



**Excellence in
Training and
Application.**

Laboratory (Flour Milling) Course. Course Date

Monday.

Reception at the Swiss school of Milling in St.Gallen

- Explanation of administrative matters / formalities

Basics about Milling

- Theory about the flour milling process
- Information about the procedure of an ash-curve
- Transfer to the Swiss School of Milling

Laboratory Equipment

- Introduction to the Laboratory and its equipment

Theory

- Lab-Tests in the Milling Industry
- Overview of the applied methods

Tuesday.

Practicals

- Moisture Content (various methods)
- Gluten
- Gluten-Index
- Falling Number

Customer Service

- Possibilities and Solutions

Theory

- Introduction to Flour and its component substances

Social Event with Dinner

Wednesday.

Practicals

- Ash
- Protein
- Farinograph
- Extensograph

Laboratory (Flour Milling) Course.

Course Date

Thursday.

Practicals

- Baking Test
- Alveograph

Friday.

Theory

- Discussion of the results and their influence on the quality of end products
- **Visit:** Swissmill Zurich

Remarks.

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

Working hours.

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

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