

# Laboratory

# What you will learn

You will learn how to analyze the finished products from your mill and to interpret your results, so that you can advise your head miller and production manager how to improve production consistency and reliability.

But this isn't just theoretical training. You will also spend three days at our fully equipped laboratory learning about all the key methods of analysis for flour milling. You will use some of the latest in laboratory equipment and see how it works in practice.

## Required skill level

Limited to moderate laboratory skills. This course is well suited to laboratory personnel



### 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 laboratory equipment
- Three days of practical experience at our fully equipped laboratory
- 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 research centers

#### 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

#### Practical: Lab tests

- Moisture content (various methods)
- Gluten
- Gluten-Index
- Falling number

#### Customer service

· Possibilities and solutions

#### Theoretical

Introduction to flour and its component substances

#### Social event in the evening

#### Wednesday

#### Practical: Lab tests

- Ash
- Protein
- Farinograph
- Extensograph

Thursday

Practical: Lab tests

Baking test

Alveograph

Friday Theoretical

• Discussion of the results and their influence on the quality of end products

Visit to Swissmill in Zurich

## **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.



