

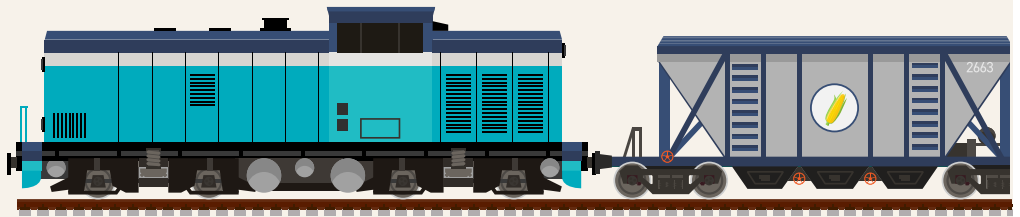
How breakfast cereal is made

It all starts with cereal crops such as corn grits harvested from the field.

1. Transport and Milling



Corn is grown on a farm. When it is mature it is harvested, and then sent to be milled into grits. One corn kernel produces one grit that eventually becomes a corn flake.



2. Flavouring

Malt, sugar and salt are blended to make a mixture for flavouring the corn grits.



3. Cooking

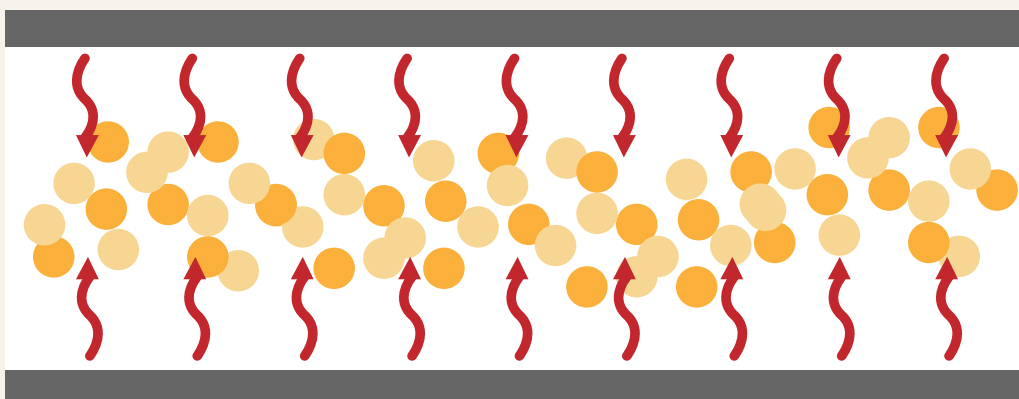
The grits are funnelled into giant stainless steel cookers. The flavouring mixture is added to the grits along with vitamins and minerals then cooked under steam pressure.



4. Drying and Tempering

The cooked, steaming grits are dried by currents of hot air for several hours to reduce the moisture content.

Dried grits are tempered until the moisture evens out and they are ready for the next stage.



5.

Flaking

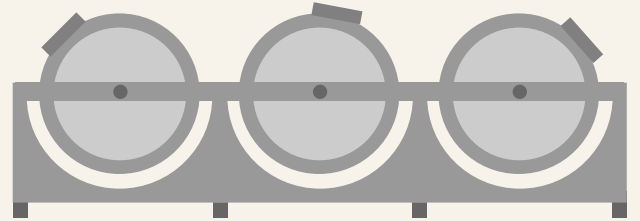


Heavy flaking mill rollers press the flavoured grits into flakes.

6.

Toasting

The grits are tumble-roasted in giant rotary ovens at high temperatures to a rich golden colour that creates a desired flavour and crispness. For some cereals, a mixture of fruit and nuts may be added after the grits have left the oven.



7.

Checking quality

Every stage in processing including the final packaging step is checked and controlled to maintain the highest quality in the flakes.



8.

Packaging

The correct amount of oven-fresh flakes is automatically weighed into a moisture-resistant liner which is heat-sealed to form a bag. The bag is then packed into a carton box which is sealed and date coded.

