

# Bakery Innovation Center. Uzwil, Switzerland.



**Special  
Offer.**

## **Bühler is here for you.**

**During these exceptional times, rest assured that we are taking every step to support you and your business, however possible.**

By means of digitalization, we are still able to offer you tests and trials in our application centers for process and product developments. Get your support without the necessity to be physically present:

- Ingredient handling: Fully-automatic raw material handling and preparation for all processes.
- SaniMix™: Complete mixing of premixes and ready-mixes.
- JetMix™: Hydration and/or fermentation of dry components, dough-production.
- Development of new product concepts and efficient production solutions with know-how and know-why.
- Analytics: Baking laboratory with analytical tools for raw-materials and end-products.
- Plant and process optimization with innovative application technologies and products from grain to bread.
- Technological and sales support in various fields.
- Standardized and individual customized training courses.

Trials can be performed via livestream, documented on video, and discussions scheduled via phone or video conference to discuss the developments. Samples can be analyzed in-house or in your own laboratory. Therefore, time can be saved and your exposure limited!

Find your Experts for ingredient handling, dough processing and baked goods: [www.buhlergroup.com/bic](http://www.buhlergroup.com/bic)

