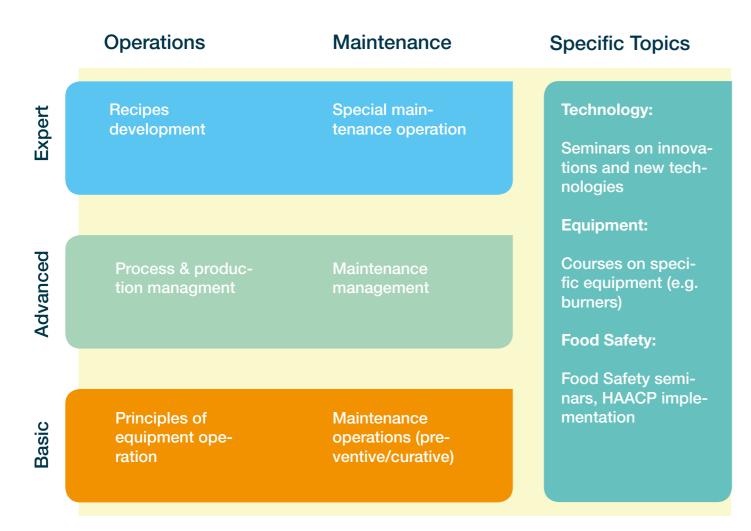


# Bühler CFIA Training Concept.

Hands-on approach with theoretical and practical trainings.

All our courses and trainings are provided by recognised experts in their field, exposed to the latest technological developments. The complete curriculum is composed of 32 modules, including all processing steps spanning from beans to butter. They are available both in our application center and/or in your plant.







# **Application Center and Services.**

The lab size cocoa and chocolate processing unit opens door to a wide array of opportunities to perfect and grow your business through various services and solutions.

Test & Optimization of Processes

Investment Decision Trials

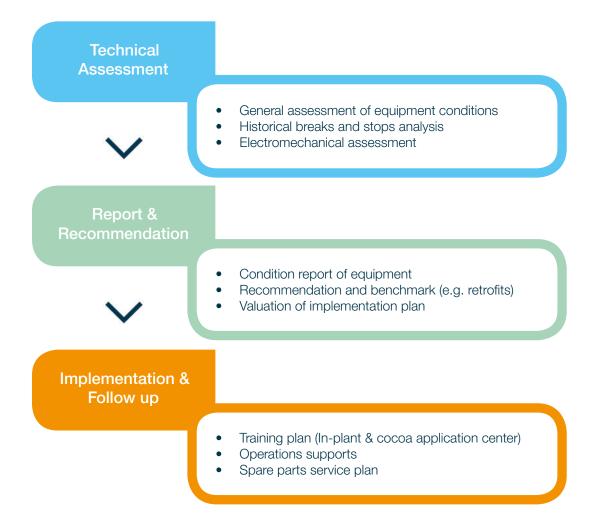
Recipe Development

- Process optimization according to product specification
- Yield improvement opportunities
- Reduction of energy consumption opportunities
- Possibility to run the lab line with assistance of our technologist
- Equipment trials with own product & specifications
- Real data point on efficiency testing

- Finished products specification definition
- Processing recipe parameters live trial
- Protocol validation for recipe transfer to factory

## **Technical Care Services.**

## 360° evaluation with recommendations.



### Bühler Côte d'Ivoire

Lot 443-445, Rue Paul Langevin Opposite of "Au Petit Bouddha" Marcory, Zone 4C Abidjan, Ivory Coast

**Phone:** +225 21 24 37 87

## Contacts: Kevin Katy

Head of Cocoa Technology - WAF **Phone CI:** +225 59 99 38 99 **E-Mail:** kevin.katy@buhlergroup.com

#### Désiré Cédric N'zi

Project Director C.F.I.A. **Phone CI:** +225 68 26 40 79

**E-Mail:** desire\_cedric.nzi@buhlergroup.com