Pasta Technology Workshops 2024

Innovations for a **better world**.

BÜHLER

Pasta Technology Workshop.

Uzwil, Switzerland

Course content

Principles of pasta technology:

- Basics of milling technology
- Raw materials in the pasta industry

Extrusion process:

- Extrusion technology
- Gluten-free pasta
- Extrusion workshop
- Dough and structural development in the production of wheat pasta
- 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:

- Methods for analyzing raw materials and end products including Demonstration in Bühler's analytical laboratory
- Digitalisation in the pasta industry
- Assessment of pasta quality

Target group

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

Date

April 22nd – 26th, 2024 | September 23rd – 27th 2024 (incl. 1 day visit pasta plant)

Number of participants

Min. 8 participants

Location

Customer Center & Pasta Application Center Bühler AG in Uzwil, Schweiz
Please bring your own safety footwear.

Costs

CHF 3'900.-

Includes: course documentation, lunches, two social evening with dinner.
Excludes: Hotel accommodation, traveling costs, transportation/transfer between airport, hotel and Bühler

Hotel

Accomodation from April 20th - 28th, 2024 can be booked through Bühler on request. Costs by the participant and will be announced after registration.

General inquiries

marketing.vn@buhlergroup.com

Registration

Please visit our website and fill out the contact form:
www.buhlergroup.com/pasta-technology-workshop