



Report on Vienna Bread

By E N Horsford

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1875 Excerpt: .to the next grits, or to be separately ground. Grits flour, Grits flour, flour III. pollards flour. Hulls grits. Second middlings--flour. Second grinding. Best middlings flour. The best middlings flour is about 25 per cent, of the wheat. The remaining flour is about 50 per cent., not so rich in gluten, but of excellent quality. 125. High Milling.--In the process of high milling, it will be remembered that in the step by step reduction of the grain, starting with the pointed kernels, we have with each.grinding three products: coarse fragments, with much bran attached, less coarse fragments, with less bran attached; and minute fragments, with little or no bran attached. These are separated from each other by the sifting and purifying machines. Each of the several products is again subjected to grinding, and the product in each case again sorted into grades, and so on, until...



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