



SIEMER

SPECIALTY INGREDIENTS

201 W. Main, Teutopolis, Illinois

(800) 826-1065

www.siemerspecialtyingredients.com





Heat Treatment Facility
Built – 2003

Applications

- Soups, Sauces, Gravies
- Coatings/Batter & Breading
- Low Microbial/Ready-to-eat
 - Natural Cake Flour
- Stabilized Wheat Germ & Bran



Soups, Sauces, & Gravies

- **Naturally Replace Dual Modified Food Starches**
- **Cost Effective**
- **Provides Stability**
 - Consistent Viscosity
 - Freeze/Thaw
 - High or Low pH (3.0-7.5)
 - Shear
- **Neutral Flavor**
- **Easy/Quick Dispersion**
- **Great Emulsifier**
- **Smooth Texture or Short Texture**



Coatings Batter & Breading

- **Naturally Replace Modified Food Starches**
- **Replace Standard Wheat Flour**
- **Improve Functionality**
 - Better adhesion to substrate
 - Longer hold times under heat lamps
 - Crisp to crunchy texture
- **Provides Stability**
 - Consistent Viscosity from crop to crop/batch to batch
 - Freeze/Thaw Stable
 - Shear Stable



Low Microbial/Ready to Eat

- **Perfect for applications where the flour could potentially be eaten raw.**
 - Cookie Dough Inclusion for Ice Cream
 - Refrigerated Cookie Dough
 - Seasoning Blends
- **Guaranteed Low Micro Result**
 - Standard Plate Count - <10,000 /g
 - Yeast - <200/g
 - Mold- <200 /g
 - E Coli <3 /g
 - Coliforms -<100/g
 - Salmonella - Negative



Natural Cake Flour

- **Natural alternative to Chlorinated Cake Flour**
 - Ingredient Declaration – ‘Wheat Flour’
- **Functionally equivalent to Bleached Flour**



Stabilized Germ & Bran

- **Shelf Stable Wheat Germ & Bran**
 - 9 months at ambient temperature
 - Pleasant Nutty Flavor
- **Great Source of:**
 - Fiber
 - Vitamin E
 - Protein
- **Create Whole Grain Products**
- **Stabilized Fine White Bran/Germ Blend**



Why Utilize Heat Treated Products?

- **All Natural (Non-Chemically Modified)**
- **Enhanced Functionality & Stability**
- **Domestic, Renewable Resource**
- **Potential Cost Savings**
- **Lower Microbial Presence for Food Safety**



Why Choose a Heat Treated Flour

- **HT flours offer multiple Functionalities & Stabilization Over Regular Flour**
 - HT flours can provide freeze/thaw stability
 - HT-flours can be used across a broad pH range (3.0-7.5) without breakdown
 - HT-flours have no strong cereal or grain flavor (bland)
 - HT-flours provide processing stability (retort, aseptic plus limited shear thinning)
 - HT-flours offer enhanced viscosity compared to conventional flours
 - HT-flours extend shelf-life beyond that of conventional flours
 - HT-flours can provide smooth, creamy textures through prolonged heating
- **HT-flour can replace chlorinated Cake flours**



Product Portfolio

- **Low Microbial**
 - HT 2000 (Low Protein)
 - HT 10,000 (Hi Protein)
- **Starch Replacement**
 - HT 8500 (Smooth Texture)
 - HT 3000 (Short Texture/Gel-like)
- **Coatings**
 - HT 3500 (Superior replacement to Standard Flour)
 - HT 9000 (Superior replacement to Standard Flour)
- **Natural Cake Flour**
 - HT 8200 (Natural alternative to Chlorinated Wheat Flour)
- **Nutritional Products**
 - Stabilized Wheat Germ (6-9 month shelf life)
 - Stabilized Red or White Bran (Can source either variety)
 - Stabilized Whole Red Wheat Flour (6-9 month shelf life)
 - Stabilized Whole White Wheat Flour (6-9 month shelf life)





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Natural, Functional Ingredients

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Contact Us

Send Us Inquiry

Ingredients

- ☑ Improved Food Coatings
 - ☑ Batter
 - ☑ Breading
- ☑ Modified Starch Replacement
 - ☑ Soups, Sauces & Gravies
 - ☑ Batters/Coatings
- ☑ Nutritional Products
 - ☑ Stabilized Wheat Germ
 - ☑ Stabilized Wheat Bran
 - ☑ Stabilized Whole Wheat Flour
- ☑ Low Microbial Flour
 - ☑ Enzyme Deactivated Wheat Flour
 - ☑ Sterilized Wheat Flour
- ☑ Flavor Enhancement Products
- ☑ Natural Cakes
- ☑ Extended Shelf-Life
- ☑ Ready-to-eat/Food Safety

Movie



MISSION STATEMENT...

Core Purpose

Through personal professionalism, we deliver best-value food products to improve the quality of life.

Core Values

We work with exceptional people to create satisfying relationships through respect, trust, and responsibility (RTR). We strengthen these relationships through continuous improvement and a commitment to excellence.



Browse our site and get more information on heat treated flour, natural baked goods, heat-treated wheat flour, all natural baked goods, alternative to bleaching, cost effective ingredient replacement, pill forming and natural ingredients.

Improve texture and hold time



Flavor Enhancement



White Bran/Germ Blend



Contact Us

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