



Course Registration Form

Bühler Cocoa and Chocolate course
6 – 10 March 2023
Jakarta, Indonesia

To register or confirm your registration please complete
the form below for each participant and send to:
agnes.ervina@buhlergroup.com

Course fee USD 2500 / person

Title* (Ms/Mr)	<input type="text"/>
First name*	<input type="text"/>
Surname*	<input type="text"/>
Email*	<input type="text"/>
Mobile*	<input type="text"/>
Company*	<input type="text"/>
Job title*	<input type="text"/>

Company address*

Invoice address if different

Special dietary requirements (if any)

*Mandatory fields



Cocoa and Chocolate course.

Bühler Application Center,
Jakarta, Indonesia.
6 - 10 March 2023

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Dates & language
6 – 10 March 2023
English



Course fee
USD 2500 / person



Registration & contact
Agnes Ervina
Bühler Technologist
agnes.ervina@buhlergroup.com

Course content

- Cocoa processing from bean cleaning, alkalization, roasting, grinding and pressing.
- Practical demonstration of cocoa alkalization, roasting, grinding and pressing.
- Sensory and visual evaluation of cocoa liquor, cocoa butter and cocoa powder.
- Influence of raw materials (fats, sugar, emulsifiers, milk) on the chocolate processing and products.
- Chocolate refining and conching with practical demonstration using Bühler 3-roll refiner and Bühler Elk conche.
- Chocolate tempering and moulding with practical demonstration.
- Sensory and visual evaluation of moulded chocolate.

Target group

Production employees, product developers and technologists in the cocoa and/ or chocolate processing industry.

What is included

- Training documentation
- Practical demonstrations using our laboratory equipment
- Lunch and refreshments
- A group dinner as get-together
- Certificate of participation
- Small group class of 7-12 participants

About Bühler Application Center, Jakarta, Indonesia

Bühler application Center Jakarta offers Southeast Asia and Oceania customers various services: Training, equipment trials, and analyses, in addition to process and product development for cocoa, chocolate, and coffee. 150+ course participants have received training and 100+ product development projects have been conducted in our application center.