



Pasta Technology Workshop 2022

Innovations for a better world.

BUHLER

Pasta Technology Workshop.

Uzwil, Switzerland

Bühler has been organizing seminars for the pasta industry for many years.

In 2022, we are offering a technology course tailored to the specific training needs of senior employees



Course content

Principles of pasta technology:

- Basics of milling technology
- Raw materials in the pasta industry
- Dough and structural development in the production of wheat pasta

Extrusion process

- Extrusion technology
- Gluten-free pasta
- Extrusion workshop
- Pasta dies handling and workshop

Drying process

- Drying and structural stabilization in the production of pasta
- Production equipment for pasta drying
- Temperature and humidity sensors

Various topics

Analytical methods for analyzing raw materials and end products:

- Demonstration in Bühler's analytical laboratory
- Digitalisation technology, PastaSense
- Assessment of pasta quality



Target group

Senior employees in pasta production, plant management, pasta technology and quality assurance.



Date

September 26-30, 2022



Language

English



Number of participants

Min. 6 participants



Location

Customer Center & Pasta Application Center
Safety first (please bring your own safety footwear)
Bühler AG in Uzwil, Switzerland



Costs

CHF 3,900

*Including course documentation, lunches, coffee during breaks, two social evening with dinner. Hotel accommodation, traveling costs, transportation from airport to hotel are not included.



General inquiries

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Registration

Please visit our website and fill out the contact form:

www.buhlergroup.com/pasta-technology-workshop

