

# Durum processing

## What you will learn

We will show you the whole process, from intake to the finished product. Learn how to make a mill efficient. Learn about the latest durum milling processes, machine design and plant operation.

Spend time in the lab and learn about grain analysis and cereal science the science behind different grains, including durum wheat.

This is also a hands-on course, so you'll spend a day at a fully operational durum mill in Switzerland, where you can have a close-up look at some of the latest milling machines and see how they work.

## Required skill level

Good working experience in a durum mill. This course is well-suited for head millers, shift millers and production managers.



## Next course dates and more information

Scan the QR code or go 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
- Try out some of the latest milling machines
- Spend a day in a fully operational durum mill in Switzerland
- Printouts of your training documents
- One social event with dinner each week of your course
- Free 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

#### Cereal science

- Cereal varieties and their application for human food

#### Wheat

- Details about wheat, varieties, kernel structure and properties
- Visit: Tour of factory, research centers and central laboratory

### Tuesday

#### Wheat cleaning

- Design and working principles of machines used for durum cleaning

#### Mycotoxins

- Explanation and possibilities for reduction of contamination

#### Customer service

- Possibilities and solutions

#### Cleaning flow sheet design

- Basic flow sheet design and new developments

#### Cleaning section operation

- Operation of cleaning section in the school mill (includes Sortex optical sorter)

#### Social event in the evening

### Wednesday

#### Milling machines

- Design and working principles of milling machines (roller mills, plan sifter, purifiers)

#### Mill flow sheet technology

- Durum milling flow sheets; characteristics of flow sheets for production of coarse or fine semolina

### Thursday

#### Visit to Swissmill in Zurich (Durum mill)

### Friday

#### Finished product silo

- Storage and blending of semolina, NIR on-line control
- Bran storage and handling

#### Pasta production

- Basics of pasta production and quality requirements from the view of a pasta producer

#### 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.

