Innovations for a better world.

Bakery Innovation Center
BIC
Bakery Innovation Center

Unique competence center for training and application from grain to bread

At the Bakery Innovation Center we enable our customers to benefit from our experience. Whether it is product development or hands-on training – we invite you to use our knowledge and infrastructure for your projects that will add value to your products.

Flour processing and bakery technology have been among our core competencies for decades. For this reason we are making the knowledge we have collected along the entire value chain available to our customers at the Bakery Innovation Center (BIC).

Our specialists convey the Bühler knowledge “from grain to bread”. The interaction between using the right raw materials and innovative technologies is always the focus.

Unique infrastructure

1. Auditorium
   Modern presentation facility for training up to 32 people
2. Automation
   WinCos® plant control systems and machine controls for live demonstration
3. Fermenting and baking
   Professional baking facility for representative end products
4. Analysis
   Baking laboratory with analysis tools for raw materials and end products
BIC services

Product and Process Development
Plant and Process Optimization
Trainings and Courses
Raw Material Quality Service

5 Dough preparation
Production and fermentation of sponge doughs using the latest technology

6 Mixing
Complete mixing unit for pre-mixes and ready-mixes e.g. for bread, desserts, or spices

7 Handling
Fully-automatic raw material handling and preparation for all processes
Product and Process Development

Optimal products and improved processes

Development of new product concepts and efficient production solutions with know-how and know-why.

Examples
- Development of “free-from” products
- Product tests with various ways of managing sponge dough
- Development of pre-mixes and ready-mixes

Consumer trends and market changes lead to constant challenges in the milling and baking industry. Thanks to their international network, our experts know about the latest trends and support you in developing new product concepts and efficient production solutions. Aside from the day to day business, you can focus on your ideas for new products or test the most up-to-date plant for your process.
Plant and Process Optimization
Leading-edge technologies for your processes

Unique technology center with innovative application technologies and products from grain to bread.

The BIC offers you an exceptional test environment with the most up-to-date plants. Test customized technologies and plant concepts for your application, covering a spectrum that ranges from raw material storage to conveying, dosing, and processing. The center is equipped with the latest technology and automation techniques, while at the same time meeting the highest sanitation standards.

Examples
- Evaluation of mixing quality
- Sponge dough and hydration trials
- Dosing and weighing tests with various products
- Plant automation with WinCos®
Raw Material Quality Service

Added value thanks to advanced knowledge

Flour standardization using selected baking agents enables consistent process conditions and ensures the high quality of end products.

Use our specialist knowledge and benefit from our raw material quality service to increase the added value of your products. The focus is on the analysis of flour quality and its product-specific use.
Trainings and Courses
Customized knowledge for your success

The Bakery Innovation Center also takes you further when it comes to knowledge. Our advanced training courses range from the standardized training module to customer-specific special training for every level of knowledge and focus.

Individual courses
Your personal recipe for success

- **Baking technology**
  - Process and automation
- **Raw material analytics and flour service**
- **Dough preparation**
- **Food safety**
  - Hygienic design and cleaning
- **Trends**
  - Product, process and market trends milling and baking
- **Excursion**
  - Visit of mill and bakery plants
- **Analytics and sensorial evaluation**
- **Business and organization**
- **Customized modules**
- **Milling technology**
- **Troubleshooting and maintenance**

**Example course**

- 0.5 day  The basics of milling 1
- 0.5 day  Raw materials 1
- 1 day  From grain to bread (based on wheat)
- 0.5 day  Equipment - raw material handling - automatic recipe handling
- 0.5 day  Analytics in the baking industry
- 0.5 day  Food safety & preservation of bakery products
- 0.5 day  Excursion: visit to a bakery plant in the area