



# Corn/maize processing



## What you will learn

You will learn how to make a corn mill efficient - basic milling processes, machine design and plant operation. Everything from intake to the finished product. But you also get practical experience. You will spend time in front of key machines in our Milling Academy hall to learn cleaning, degermination and milling techniques. You will also learn to understand some of the latest milling machines while they're in operation and about lab analysis and cereal science – the science behind different grains, particularly maize.

## Required skill level

Moderate working experience in a corn mill. This course is well-suited for shift millers, head millers and mill managers.



## Next course dates and more information

Got to : [buhlergroup.com/academy](https://buhlergroup.com/academy)

## Price

CHF 2'100.00 per person / 1 week

## What is included

- Invitation letter for visa application
- Hands-on access to some of the latest milling machines
- Practical experience at our fully equipped milling academy hall and visit to a Swiss corn mill
- Printed training documents
- One social event with dinner
- Unlimited access to Wi-Fi and Internet

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## Detailed program



### Monday

#### Welcome at the Milling Academy

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

#### Cereal science

- Cereal varieties and their application for human food
- Varieties of maize, structure and characteristics of maize

#### Intake / Dryers

- Quality control at the maize intake, various flow sheets
- Machines of pre-cleaning section
- Dryer and key knowledge points of storing maize

#### Safe storage of wheat

- Dust explosions
- Infestation control, pests in grain

#### Cleaning section

- Overview of process equipment
- Different flowsheets and applications

### Tuesday

#### Degermination section

- Overview of process equipment
- Different flowsheets and applications
- Different types of degermination and their influence on the finish product

#### Mill section

- Overview of process equipment
- Different flowsheets and applications

#### Customer service

- Possibilities and solutions

#### Bakery test

- Influence and possibility of mixing maize flour into wheat flour
- Baking together and analyze results

#### Social event in the evening

### Wednesday

#### Laboratory degermination and lab grinding (practicals)

- Grainman
- MLU lab mill

#### Degermination and grinding of Maize in schoolmill (practicals)

- Test milling and comparison to lab scale machines
- Adjusting all machines and take samples

### Thursday

#### Laboratory in maize milling

- What are the important lab devices
- Lab analysis of practical session

#### Visit of a maize mill

### Friday

#### Special maize processes

- Nixtamal solution
- Arepa process
- Fine maize flour

#### Food safety

- Hazards and how to reduce / eliminate them

#### Wet process solutions

- Cornflakes
- Pasta
- Extrudates

#### Feedback session and end of course

#### 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.

