



Course  
overview 2020.  
**Chocolate and  
Bars.**

From expertise  
to excellence.

# Bühler Cocoa, Chocolate and Confectionery Application & Training Centers.

Explore a world of taste and textures. Our Application and Training Centers help you turn your visions into reality to inspire your customers with new ideas.



Let's innovate and train together. Bring your ideas to life and push productivity. At Bühler we develop new products, refine recipes and define efficient production processes. Explore current trends and develop new products with our food

technologists and trainers. We can run trials and simulate the production process on a lab scale. Our training courses take place here and can make use of all amenities our application and training space has to offer.

# Our promise and commitment. **Trust in our service as the market leader.**

Bühler stands for more than just high-quality machinery and best value for money. We also stand for lifetime partnerships. To continuously keep your production at the highest productivity level, our customer service supports you in all service dimensions.



We accompany you throughout the entire life-cycle of your products and offer an all-round service. It is indispensable to maintain machines and production plants. The same applies to your employees' knowledge and skills.

Expand your knowledge base and gain a competitive edge with our expert services. Find out just what makes the perfect chocolate and bars so delicious and take part in our training courses. Our specially trained experts pass on their hands-on expertise in our Innovation Centers or directly at your site.



## Chocolate course classic.

Uzwil, Switzerland



### Course content

This course provides an overview of the entire process from bean to bar, however the main focus is on chocolate mass production. The steps will be explained and demonstrated in the pilot plant, highlighting the influence of different raw materials on the process and the technological connections between the dosing, mixing, two-stage refining and conching process. Settings for the refiners and guiding of the conching process will be discussed at length.



### Target group

This course is aimed at production employees, product developers and technologists in the chocolate industry.



### Dates & languages

March 3 – 5, 2020 – English  
June 8 – 12, 2020 – Japanese  
September 1 – 3, 2020 – English  
September 15 – 17, 2020 – German



### Costs

CHF 3'800.- / EUR 3'450.- / USD 3'800.-



### Registration & contact

Ms. Samantha Düsel  
T +41 71 955 19 80  
courses.sc@buhlergroup.com

## Chocolate course advanced.

Uzwil, Switzerland



### Course content

The course offers a deeper look into different chocolate mass production processes and the structures, flow properties and sensorial properties which each process delivers. The influence of raw materials (fats, sugar replacers, emulsifiers) on the different processes and the end products will be discussed, as well as rheology, chocolate structures and flavor. One focus will be on flavor development during conching as well as different analytical tools for flavor analysis.



### Target group

This course is aimed at product developers, technologists and production managers in the chocolate manufacturing industry.



### Dates & language

May 13 – 15, 2020 – English



### Costs

CHF 3'950.- / EUR 3'600.- / USD 3'950.-



### Registration & contact

Ms. Samantha Düsel  
T +41 71 955 19 80  
courses.sc@buhlergroup.com

## Cereal bars course classic.

Leingarten, Germany



### Course content

The course focuses on the technology of cereal bar production, including the influence of raw materials on the process and end product. The most important parameters in order to achieve maximal quality and throughput on your production line are also explained.



### Target group

The course is aimed at operators, product developers, and technologists in the bar forming industry.



### Dates & language

June 23 – 25, 2020 – English



### Costs

EUR 3'450.- / USD 3'800.- / CHF 3'800.-



### Registration & contact

Ms. Angelika Wagner  
T +49 7131 907 120  
angelika.wagner@buhlergroup.com

## Chocolate-, raw-, protein-bars course classic.

Leingarten, Germany



### Course content

The course focuses on the technology of raw and protein bar production, including the influence of raw materials on the process and end product. The most important parameters in order to achieve maximal quality and throughput on your production line are also explained.



### Target group

The course is aimed at operators, product developers, and technologists in the bar forming industry.



### Dates & language

November 10 – 12, 2020 – English



### Costs

EUR 3'450.- / USD 3'800.- / CHF 3'800.-



### Registration & contact

Ms. Angelika Wagner  
T +49 7131 907 120  
angelika.wagner@buhlergroup.com





## Moulding course.

Reichshof, Germany



### Course content

This course focuses on depositors and their applications: dosing of different masses, OneShot applications, shell forming, cold stamping method, pre-crystallization of chocolate, thermal technology and plant concepts. Service topics such as preventive reconditioning, machine maintenance and operation as well as solutions to problems will also be covered.



### Target group

This course is aimed at production employees, product developers and technologists in the chocolate processing industry.



### Dates & languages

September 8 – 10, 2020 – German  
October 6 – 8, 2020 – English



### Costs

EUR 2'800.- / USD 3'200.- / CHF 3'200.-



### Registration & contact

Ms. Anke Löttgen  
T +49 2265 9988 290  
anke.loettgen@buhlergroup.com

## Blended training.



### On site courses

We also offer on-site courses customized to your needs.

### For further information please contact:

Mr. Andreas Ziegler, T +41 71 955 27 42,  
andreas.ziegler@buhlergroup.com



### ChocoGenius – online training platform

Our new online training and troubleshooting platform is a web-based service available on tablets and desktop computers. Encouraging self-paced learning environment focused on throughput and quality.

### For further information please contact:

Mr. Marcos Bobzin, T +41 71 955 31 74,  
courses.sc@buhlergroup.com

## Chocolate course classic.

Jakarta, Indonesia



### Course content

The course offers a broader perspective on chocolate and compound processing, starting from the raw materials up to tempering and moulding. Different processing options, such as mixing, roll refining, conching as well as bead milling are discussed. There will be theoretical sessions together with demonstrations on the three roll refiner, lab conche and beadmill (SmartChoc Plus).



### Target group

This course is aimed at production employees, product developers and technologists in the chocolate processing industry.



### Dates & language

June 22 – 25, 2020 – English  
September 22 – 25, 2020 – English



### Costs

USD 1'300.-  
Chocolate and cocoa course: USD 2'300.-



### Registration & contact

Ms. Agnes Ervina  
T +62 21 30448585  
agnes.ervina@buhlergroup.com

## Cocoa course.

Jakarta, Indonesia



### Course content

The course offers an overview of cocoa processing from fermentation, cleaning, debacterizing, alkalization, roasting, grinding and powder production. Completed with processing demonstration of nibs alkalization, roasting, grinding and pressing.



### Target group

This course is aimed at production employees, product developers and technologists in the cocoa processing industry.



### Dates & language

June 17 – 19, 2020 – English



### Costs

USD 1'550.-  
Chocolate and cocoa course: USD 2'300.-



### Registration & contact

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