We want everyone to have access to healthier nutrition. As versatile the technologies, process solutions, and applications of Grains & Food may be, this is their common focus – no matter whether it is to process grains, rice, corn, or pulses. Bühler customers provide over 2 billion people with staple products.

We want there to be enough to eat while also reducing food waste. We want to preserve resources such as energy and water. To accomplish this, we are using more and more digital technologies.

Grain Quality & Supply offers reliable cleaning, storage, and transportation solutions for raw materials. Additionally, this business area also delivers complete solutions for rice and malt production. Milling Solutions combines the ideal grinding and processing of grains and pulses with the highest of hygiene standards. Value Nutrition enables the energy-efficient, reliable production of pasta, breakfast cereals, animal feed, pet food, and aqua feed using extrusion and drying technology. Here, meat substitute products made of textured vegetable protein are playing an ever more important role. With optical sorting, and cloud-based monitoring solutions, the Digital Technologies business area ensures that harmful substances are removed during processing and that the safety of food and feed is documented.

All business areas offer process solutions for the entire value chain: from harvested grain to flour, breakfast cereals, pasta, or animal feed. Add to that a global network of service, training, and application centers, enabling customers to optimally operate our systems.
How various raw materials become high-quality food products:
Seven examples of Bühler Grains & Food process technologies

= where Bühler technologies are involved

**Pulses**
- Pre-cleaning and storage
- Weighing
- Grinding
- Sifting
- Packaging
- Pulse flour

**Grain**
- Cleaning
- Material handling
- Grinding
- Weighing
- Dosing
- Drying
- Hulling
- Grading
- Splitting
- Optical sorting
- Grinding
- Pre-drying
- Husk separation
- Cutting and forming
- Frying or drying
- Sifting
- Cooling
- Storing
- Cooling
- Packaging
- Breakfast cereal

**Paddy rice**
- Intake, pre-cleaning, and storage
- Rice cleaning
- Rice milling
- Hygienizing
- Pelleting
- Bagging and load out
- Rice

**Barley**
- Intake and storage
- Cleaning
- Storage and drying
- Steeping
- Cleaning
- Conditioning
- Grinding
- Husk separation
- Deculming
- Brewing & Distilling process
- Rice

**Malt**
- Conveying
- Weighing
- Conditioning
- Grinding
- Husk separation
- Deculming
- Brewing & Distilling process
- Rice

**Asian noodles**
- Dough preparation
- Extrusion
- Cooling
- Supporting element
- Storing
- Supporting element
- Cooling
- White rice

**Feed**
- Dough preparation
- Extrusion
- Cooling
- Supporting element
- Storing
- Supporting element
- Cooling
- White rice

**Pasta**
- Sheet
- Steaming
- Cutting and forming
- Frying or drying
- Sifting
- Cooling
- Storing
- Cooling
- Packaging
- White rice

**Breakfast cereal**
- Dough preparation
- Extrusion
- Cooling
- Supporting element
- Storing
- Supporting element
- Cooling
- Packaging
- White rice

**Flour**
- Dough preparation
- Extrusion
- Cooling
- Supporting element
- Storing
- Supporting element
- Cooling
- Packaging
- White rice