

The process of preparing and milling the wheat kernel into flour is quite complicated and a number of the steps – through rolls and sifters – are repeated to obtain the desired texture. The following diagram and description summarizes the process.

**Preparing the wheat** – the wheat comes from the grain elevators and is weighed, inspected and graded

**Cleaning the wheat** – stones, dirt, metals and other foreign seeds are removed from the wheat

**Tempering the wheat** – the wheat is soaked in water to make it easier to remove the outer bran layer

**Gristing wheat** – different wheat is mixed to create a specific kind of flour (e.g., with different protein levels)

**Wheat enters the break rollers** – the break rollers split the kernel into the three parts – the endosperm, germ and bran

**Sifting the parts** – the parts are separated based on size through different sifters (in some mills the parts are not separated but kept together)

**Each part enters the reduction rollers** – the rollers grind the parts to make them smaller and smaller

**End products** – wheat germ, white flour and wheat bran are formed

**Blending back** – the three parts are blended back together in different amounts to create different flour products; for example, white flour and wheat bran blended together in different amounts will create 60% or 100% whole wheat flour

**Enriching and fortifying white flour** – vitamins and minerals are added to the white flour

**Packaging or bulk distribution** – the flour is packaged in small bags for grocery stores or large bags for some bakeries, or for large bakeries the flour is put into a truck for bulk delivery

