

# 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
- Live demo on Priomatik and Polymatik
- 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**

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



#### **Dates**

March 16 – 20, 2026 (German) May 18 – 22, 2026 (English) September 21 – 25, 2026 (English) (incl. 1 day visit to a local pasta plant)



## **Number of participants**

Min. 8 participants



#### Location

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



#### Costs

CHF 3'900.-

Includes: course documentation, lunches, two social events with dinner, visit to pasta plan.

Excludes: Hotel accommodation, traveling costs, transportation/transfer between airport, hotel and Bühler.



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Accomodation can be booked through Bühler when registering. Hotels and prices will be announced after registration.



## **General inquiries**

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# Registration

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

