



Application Center.  
**Innovation and  
practical applica-  
tion – added value  
for your chocolate  
products.**





# Innovation, concept, application, and training.

## Best-practice moulded chocolate production.

For tablets, pralines, bars, or hollow figures – investment in modernization and operational systems is essential to the long-term competitiveness of your manufacturing processes. Anyone looking to outperform others around them will have all systems running close to their optimum level – with pinpoint precision and zero-error operations. At the same time, however, there are always new challenges ahead, such as how to respond flexibly to changing consumer trends, avoid bottlenecks, and minimize maintenance costs. Bühler Application Center will help you to refine your processes and unlock new opportunities with next-generation products.

Tailor-made processes, systems, and operations are essential when it comes to delivering customized products under high production pressure. New investments demand sound decision-making – and the more precisely process data and parameters have been defined, the better the individual solution will work. This is the logic behind the new Bühler Application Center established on the Reichshof campus. The aim is to provide you with a test platform that puts no pressure on your existing capacity. Here, current and future production tasks can be simulated with pinpoint accuracy.

The facility covering an area of more than 400 square meters features cutting-edge Bühler depositing and moulding technology. It is here that your established routines can become as much a reality as trial production of chocolate articles for impending consumer tests. The use of fully automated plants and processes ensures the reproducibility of valid results. The range of services available encompasses the entire development spectrum in the production of chocolate articles. Running proof-of-process tests will spark the creative juices of everyone involved – from decision-makers to operators.

**Production of sample items.** Realistic design of R&D products for consumer tests.

**Application of new technologies.** For instance, the use of CoolCore™ instead of conventional shell forming – including risk assessment.

**Determination of limits.** Tests on all kinds of masses, including individual inclusions in order to track their behavior in terms of unit weights and process requirements.

**Production tests for external evaluation.** Use the Application Center and its resources to produce chocolate articles of all kinds – as the basis for feasibility studies, test markets, and consumer acceptance.





## Reliable solutions for efficient operation. **Development and execution all under one roof.**

We offer a fascinating model for chocolate manufacturers: industry-standard test production. Whether you want to perform specific production tasks, produce small batches, or refine existing applications, the current industry standard of moulding competence is always available to you at our Application Center. Whether you want to manufacture solid tablets with inclusions or aerated masses, our infrastructure means there are no limits to the applications you have in mind. The process begins with brain-storming in the “creative kitchen” and continues right through to commissioning of the finished article.



The Bühler Application Center is the perfect training base for processes and operators, because innovation and production plans can be simulated to test for specific results. The depositor and moulding line means there are no limits to the range of products you can test, from solid chocolate articles without or with inclusions such as nuts, dried fruit, croquant, or cocoa nibs, and from filled articles with traditional or CoolCore™ shell production through to one-shot and marbled products. The available throughput is up to 800 kg per day, all produced under hygienic conditions, including professional materials handling.

The laboratory depositing machine has industry-standard capacity. With its semi and fully automatic production modes, it meets all requirements for the analysis of individual process steps and is suitable for trials of depositing and handling processes for all kinds of different chocolate and nougat masses. Various applications for hollow figures and aerated masses are also at your disposal. This is complemented by equipment for cooling and tempering tests, multi-thermal analysis, and the use of a vibrating station as well as licking roller.

Everything provided is state-of-the-art equipment, which means you have the ideal conditions for trials ranging from product development right through to documentation of the best possible processes. In addition, application training is possible on everything from the technical infrastructure through to process automation.



### **Free capacity for test runs.**

Fully automated Bühler systems for the production of various chocolate articles are at your disposal. Processes of any kind can be precisely simulated – and the results can be safely applied to your own production lines.



### **Application training for small-batch production.**

Practical, small-batch training for your production team will kickstart learning processes and generate new approaches and improvements across the entire value chain.



### **Experience new technologies in action.**

Customer training targeted to special interest groups highlights the benefits of advanced technologies. The processes become transparent, the benefits clear, and the transfer of knowledge and competence complete.



### **Development and documentation.**

Why not kickstart your product development in the “creative kitchen” with extensive coaching from professional process engineers? There is no better place to demonstrate the benefits of strategic partnership than in the Application Center.

## Partnership and further development. **Discover opportunities and activate reserves.**

With its compelling system concepts for production of solid and filled chocolate articles, Bühler is acknowledged as a technology and market leader in many areas. This advantage in terms of expertise is highlighted and made totally accessible at the Application Center. The chance to develop new products, including the relevant process parameters, in a faster, safer, and more advanced way, without putting any pressure on your existing production capacity is the key reason for using these services; they focus on three core areas of production.

### **Product development**

#### **Transferable production results.**

Fully automated laboratory systems are available for your production tests, so all your obligations and responsibilities as a manufacturer can be tracked and validated. Processes can be implemented to their full extent in small batches but equivalent to any large-scale production. Your own production staff is put under no pressure, yet you receive results you can transfer to your systems on a 1:1 basis.

### **Training**

#### **Knowledge transfer and practice.**

Extending the expertise and skills of employees is an increasingly valuable asset for any company. Perfecting all application routines pays off on a daily basis. This is why Bühler customer training works so well on two levels: honing the efficient and error-free execution of current production tasks or preparing staff for new tasks associated with the introduction of advanced technologies.

### **Production and leased capacity**

#### **Discover new possibilities.**

The potential production spectrum is continuously expanded by new technologies, processes, and components. Before any investment decisions are made, detailed decision templates and forecasts are essential. Running the necessary trials with your existing workforce can put pressure on your day-to-day capacity and become time-consuming and expensive. But Bühler can demonstrate the limits of individual processes for you, by testing plant components until reliable solutions are found.





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