

Deseret Mill and Pasta Fact Sheet

THE CHURCH OF
JESUS CHRIST
OF LATTER-DAY SAINTS

Welfare Services

General Facts

Grain Silos

34 bins holding 16 million pounds of wheat (270,000 bushels)

Mill

Processes 200,000 pounds of grain in 24 hours (hard red wheat, soft white wheat, and durum wheat, which supplies semolina for the pasta plant)

Mix Plant

An automated system that mixes pancake mix and chocolate and yellow cake mix in 1,500-pound batches

Packaging Lines

Five different lines producing packages from 3 ounces to 10 pounds, 25-pound bags, and #10 cans. The lines are:

1. Powder Line
white and whole wheat flour, chocolate and yellow cake mix, pancake mix, and gravy mix
2. Granular Product Line
potato pearls, granola, creamy wheat, rolled oats, rice, and pinto beans
3. 25-Pound Flour Line
white flour, bakery flour, and whole wheat flour for bakery and home storage centers
4. 25-Pound Wheat Line
hard red wheat and hard white wheat for home storage centers
5. Prepackaged Food Line
packaged food in #10 cans for long-term storage. Products include red and white wheat; white flour; rice; pinto, black, white, and refried beans; regular and quick oats; potato flakes; sugar; apple slices; macaroni; spaghetti bites; dried carrots; and onions.

Pasta Plant

Semolina from the mill is held in four bins and supplies the raw product for three pasta processing lines (long goods, short goods, and macaroni and cheese). The pasta plant is a continuous-flow design, beginning at extrusion of products and ending with automated packaging equipment. Also included in the design is the capacity for 16 to 20 hours of storage for finished products. The plant operates on 24-hour shifts.

1. Long Goods Line
Produces spaghetti at a rate of 1700 pounds per hour. Packaging rate is up to 80 bags per minute.
2. Short Goods Line
Produces four products at a rate of 1300 pounds per hour. Products are macaroni, ribbon pasta, spaghetti bites, and thin macaroni for macaroni and cheese. Packaging rate is up to 45 bags per minute.
3. Macaroni and Cheese Line
Packaging rate is up to 60 boxes per minute.
4. Supplies dry-pack centers with macaroni and spaghetti bites for bulk and #10-can prepackaged products.

24 full-time employees and 30 missionaries
26,000 volunteer hours annually

Approximately 20 million pounds of product produced annually

Plant Square Footage

Mill.	approximately 17,750 square feet
Packaging and Mix Plant . . .	approximately 19,400 square feet
Pasta Plant Addition.	48,500 square feet
Total.	85,650 square feet

Mill History

The first mill was built on a site owned by Kaysville Milling Company

1905

Mill and site purchased by The Church of Jesus Christ of Latter-day Saints

1942

Major upgrade and automation

1982

Prepack #10 can line added for Family Home Storage

2009

Mix plant added, and automated packaging line upgraded

2014

Pasta Plant History

1963

Original pasta plant purchased in Salt Lake City

1978

Deseret Pasta relocated to Kearns, Utah

2014

New pasta plant commissioned, and entities merged to form Deseret Mill and Pasta