



Industrial grain cleaning for mycotoxin management 2022



What you will learn

Get an overview of all the control units and the electric installation. Learn how to use your plant automation and your control system efficiently - applying and improving the automation knowledge for higher availability and reduction of down-time in your production plant.

One part will be theoretical training. In the other part you will spend time at our fully operational school mill, where you will learn in practical situations, to operate the plant control and experience fault finding situations. You also have access to the latest milling machines and automation systems for a close-up look at how they work.

Required skill level

Basic knowledge of electrical installation, PC and PLC, basic process technology knowledge.



Next course dates and more information

Scan the QR code or go to buhlergroup.com/academy

Price

CHF 1'140.00 per person / 3 days

[→ Courses and costs 2022](#)

What is included

- Invitation letter for visa application
- Hands-on access to some of the latest milling machines and automation systems
- Practical experience at our fully operational school mill with its variety of all different control units
- Printed training documents
- One social event with dinner and knowledge transfer
- Unlimited access to Wi-Fi and Internet

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Detailed program



Tuesday

Welcome at the Milling Academy

- Formalities and administrative matters
- Bühler factory visit, including research centers

Topics from MycoKey

- Introduction to mycotoxins and the MycoKey project
- Sampling and analytics
- Introduction to processing and grain cleaning for mycotoxin reduction

Wednesday

Raw material wheat and maize

- Structure of wheat and maize
- Quality parameters in wheat and maize

Cleaning and conditioning of cereals

- Solutions to reduce mycotoxin contamination in wheat and maize
- Grain Plus, TAS, Concentrator MTCB
- Sortex and surface treatment (Scouring & Peeling)
- Cleaning section flowsheet technology
- Theory about wheat conditioning

Social event in the evening

Thursday

Practical: Cleaning section

- Ideal setting of cleaning section machines
- Application of color sorting in the cleaning section
- Sampling of various wheat/maize and screenings fractions for laboratory analysis

Practical: Lab of the Swiss School of Milling St.Gallen

- Lab analysis of different wheat/maize samples & screenings fractions, including rapid test systems

Working hours

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

We reserve the right to adjust the schedule for organizational reasons.

