



**Excellence in
Training and
Application.**

Milling for Plant Managers.

Course date

Monday.

Reception at the training center:

- Administrative matters

Visit:

- Short tour of factory, research centers and central laboratory

Red thread in milling:

- Profound explanation of requirements from the perspective of the baker.

Cleaning Section and Conditioning of Wheat

- Special flow sheet technology
- SORTEX in the cleaning section
- various surface treatment options (Scouring, Peeling, Light peeling, Pearling)
- Flow sheets around the World
- Conditioning of wheat

Tuesday.

Milling machines

Short presentation of:

- Roller mill and Plansifter
- Purifier, Bran finisher, Detacher

Customer service

- Our products, our philosophy, organization and your opinion

Flow sheet technology

- Use of purifiers, bran finishers, detachers
- Discussion of real flow sheets from around the globe
- Differences in wheat and target finished products and their influence on flow sheet design

Social Event with Dinner

Milling for Plant Managers.

Course date

Wednesday.

Practicals:

- Operation of the cleaning system

SOLIX, Power consumption reduction general

- Measures to reduce operating power in the cleaning and mill

Perfect break release

- Optimized break handling as key to best semolina quality

Mechanical starch damage

- Starch structure, mechanical starch damage and its influence on water absorption and baking yield

Thursday.

Practical Milling in the School Mill:

- Settings applying the “perfect break release” with sample taking and analysis
- Comparison bare dressing and poor dressing
- Set-up of purifier in the school mill
- Impact of detachers

Extrusion

- Theory about extrusion and application in different products

Visit of extrusion Laboratory

Friday.

Bakery Innovation Center – Bakery Basics

- Regional breads in a global world, a hands on exercise in the bakery
- Different recipes / processes / products
- Practical approach with hands on exercises
- Different customer preferences in a multi-cultural world
- Application of Flour correctors to improve quality of bakery products

Value added products

- Premix, FHT, Air classification etc.

KPI (Key Performance Indicators)

- Evaluation of a flour mill

Course feedback

- End of course ca. 16:30

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

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