

# 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.

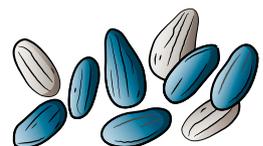
Consumer Foods is all about end products. Whatever the product, from crunchy ice-cream cones, to chocolate, cookies, wafers, pralines, and snacks, quality is at the forefront. Our Bakery business brings together expertise in processing flour, sugar, creams, nougat, chocolate, marshmallow, dairy, and 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.

	<b>Bakery</b>	Bakery offers process and handling solutions for dry and liquid ingredients for a range of consumer products for the baked goods, premix, confectionery, and dairy industries.
	<b>Wafer</b>	Wafer is the foremost solution provider for flat or hollow wafers, wafer sticks, cones, and soft waffles. Put your trust in the world market leader that unites quality, tradition, and progress.
	<b>Biscuit</b>	Biscuit is the specialist for cookies, cakes, crackers, and more, providing machines with shorter baking terms that consume less energy and provide full control over dough moisture content.
	<b>Chocolate &amp; Coffee</b>	Chocolate & Coffee provides complete solutions for processing cocoa beans to high-quality chocolate masses and develops coffee and nuts into tasty end products.
	<b>Confectionery</b>	Bühler Confectionery offers unique solutions to mould chocolate in any shape and form. It offers technologies to produce cereal, protein, fruit and nut bars, plain or enrobed with chocolate.

**No. 1**

producer of tunnel ovens worldwide.



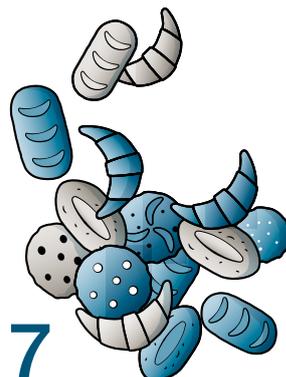
**65%**

of cocoa beans and nibs are roasted and processed with Bühler roasting technology.



**55%**

of all waffles and wafers are produced using our solutions.



**7**

out of Europe's top 10 bakeries run on Bühler technology.

**70%**

of all chocolate is produced with Bühler solutions. Over 4.5 million tons of cocoa beans are harvested yearly.



### How various raw materials become high-quality food products: Seven examples of Bühler Consumer Foods process technologies

● = where Bühler technologies are involved

