Bakery Innovation Center **BIC**

Innovations for a **better world.**



Bakery Innovation Center

Unique competence center for training and application from grain to bread

At the Bakery Innovation Center we enable our customers to benefit from our experience. Whether it is product development or hands-on training – we invite you to use our knowledge and infrastructure for your projects that will add value to your products.

Flour processing and bakery technology have been among our core competencies for decades. For this reason we are making the knowledge we have collected along the entire value chain available to our customers at the Bakery Innovation Center (BIC). Our specialists convey the Bühler knowledge "from grain to bread". The interaction between using the right raw materials and innovative technologies is always the focus.

Unique infrastructure



1 Auditorium

Modern presentation facility for training up to 32 people

Automation

WinCos[®] plant control systems and machine controls for live demonstration 3

Fermenting and baking

Professional baking facility for representative end products

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Analysis

Baking laboratory with analysis tools for raw materials and end products

BIC services





Dough preparation

Production and fermentation of sponge doughs using the latest technology



Complete mixing unit for pre-mixes and ready-mixes e.g. for bread, desserts, or spices



Fully-automatic raw material handling and preparation for all processes

Product and Process Development Optimal products and improved processes



Development of new product concepts and efficient production solutions with know-how and know-why.

Consumer trends and market changes lead to constant challenges in the milling and baking industry. Thanks to their international network, our experts know about the latest trends and support you in developing new product concepts and efficient production solutions. Aside from the day to day business, you can focus on your ideas for new products or test the most up-to-date plant for your process.

Examples

- Development of "free-from" products
- Product tests with various ways of managing sponge dough
- Development of pre-mixes and ready-mixes



Plant and Process Optimization Leading-edge technologies for your processes



Unique technology center with innovative application technologies and products from grain to bread.

The BIC offers you an exceptional test environment with the most up-to-date plants. Test customized technologies and plant concepts for your application, covering a spectrum that ranges from raw material storage to conveying, dosing, and processing. The center is equipped with the latest technology and automation techniques, while at the same time meeting the highest sanitation standards.

Examples

- Evaluation of mixing quality
- Sponge dough and hydration trials
- Dosing and weighing tests with various products
- Plant automation with WinCos®



Raw Material Quality Service Added value thanks to advanced knowledge



Flour standardization using selected baking agents enables consistent process conditions and ensures the high quality of end products.



Trainings and Courses Customized knowledge for your success



The Bakery Innovation Center also takes you further when it comes to knowledge. Our advanced training courses range from the standardized training module to customer-specific special training for every level of knowledge and focus.





Bakery Innovation Center



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