**Wheat Wet Milling**

**Wet Milling**
Wheat protein (gluten) must be matured early on in the process. The traditional batter process is sensitive to gluten quality and we prefer to mature the gluten safer while still in flour suspension.

**Decanters**
Decanters are particularly useful due to the nature of gluten:

- 3-phase fractioning
- Water clarification
- A-starch recovery
- B-starch concentration

**Tricanter**
Wheat flour and warm water is fed into a 3-phase decanter where it is separated into three streams:

- A-starch and Fiber
- Gluten and B-starch
- Pentosanes

**Gluten**
The gluten stream is matured in a holding cell. The gluten is agglomerated, screened off, washed and dried. Dried vital gluten is a most valuable outlet.

**A-starch**
The A-starch stream is separated on centrifugal screens and the starch washed on hydrocyclones.

**B-starch**
The B-starch from the gluten stream is washed and concentrated on decanter.

**Animal Feed**
Fibers from starch and gluten washings are dewatered and mixed with the pentosanes and various feed fractions, dried in a tube bundle dryer, milled and pelletized.

**Applications**

**Dried Native Starch**
Unlike other crops, only a minor amount of wheat starch is dried and used as is.

**Sweeteners**
The vast majority is hydrolyzed and used as starch sweetener in one form or another.

**Modified Starch**
Another common outlet is as modified starches for food or technical applications such as cationic starch for the paper industry.