

GRAIN MILLS

Grain mills are used to grind grains, such as wheat, rice, corn, or barley, into flour or meal and also used for centuries to process grains into food products

- The basic function is to crush the grains and break them down into smaller particles.
- Commonly used by bakers, chefs, and home cooks who want to make their own flour for baking or cooking.



Working Principle

1. Cleaning

- Grain milling involves removing impurities such as dirt, stones, and metal fragments from the grains.

2. Conditioning

- Conditioned to optimize their moisture content and improve their pliability and done by adding water to the grains and allowing them to rest for a period of time.

3. Grinding

- The conditioned grains are then ground into flour, meal, or other products using a variety of milling equipment, such as roller mills, hammer mills, and stone mills.

4. Sifting

- Sifted to separate the different grades of flour or meal.