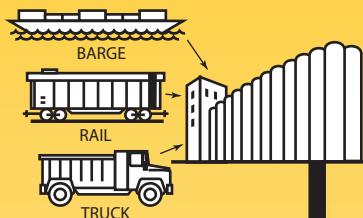


HOW FLOUR IS MILLED

(A SIMPLIFIED DIAGRAM)

IT STARTS HERE...

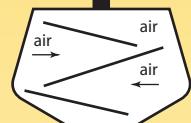


ELEVATOR-storage and care of wheat.

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



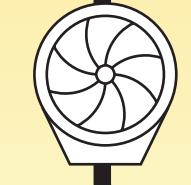
SEPARATOR-reciprocating screens remove stones, sticks and other coarse and fine materials.



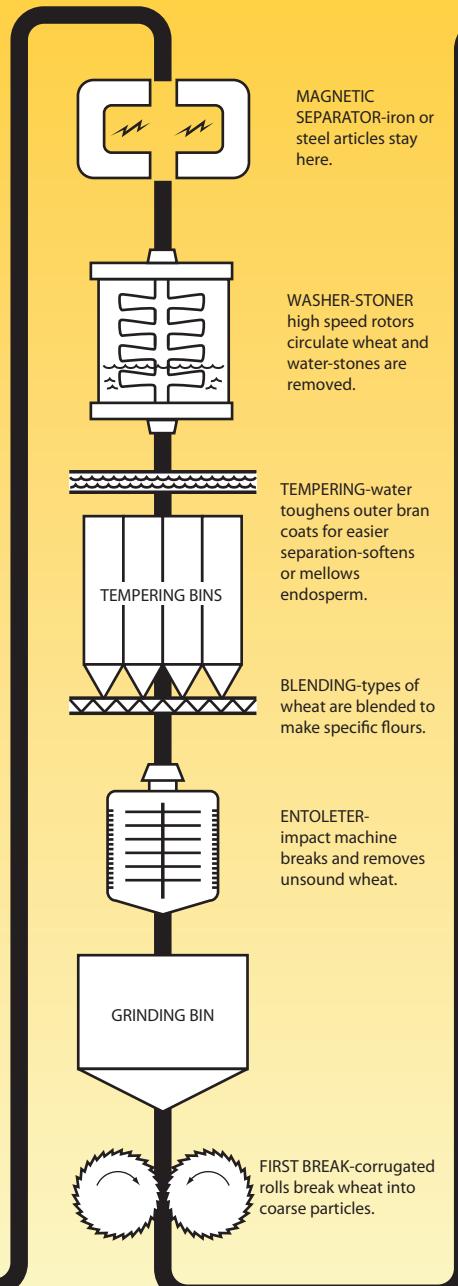
ASPIRATOR-air currents remove lighter impurities.



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



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



MAGNETIC SEPARATOR-iron or steel articles stay here.



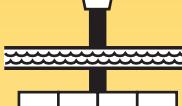
WASHER-STONER high speed rotors circulate wheat and water-stones are removed.



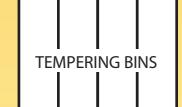
TEMPERING-water toughens outer bran coats for easier separation-softens or mellows endosperm.



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



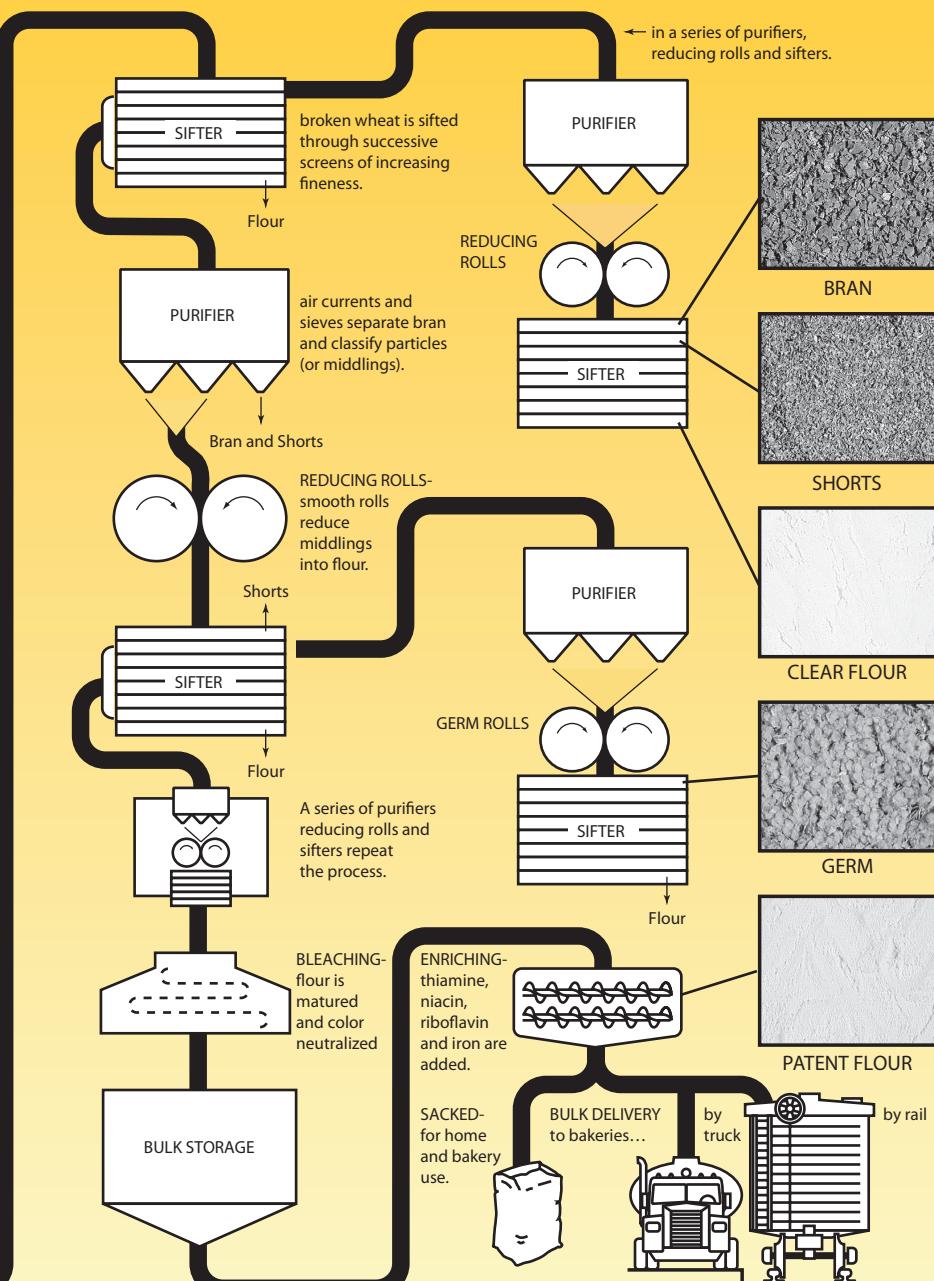
ENTOLETER-impact machine breaks and removes unsound wheat.



BLEACHING-flour is matured and color neutralized



BULK STORAGE



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