAM)

IT STARTS HERE...

BARGE
RAIL
TRUCK

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.

ASPILATOR-air currents remove lighter impurities.

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

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

FIRST BREAK-corrugated rolls break wheat into coarse particles.

GRINDING BIN

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

TEMPEERING BINS

BLANCHER-bleaches flour and neutralizes its color.

BULK STORAGE

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

ASPIRATOR-air currents remove lighter impurities.

BULK DELIVERY by truck, by rail

SHORTS
BRAN

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

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

SACKED—for home and bakery use.

BULK DELIVERY to bakeries...

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