



Wheat milling for plant managers



What you will learn

You will learn how to make the most effective use of your mill, and about expert flowsheet design and plant optimization. You will also learn value-added processes such as extrusion and flour heat treatment.

But this isn't just theoretical training. You will spend an entire day at our fully operational school mill conducting milling trials. You also have access to some of the latest milling machines for a close-up look at how they work.

Required skill level

Solid theoretical and practical knowledge (milling school or advanced milling level). This course is well-suited for seasoned millers, head millers and production managers.



Next course dates and more information

Scan the QR code or go to buhlergroup.com/academy

Price

CHF 2'350.00 per person / 1 week

What is included

- Invitation letter for visa application
- Hands-on access to some of the latest milling machines
- One day of practical experience at our fully operational school mill and one half-day practical experience at our Bakery Innovation Center
- Printed and/or digital training documents / course certificate
- One social event with dinner each course week
- Unlimited access to Wi-Fi and Internet

Milling for plant managers

Detailed program



Monday

Welcome at the Milling Academy

- Formalities and administrative matters
- Bühler factory visit, including research centers

Visit

- Short tour of factory, research centers and central laboratory

Red thread in milling

- Profound explanation of requirements from the perspective of the baker.

Cleaning section and conditioning of wheat

- Special flow sheet technology
- Sortex in the cleaning section
- Various surface treatment options (scouring, peeling, light peeling, pearling)
- Flow sheets around the world
- Conditioning of wheat

Tuesday

Short presentation of milling machines

- Roller mill and plansifter
- Purifier, bran finisher, detacher

Customer service

- Our products, our philosophy, organization and your opinion

Flow sheet technology

- Use of purifiers, bran finishers, detachers
- Discussion of real flow sheets from around the globe
- Differences in wheat and target finished products and their influence on flow sheet design

Social event in the evening

Wednesday

Practical

- Operation of the cleaning system

SOLIX and power consumption reduction in general

- Measures to reduce operating power in the cleaning and mill

Perfect break release

- Optimized break handling as key to best semolina quality

Wednesday

Mechanical starch damage

- Starch structure, mechanical starch damage and its influence on water absorption and baking yield

Thursday

Practical milling in the school mill

- Settings applying the "perfect break release" with sample taking and analysis
- Comparison bare dressing and poor dressing
- Set-up of purifier in the school mill
- Impact of detachers

Extrusion

- Theory about extrusion and application in different products

Visit of extrusion laboratory

Friday

Bakery Innovation Center – bakery basics

- Regional breads in a global world, a hands-on exercise in the bakery
- Different recipes / processes / products
- Practical approach with hands on exercises
- Different customer preferences in a multi-cultural world
- Application of flour correctors to improve quality of bakery products

Value added products

- Premix, FHT, air classification etc.

KPI (Key performance indicators)

- Evaluation of a flour mill

Course feedback

Working hours

08.00 – 09.30 / 10.00 – 12.00
13.15 – 15.00 / 15.15 – 17.00

We reserve the right to adjust the schedule for organizational reasons.

