



Excellence in  
Training and  
Application.

## Bühler / KSU Expert Milling Course.

**Monday.**  
**08:30**

### **Reception at IGP Executive Conference Center:**

- Explanation of administrative matters, formalities
- Introductions
- Short introduction of Bühler group

### **Wheat**

- Kernel properties / Trade and storage of wheat

### **Mycotoxins reduction**

- solutions to reduce mycotoxin contamination and improve grain quality

### **Cleaning Section Flow Sheet concepts:**

- Flow sheet design adopted to wheat quality
- New flow sheets with focus on DON reduction

### **Practicals in the Hal Ross Mill [Part 1]:**

- Walk through the mill
- Explanation of control system and starting of cleaning section
- Combi-Cleaner / Indented Cylinder
- Sampling and evaluation of samples

### **SORTEX**

- Colour sorting in cleaning flow sheets

**Tuesday.**  
**08:00**

### **Conditioning of Wheat**

- Various conditioning philosophies

### **Peeling, Light peeling, Pearling [with BREAK]**

### **Roller Mills**

- New developments, design features, fluting styles, influence of roll speed, differential speed, grinding gap

### **Plansifters**

- New developments, optimizing sifting efficiency

# Bühler / KSU Expert Milling Course.

## Purifiers

- Working principle and sieve set-up options

## Practicals in the Hal Ross Mill [Part 2]:

- Conditioning of wheat for Wed. / Thursdays Milling  
Role of gluten in dough

## Dinner with the group

### Wednesday. The perfect break release

08:00

- Optimized adjustment of the break system

## Flow sheet technology [Part 1]

- Design features of flow sheets
- comparison of optimal flow sheets for various types of wheat and finished products

## Flow sheet technology [Part 2]

## Starch damage

- Explanation of starch structure
- Influence of starch damage on water absorption

## Practicals in the Hal Ross Mill [Part 3]

- Starting of the school mill
- Break Release B1, B2, B3
- Setting of B4 and B5
- Check of Finished Bran

### Thursday.

## Practicals in the Hal Ross Mill [Part 4]

- Sampling of semolina and bran fractions
- Adjustment of purifiers (air setting and sieve configuration)

## Practicals in the Hal Ross Mill [Part 5]

- Check of over- / underdressing on the plansifter
- Various settings on sizing rolls to optimise purifier load and clean semolina extraction

## Practicals in the Hal Ross Mill [Part 6]

- Various settings of the reduction rolls with focus on 8-rollermill
- Difference between granulating and milling

## Practicals in the Hal Ross Mill [Part 7]

- Completion of sample table

## Cleaning of school mill

## Dinner with the group

## Bühler / KSU Expert Milling Course.

<b>Friday. 08:00</b>	<b>Pneumatic / Aspiration</b>  <b>Practicals in the Hal Ross mill [Part 8]</b> <ul style="list-style-type: none"><li>• <b>Measurement of negative pressure in pneumatic system</b></li></ul>
<b>12:00pm</b>	<b>LUNCH</b>  <b>Performance evaluation</b>
<b>Ca. 14:00</b>	<b>END of course</b>

**Remarks:** We reserve the right to adjust the schedule for organizational reasons.

### **Working hours.**

08.00 – 09.30 / 10.00 – 12.00  
13.15 – 15.00 / 15.15 – 17.00