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.

ASPIRATOR - 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.

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

IN A SERIES OF PURIFIERS, REDUCING ROLLS AND SIFTERS...

ENTOLETER - impact machine breaks and removes unsound wheat.

BLENDING - types of wheat are blended to make specific flours.

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

TEMPERING BINS - reducing rolls and sifters repeat the process.

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.

REDUCING ROLLS - smooth rolls reduce middlings into flour.

GERM ROLLS - flour is matured and color neutralized.

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

SACKED - for home and bakery use.

BULK DELIVERY - by truck and by rail to bakeries...

GERM - for enriching and bleaching.

CLEAR FLOUR - for enriching and bleaching.

PATENT FLOUR - for enriching and bleaching.

BULK STORAGE - for home and bakery use.

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

BLEACHING - flour is matured and color neutralized.

BULK DELIVERY - to bakeries...

BRAN - for enriching and bleaching.

SHORTS - for enriching and bleaching.

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