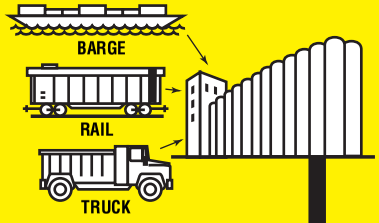
HOW FLOUR IS MILLED

(A SIMPLIFIED DIAGRAM)

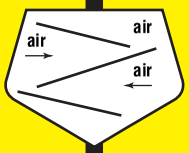
IT STARTS HERE...



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.

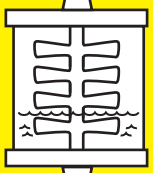


ASPIRATOR- air currents remove lighter impurities.

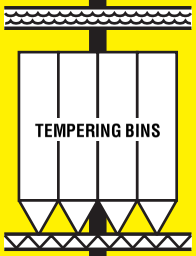
DISC SEPARATOR-barley, oats, cockle and other foreign materials are removed.

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.

FIRST BREAK-corrugated rolls break wheat into coarse particles.

← in a series of purifiers, reducing rolls and sifters.

broken wheat is sifted through successive screens of increasing fineness.

Flour

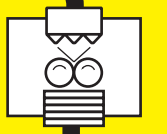
air currents and sieves separate bran and classify particles (or middlings).

Bran and Shorts

REDUCING ROLLS-smooth rolls reduce middlings into flour.

Shorts

Flour



A series of purifiers reducing rolls and sifters repeat the process.

BLEACHING-flour is matured and color neutralized

REDUCING ROLLS

GERM ROLLS

Flour

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

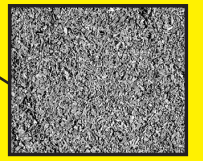
SACKED-for home and bakery use.

BULK DELIVERY to bakeries...

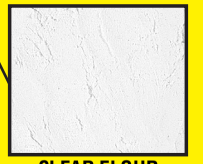
by truck

by rail

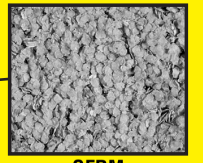
BRAN



SHORTS



CLEAR FLOUR



GERM

PATENT FLOUR

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