

THE MILLING PROCESS

STEP 1: Cleaning

Wheat kernels are passed through a series of screens, air currents and magnets to remove debris such as rocks, straw, dust and other foreign materials.

STEP 2: Tempering

The kernels are soaked in water. This toughens the outer bran layer and softens the inner endosperm, making the kernel easier to separate during milling.

STEP 3: Grinding

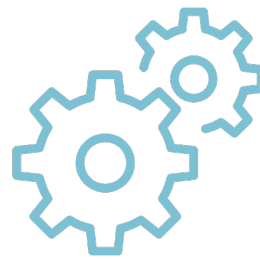
The wheat passes through a series of steel rollers that grind the kernels into smaller particles. After each pass, the material is sifted and separated. This process is repeated multiple times to gradually produce fine flour. The bran and germ are removed when producing refined flour.

STEP 4: Treatment

Depending on the type of flour, it may be bleached for a lighter color or enriched with vitamins and minerals. All approved treatments are regulated for safety by the U.S. Food and Drug Administration.

STEP 5: Packaging

Finished flour is packaged for distribution in a range of sizes, from small retail bags for consumers to larger quantities for commercial and industrial use.



THE FLOUR



Flour has been a staple ingredient for thousands of years. Milling is the simple process of turning wheat into flour, providing the link between the farmers in the field and the nutritious foods found on tables around the world. Different flour types are created through various milling, blending and processing methods to achieve delicious, nourishing foods.

PROCESSING TYPES



Refined Flour

Made from the endosperm of the wheat kernel.



Whole Wheat Flour

Made from the entire wheat kernel of red wheat varieties.



Enriched Flour

Refined flour with key nutrients (B Vitamins and iron) added back after milling.



White Whole Wheat Flour

Made from the entire wheat kernel of white wheat varieties.



Fortified Flour

Enriched flour with additional nutrients, such as folic acid, added at high levels.



Scan to learn more about wheat nutrition.

FLOUR TREATMENTS

Bleached Flour

Whitened using safe, regulated processes to improve color and consistency.

Unbleached Flour

Naturally ages and whitens over time.