



IAOM MUSCAT 2007

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OPTIMAL WHEAT TEMPERING

It's all about water and time or managing wheat conditioning for optimal grinding. Conditioning or tempering wheat as it is called in some parts of the world, is an important consideration in preparing wheat for the milling process. This aspect of the process is very often underestimated in the industry.

This presentation will introduce proper rules in wheat preparation management and the effects of the milling process if the wheat is not in its optimized conditions when reaching First break.

Results of experiments conducted by France Export Cereals on French wheats in the last two years will be presented and changes in extraction and stream flour ash content will be presented to highlight changes in milling conditions, extraction and total flour ash content.

For this two factors where considered:

- How much water should be added to the wheat?
- How long should the wheat lie after damping before optimum milling performance can be obtained?

Over and under conditioning of wheat is also considered and the effect on the milling system addressed. The impact on technological and financial issues will be highlighted and discussed in order to allow for optimized production management.

Wheat tempering is always considered as an easy part of the process by millers. It is all about water and time to create optimal wheat condition to first break and allow the miller to reach high performance out of its French wheat.