

The International Milling Industry July 28, 2023

Roy Loepp VP – Plant Operations/Quality – Seaboard Overseas

My Goals for You Today

To appreciate that:

- 1. Your skills are highly valuable here and globally. You need never worry how to earn a living.
- 2. The industry is very similar globally, just slightly different aspects of the business process to manage
- 3. If you do your job better, people eat/live better
- 4. Learn a thing or two



Our standing amongst the majors

US Flour Milling Companies in cwt/24 hrs

Ardent Mills 1. 496,800 2. ADM Milling 285,900 Seaboard (non US) 183,167 Plus 62,600 Feed and 27,901 dry corn = 273,667 cwt/24hr Grain Craft 3 169,699 Miller Milling 94,600 4. 5. **Bay State** 91,972 **General Mills** 80,500 6. 52,500 7. N. Dakota Mill & Elev

Source – Grain and Milling Annual, Sosland Publishing

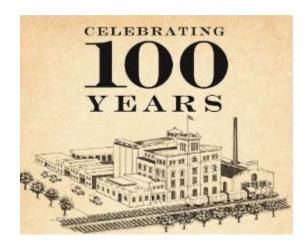




105 Years Ago....



Left to right: Jack S. Miller, general superintendent, U.S. and overaeas operations, Seaboard Allied Milling Corp.; Cyril P. Foray, minister of external affairs, Sierra Leone; Victor C. Studley, vice-president and head of the International department, Commerce Trust Co.; John Akar, Sierra Leone's ambassador to the United States; Don Alexander, assistant vice-president in the International department of Commerce Trust; James H. Linn, vice-president of Commerce Trust; Tinga Seisay, consulate general of Sierra Leone in New York, and Clark A. Ridpath, mayor pro tem of Kansas City.





- 1918: Seaboard Flour purchased its first manufacturing asset a flour mill in Atchison, KS followed by the Imperial Brewing Company in 1919
- 1966: First overseas venture in Ecuador, followed by Sierra Leone immediately after, followed by Nigeria, followed by...
- 1981: Headquarters moved to Merriam, KS
- 1982: Sold domestic flour mills to Cargill, Inc. (now part of Ardent)

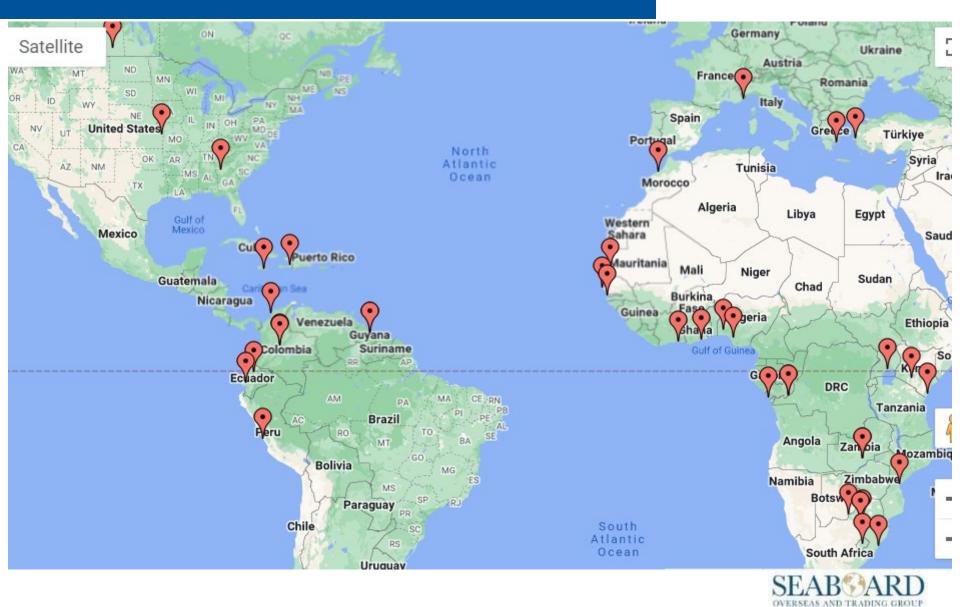


FOR THE

318 - 319

KANSAS CITY U. S. A.

LOCATIONS



Similarities with millers

"It's the wheat!"





Receiving, storage, blending

- Instead of 25T lots, 5,000T lots (and more)
- No wheat reception for weeks, then several days of continuous discharge.
- Wheat and wheat selection is REALLY not the same from year to year and season to season. Frequent and extreme grist changes are possible.







MAIZE GRAIN SPECIFICATION (EAS 2:2017)

	Specification (max)Grade 1	Specification (max)Grade 2
Physical characteristics	specification (max)orace i	specification (max) or doe
Moisture content(MC)	13.5% (Max)	12 50(() ()
Foreign matter (includes sand, earth & stones)(FM) Filth	0.5% (Max)	13.5%(Max)
Inorganis Mars. In an	0.1%(Max)	1.0%(Max)
Inorganic Matter(IM))	0.25%(Max)	0.1%(Max)
Broken grains(BG)		0.5%(Max)
Pest damaged grains(PD)	2% (max)	4.0%(Max)
Discolored grains(DG)	1.0%(Max)	3% (Max)
Other Colored Grains (OC)	1.5%(Max)	2.0%(Max)
Contract Contract Orains (OC)	2.0% (Max)	
Other Edible Grains (OEG)		2.0% (Max)
Toxic/Noxious Weeds Seeds (T/NWS)	Absent	Absent
The seeds weeds seeds (T/NWS)	Absent	
Foreign Odours (FO)		Absent
Rotten and diseased grains(RD)	Absent	Absent
mmature & Shrivelled grains(ISG)	1.0% (Max)	
ive Pests	1.0% (Max)	2.0% (Max)
ther Injurious Substances	Absent	2.0% (Max)
atal defection Contractor	Absent	Absent
otal defective Grains(TDG)	5.0%(Max)	Absent
	J. O PO(MAX)	9.0%(Max)
ouldy grains	Absent	
	Absent	Absent
latoxin (total)	10.11	Absent
	10ppb(max)	10
	5ppb(max)	10ppb(max)
1	2 ppm(max)	5ppb(max)
		2 ppm(max)

Locally grown grain

- 50kg lots
- Massive handling requirements
- Local grading schemes put into place
- No knowledge at the farm level wether Aflatoxin (or other mycotixins) may be an issue
- Tremendous opportunity near to harvest to capture a much lower price (basis) level.



The size of global trade

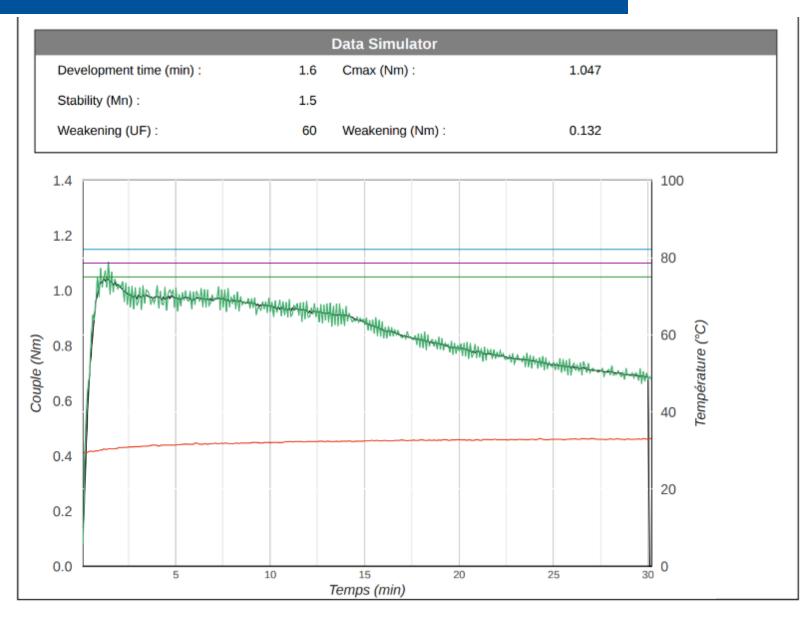
World Wheat Supply and Use 1/ (Cont'd.) (Million Metric Tons)

2023/24 Proj.		Beginning Stocks	Production	Imports	Domestic Feed	Domestic Total 2/	Exports	Ending Stocks
World 3/	Jun	266.66	800.19	209.54	154.79	796.14	212.62	270.71
	Jul	269.31	796.67	207.96	157.13	799.45	211.62	266.53
World Less China	Jun	127.08	660.19	197.54	120.79	645.14	211.72	131.03
	Jul	130.28	656.67	195.96	121.13	646.45	210.72	129.40
United States	Jun	16.28	45.32	3.67	1.91	30.26	19.73	15.28
	Jul	15.79	47.33	3.54	2.45	30.81	19.73	16.12

- USA consumes 30mm MT of wheat annually (3.8% of global production)
- The globe exports 212mm MT annually (7 times the US industry's volume moving trans-ocean)



Can you make bread from this?





Can you make bread from this?

- 11% French wheat (dry basis) is the same as 9.7% protein on a 12% mb
- French wheat commonly known as "soft" wheat. However, nothing breaks so softly as SRW.
- Europeans know "soft" wheat as bread wheat. "Hard" wheat is Durum (blé dur) in French
- NOTHING compares to SRW in terms of milling and rheology
- "Feed wheat"? In some countries, farmers grow "feed wheat" specifically for feeding, replacing corn.
 SOMETIMES, you can incorporate into human food (would be US #1 aside from official bread-baking properties)

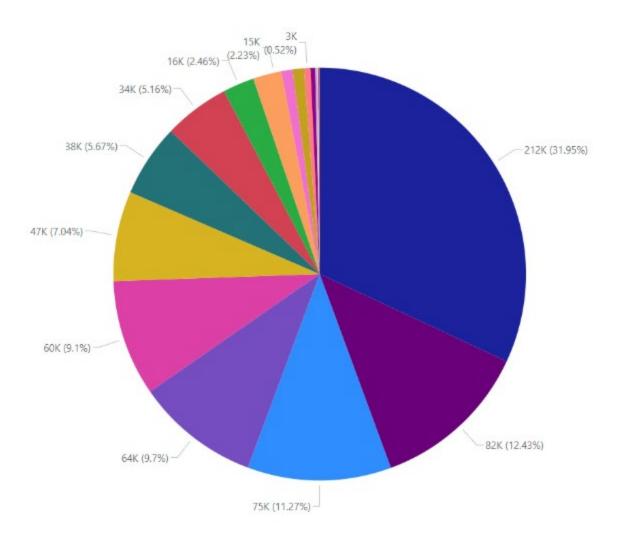


Relative wheat hardness

Variety	Break Flour Extraction	German 14	19.4
Australian Std White	14.6	Kazakh	19.5
Australian Premium White	15.6	German 12.0	19.8
Zambian	15.7	German 13.0	20.4
Australian Hard	16.0	Lithuanian	20.8
Uruguayan	16.4	Australian Soft	21.0
HWW	17.1	Argentine 12.0	21.4
CWHWS	17.9	Brazilian	22.4
Australian Noodle	18.0	Swedish	22.8
Latvian	18.2	CWSWS	23.0
DNS	18.3	Ukrainian	23.0
CWRS	18.3	Russian	23.6
Argentine 12.5	18.7	French	24.1
Chinese	19.0	Czech	26.2
HRW	19.1	Romanian	28.0
Argentine 14.0	19.1	SRW	29.2



2023 Wheat Origination

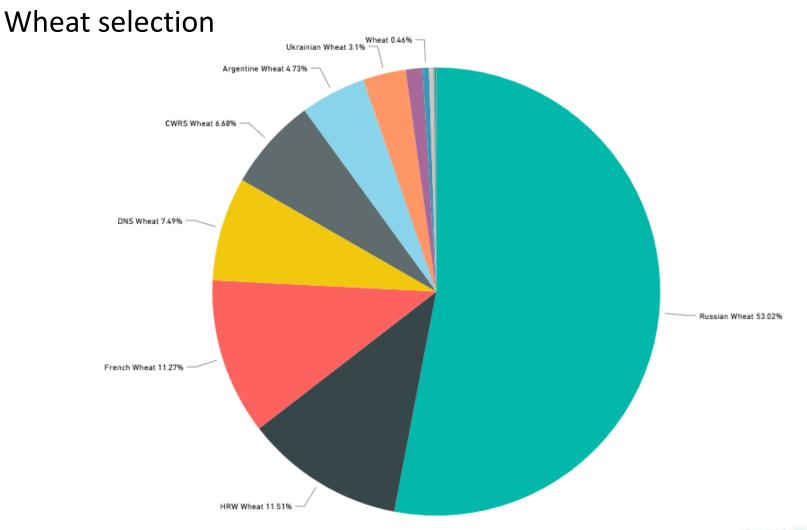


RM Sub Group

- French Wheat
- Lithuanian Wheat
- Polish Wheat
- Zambian Wheat
- Latvian Wheat
- Wheat
- DNS Wheat
- Russian Wheat
- CWRS Wheat
- Soft Red Winter
- HRW Wheat
- German Wheat
- South African Wheat
- Imported Wheat
- US NS DNS
- Argentine Wheat
- Nigerian Wheat
- SRW Wheat
- Maize
- Wheat Bran
- CESRW Wheat
- Unknown



2021 Wheat Origination





Bakers too are similar

"It's the flour!"



Flour Formulas unique per product/grist

PRODUCT	ENZYME/ IMPROVER	DOSING RATE (ppm)	
KPB	Powerzyme Premium BF	2.70 ppm	
	Enzyme Alpha (AIT)	300 ppm	
PREMIUM	Technic APN 250 (AIT)	300 ppm	
and the second	SBF Flourzyme	300ppm	
KPB	Powerzume premium BF	200ppm	
SIMPLIFINE	Enzyme Alpha (Ait)	200ppm	
	Technic APN 250 (Ait)	200 ppm	
3 OTC	SBF Flourzyme	200 ppm	
	EN 106	150 ppm	
HOME BAKING FLOUI	Enzume HBE-90	100 epm	
	Enzyme HBF-2	100000	

#	ACTIONS - WK 24th TO 30th APR 2023.	ШНО	WHEN
1	Print all SOPs-updated for both Labs.	JOY	20.04.
-	Ensure all boards; 6K & AM boards are up-to-date.	407	28.04.2
3	Gemba walk to check GMP Status.	TEAM	DAILY
4	Ensure gangways are not blocked - clear all items.		28.04.2
5	Organise all labs including the old lab.	TEAM	27.04-2
6	Update the gallery \$ ensure all policies are displayed	URSILLA	28.04.2
7	Dispose all expired retained samples i.e. APR.	TEAM	30.04.2
8	Monitor waste management 3 waste segregation.	DIANA	28.04.2
9	Provide acetone to clean date-code ink on floors 3 machine surfaces.	TERRY	28.04.2
	4 5 5 7 8	 Print all SOPs - updated for both Labs. 2 Ensure all boards; 6K 3 AM boards are up-to-date. 3 Gemba walk to check GMP Status. 4 Ensure gangways are not blocked - clear all items. 5 Organise all labs including the old lab. 6 Update the gallery 3 ensure all policies are displayed. 7 Dispose all expired retained samples i.e APR. 	 Print all SOPs - updated for both Labs. 2 Ensure all boards; 6K 3 AM boards are up-to-date. 3 Gemba walk to check GMP Status. 4 Ensure gangways are not blocked - clear all items. 5 Organise all labs including the old lab. 6 Update the gallery 3 ensure all policies are displayed. 9 Update the gallery 3 ensure all policies are displayed. 9 Update the gallery 3 ensure all policies are displayed. 9 Dispose all expired retained samples i.e APR. 9 Monitor waste management 3 waste segregation.

Flour specifications

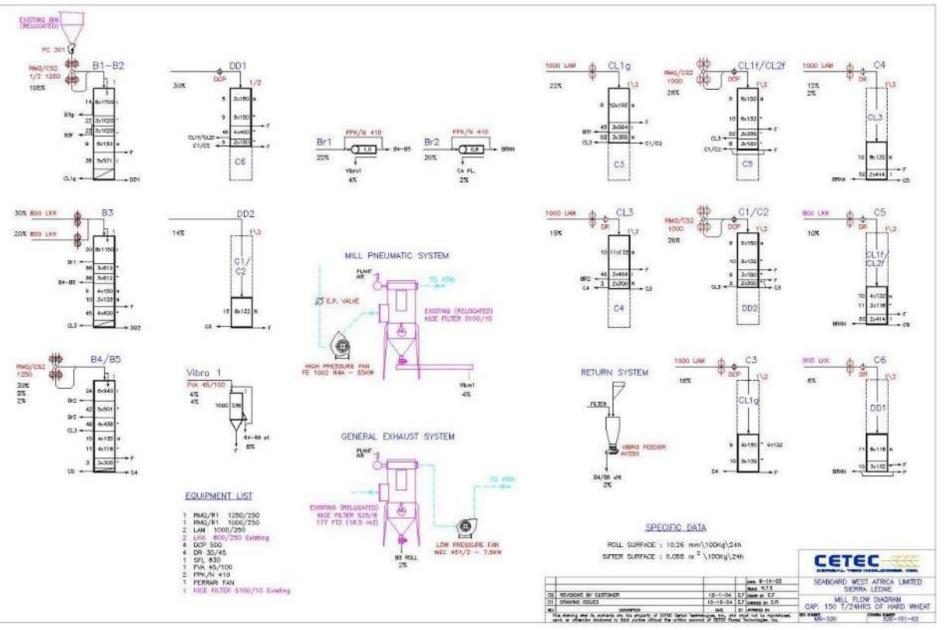
- No "specification" given from sales (from client) to the mill to produce x protein with y farinograph stability and z ash.
- We can produce almost whatever we want BUT it has to work
- We typically try to blend two wheats for a given product higher and lower protein – which reduces our risk and lessens the severity of grist changes
- State norms often govern flour quality, but ranges are extreme other than moisture (usually 14%). Norms on fortification are often ignored by most in the market as they can shave \$1-2/Ton off their production cost.
- Ash can easily go to 0.58% (14% moisture basis) or 0.68% on a dry basis
- As a miller, one wears a tech service hat too



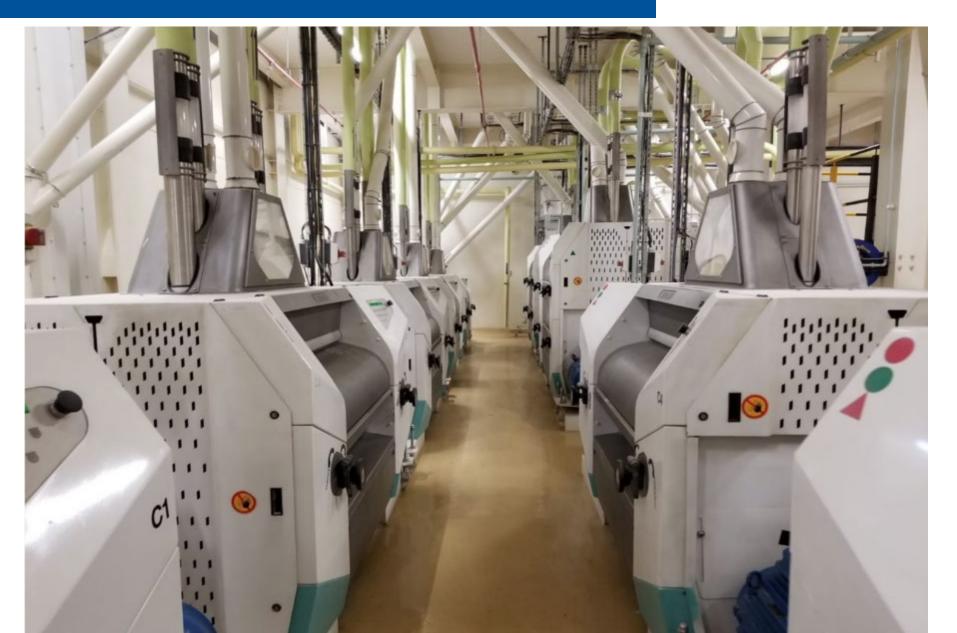
Similarity – very attractive bread



Flow Diagram – what's different?



Rollermills on ground level



Compact height

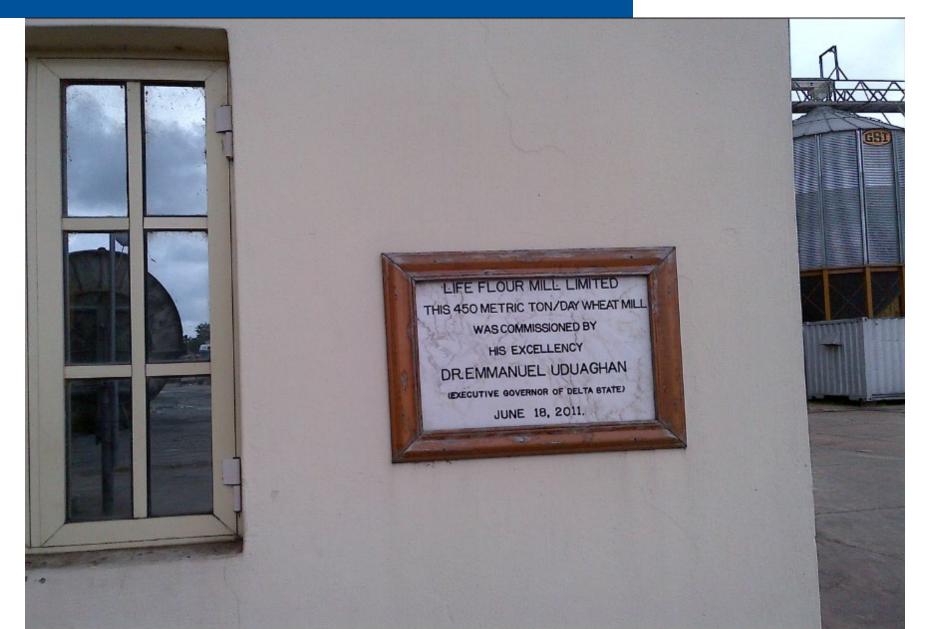


Construction differences

- No "winter"
- No slip-form contractors
- Mills near ports often have soggy land surrounding (necessitating more civil works for heavy buildings)
- Other mills (Haiti) near water but on very solid rock. Unfortunately, the rock moves once a century.



Politically Impactful



Political/economic environment

- Food reserves are a critical need for so many countries globally
- Local manufacturing brings local jobs
- Import tariffs bring more cost to people (food becomes more expensive) but supply disruptions (aka riots and civil unrest) are less common
- Flour is a basic and important foodstuff subsidies paid (theoretically) by governments in exchange for a cap on prices



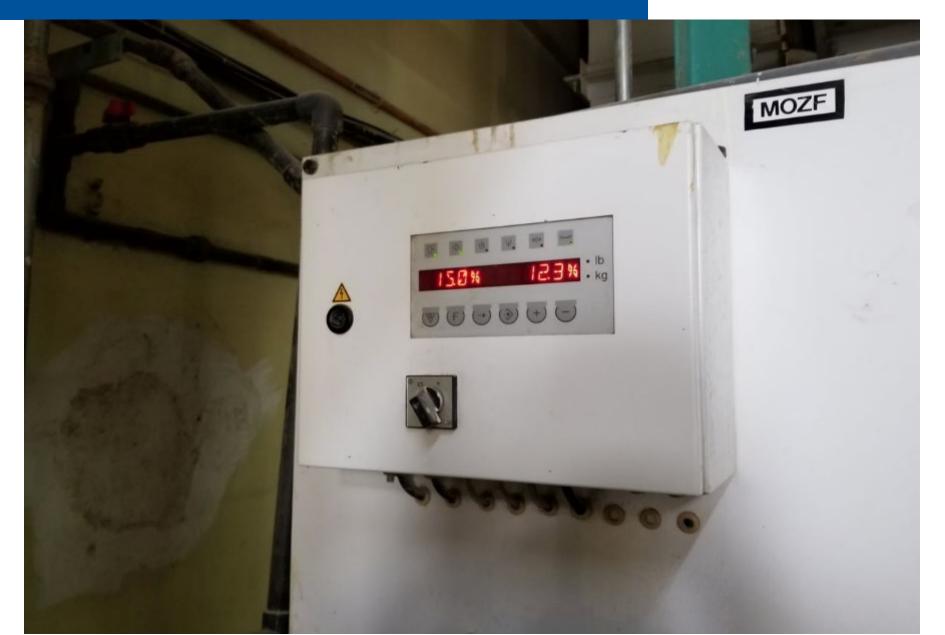
Electricity – Argh!

Power

- Some affiliates produce some/all of their own electric power
- Interruptions frequent
- Public power (state companies) much cheaper BUT...



Propensity to run the mill "easier"

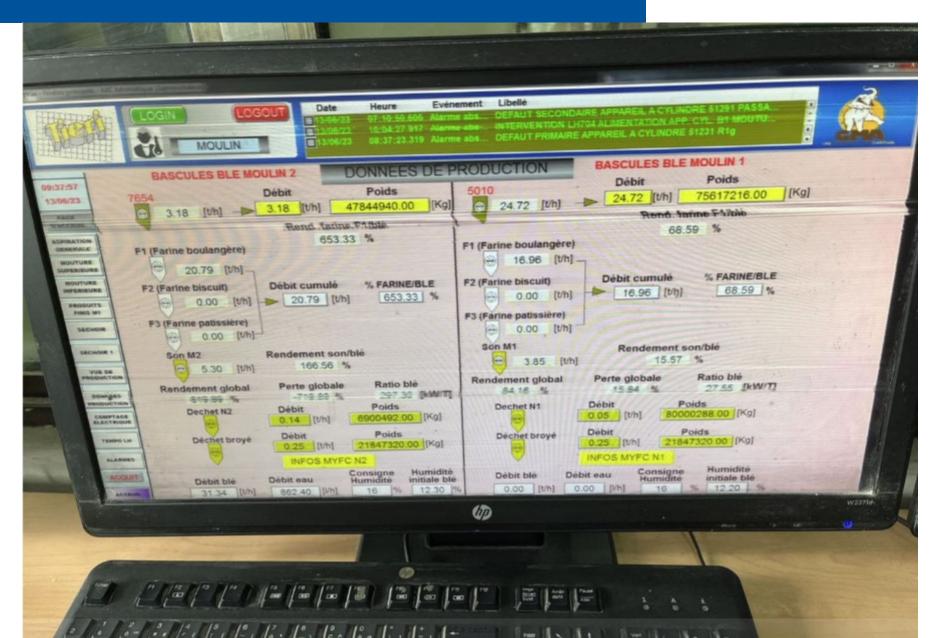


"Creative" solutions





Automation now similar (mostly Siemens)



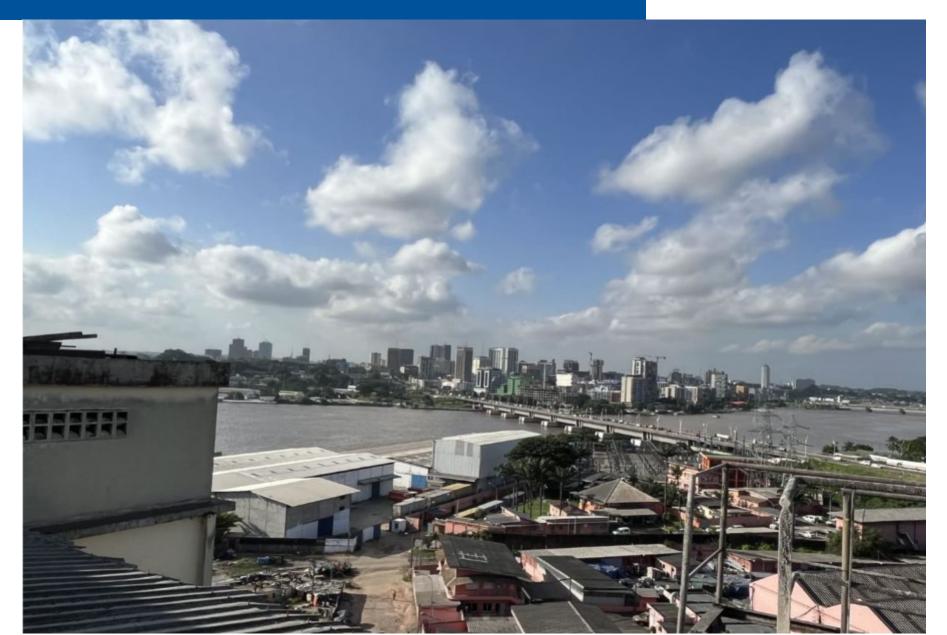
Break Release

Immediate tendency for overgrinding to push extraction (they think)

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1				ISI IVITIS	12	
	BI MELSI LEFT RIGHT			HEFT PIGHT		
	40	PT F	139	134	187.5	
	TEROVEND	138		83.2	112	
	1	85	11-1-2	2172	249.5	
	TOTALS	223.4	308.2	62	62.6	
	I BELEAST	61.0	012			
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	7070-3	256.0	52.0	41.5	45.0	
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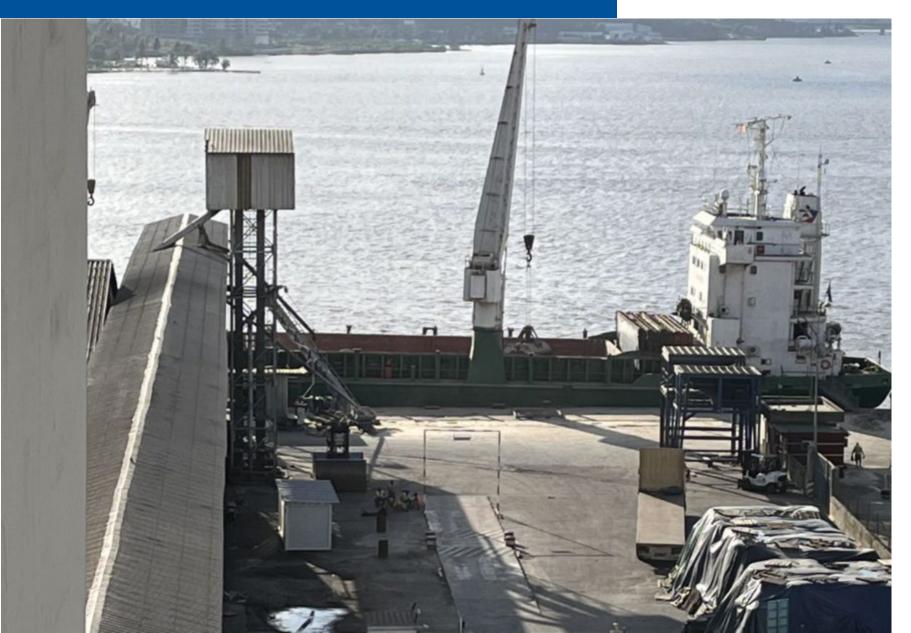
Locations in the middle of the city



Bran/red dog handling (bags)



... or bran pellets loaded on ship



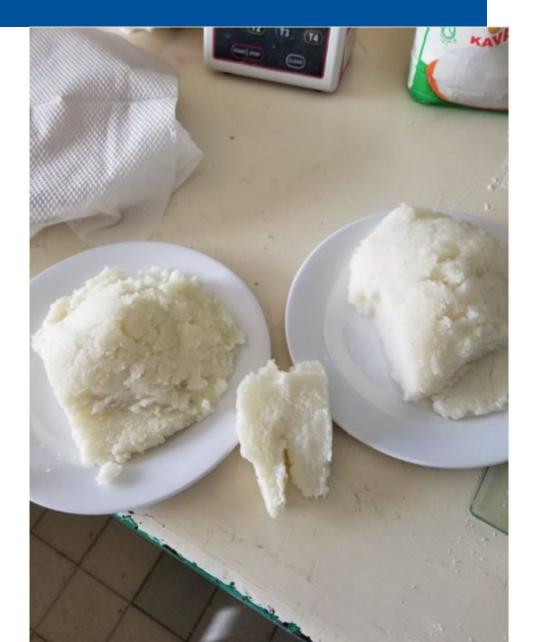
Similarity – Competitive market



But different consumer products



Maize "Ugali" or "Tshima" or "Mealie Pop" or "fufu"





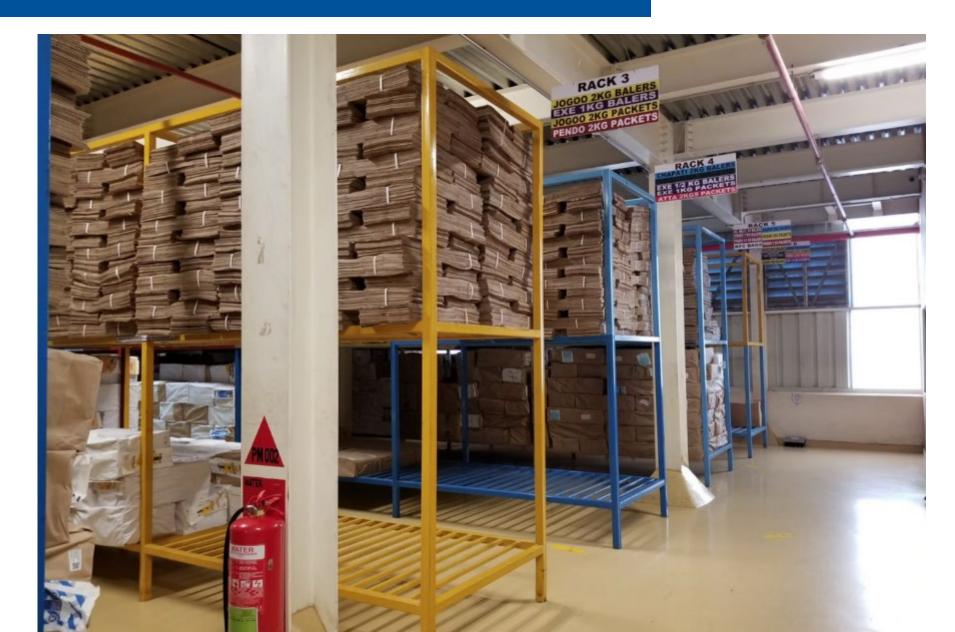
Locally grown commodities – in bags!



Modern packaging



Highly ordered systems (sometimes)



Visual Management



Don't drink the water



Roll corrugating (fluting) in house



Evoloving Industries (aqua feeds)

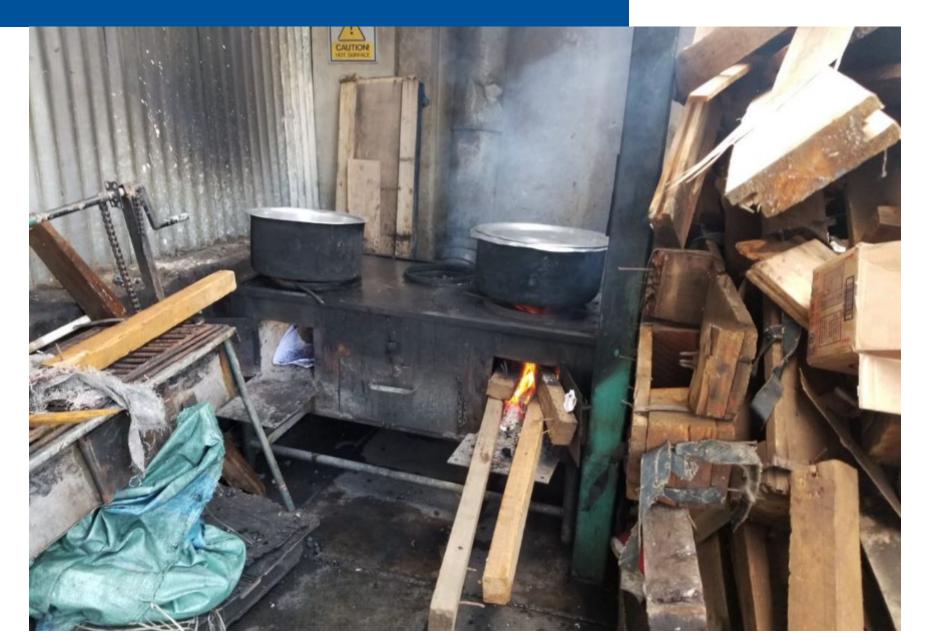




Epoxy over wood? I'll let you know.



One daily square meal (from cheap fuel)



Other unique qualities with companies abroad

- Expatriate senior staff Managing Director, Financial, Operations, endless need to keep retraining "the bosses"
- Propensity to use endless "casual" day labor
- Very high (or low) power costs
- Lead time for spares months unless by air freight
- Regulatory environment
- Newer mills oldest line in the group built in 1954, many since 2000
- JIT (Almost Too Late) planning for grain still requires 4 months' advance work, or you will either grind out or choke on excess inventory



Yet as people, we're the same

- Our skills as millers infinitely transferrable
- Opportunities tend to be more pronounced people working much more on an "island"
- Extraction still the most important aspect (probably more important) for manufacturing success. Results of discipline and repeating the mundane are magnified
- One never loses the thrill of putting a massive machine under your submission and making it run better.





THANK YOU!

