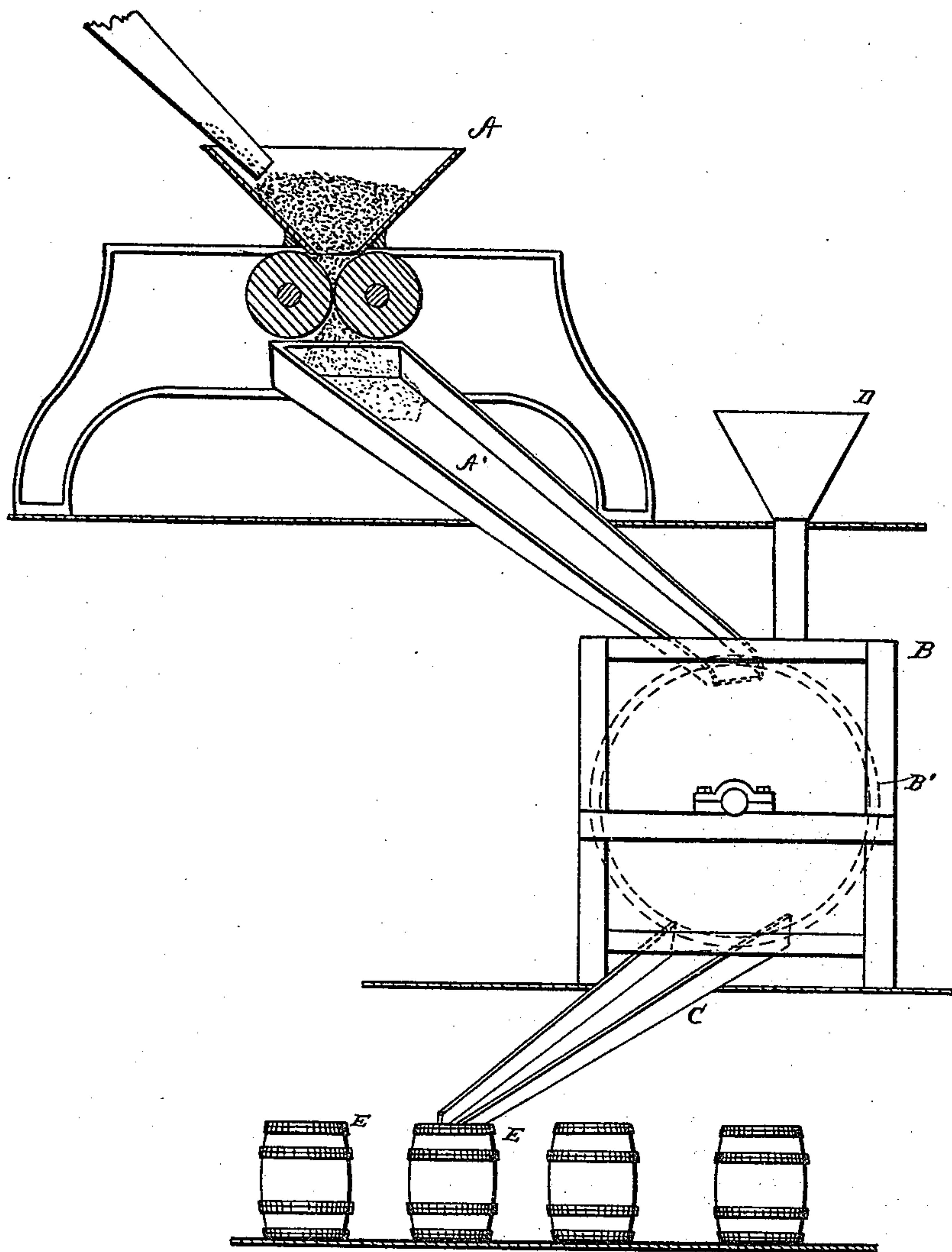


(No Model.)

H. TUNTE.
PROCESS OF MANUFACTURING FLOUR.

No. 440,975.

Patented Nov. 18, 1890.



Witnesses.
W. R. Edelen.
Edelen

Inventor.
Henry Tunte.
By *Leggett & Leggett*
Attys

UNITED STATES PATENT OFFICE.

HENRY TUNTE, OF CLEVELAND, OHIO.

PROCESS OF MANUFACTURING FLOUR.

SPECIFICATION forming part of Letters Patent No. 440,975, dated November 18, 1890.

Application filed April 21, 1890. Serial No. 348,904. (No model.)

To all whom it may concern:

Be it known that I, HENRY TUNTE, of Cleveland, in the county of Cuyahoga and State of Ohio, have invented a certain new and useful
5 Improved Process of Manufacturing Flour; and I do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it pertains to make and use
10 the same.

My invention relates to an improved process of manufacturing flour; and it consists, essentially, first, in reducing the grain and eliminating therefrom the germ element by
15 any known means, and, second, incorporating in the product a small percentage of sugar to supply saccharine in place of that removed with the germ element. The presence of the germ element in flour deteriorates the latter
20 and makes it of dark color, and is of no benefit whatever, except that it furnishes saccharine—an essential element in generating carbonic-acid gas for raising the dough; also, the germ element, if left in the flour, is likely to
25 ferment, especially in warm damp weather, or if exposed at all to moisture. Hence there is great risk in shipping such flour to foreign countries and in storing it in low latitude subject to humid atmosphere. The elimination
30 then of the germ element renders the flour light-colored and safe for shipment and storing, and the addition of a small percentage of

sugar—say two per cent., more or less—thoroughly incorporated in the flour furnishes the necessary saccharine, so that my improved
35 flour has all the essential elements for the purposes of food.

In the drawing accompanying this specification an appropriate apparatus is shown for carrying my process into successful operation.
40

A represents a hopper into which flour is fed, and A' is a chute over which the flour passes in its descent to the mixer B'.

D is another hopper mounted on frame B, into which a quantity of sugar is placed and
45 from which it is fed simultaneously with the flour. After being mixed in proper quantities the resulting mixture or product is conveyed through trough C into barrels E, or other suitable receptacles.
50

What I claim is—

The process herein described of manufacturing flour, and consisting, essentially, first, in reducing the grain and eliminating therefrom the germ element, and, second, incorporating a small percentage of sugar in the product, substantially as set forth.
55

In testimony whereof I sign this specification, in the presence of two witnesses, this 12th day of April, 1890.

HENRY TUNTE.

Witnesses:

C. H. DORER,
WILL B. SAGE.