CONSUMER FOODS
At a glance

We want all people to be able to enjoy sweets, baked products, nuts, chocolate, and coffee in good conscience. This means transforming safe raw materials into optimized recipes. It also means carefully handling raw materials, supporting sustainable value chains, reducing waste, and increasing energy efficiency throughout production.

Consumer Foods is all about end products. Whatever the product, from crunchy ice-cream cones, to chocolates, cookies, wafers, pralines, and snacks, quality is at the forefront. Our Bakery business brings together expertise in processing flour, sugar, creams, nougat, chocolate, marshmallow, dairy, and non-food products as well as premixing flours, cereals, and spices. Wafer offers tailor-made solutions for baking, filling, and cutting. Biscuit is specialized in processing cookies and crackers. Chocolate & Coffee is specialized in cleaning, roasting, grinding, and finishing raw materials, while Confectionery is responsible for shaping liquid chocolates into pralines and bars as well as coating wafers and cookies with chocolate.

The joy these business units can offer with integrated solutions shines when doughs, nuts, and chocolate are combined into many different end products. Close collaboration with Grains & Food results in more seamless process chains starting with grains, incorporating grinding and extrusion, and ensuring efficiency, food safety, and transparency with visual sorting and digital services.
How various raw materials become high-quality food products:
Seven examples of Bühler Consumer Foods process technologies

- **Grain**
  - Intake
  - Cleaning, sorting
  - Grinding
  - Weighing, dosing
  - Extrusion
  - Flaking, toasting, coating
  - Drying
  - Mixing
  - Forming
  - Cooling
  - Cutting
  - Baking
  - Enrobing, decorating

- **Nuts**
  - Cleaning, sorting, grading
  - Blanching, peeling
  - Pasteurization
  - Dosing, mixing
  - Roasting
  - Chopping
  - Blending
  - Sugar blending
  - Cooking
  - Premixing
  - Roasting
  - Chopping
  - Blending
  - Tempering
  - Moulding

- **Coffee beans**
  - Cleaning, sorting
  - Cleaning, debacterizing
  - Roasting
  - Dosing, mixing
  - Liquor grinding, fat melting

- **Cocoa beans**
  - Cleaning, debacterizing
  - Roasting
  - Liquor grinding, fat melting
  - Grinding
  - Aerating
  - Enrobing, moulding

- **Bread**
  - Cleaning, sorting
  - Mixing, dough feeding
  - Kneading
  - Baking
  - Cooling

- **Wafers**
  - Cleaning, sorting, grading
  - Blanching, peeling
  - Roasting
  - Chopping
  - Blending
  - Sugar blending
  - Cooking
  - Premixing
  - Roasting
  - Chopping
  - Blending
  - Tempering
  - Enrobing, moulding

- **Biscuits**
  - Cleaning, sorting
  - Cleaning, debacterizing
  - Roasting
  - Dosing, mixing
  - Refining, conching
  - Temperating
  - Aerating
  - Grinding
  - Fat injection
  - Depositing
  - Storage, degassing

- **Snack bars**
  - Cleaning, sorting
  - Cleaning, debacterizing
  - Roasting
  - Dosing, mixing
  - Refining, conching
  - Temperating
  - Aerating
  - Grinding
  - Fat injection
  - Depositing
  - Storage, degassing

- **Nut products**
  - Cleaning, sorting
  - Cleaning, debacterizing
  - Roasting
  - Dosing, mixing
  - Refining, conching
  - Temperating
  - Aerating
  - Grinding
  - Fat injection
  - Depositing
  - Storage, degassing

- **Roast and ground coffee**
  - Cleaning, sorting
  - Cleaning, debacterizing
  - Roasting
  - Dosing, mixing
  - Refining, conching
  - Temperating
  - Aerating
  - Grinding
  - Fat injection
  - Depositing
  - Storage, degassing

- **Chocolate products**
  - Cleaning, sorting
  - Cleaning, debacterizing
  - Roasting
  - Dosing, mixing
  - Refining, conching
  - Temperating
  - Aerating
  - Grinding
  - Fat injection
  - Depositing
  - Storage, degassing