



Excellence in  
Training and  
Application.

## Durum Milling Course. Course Date

### Monday.

#### Reception at the training centre:

- Explanation of administrative matters / formalities.
- Introduction of Bühler AG

#### Cereal science:

- Cereal varieties and their application for human food

#### Wheat:

- Details about Wheat, varieties, kernel structure and properties
- Visit: Tour of factory, research centres 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

#### Practical's: Cleaning section operation

- Operation of Cleaning section in the school mill (includes SORTEX Colour sorter)

#### Social event with Dinner

### 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

# Durum Milling Course.

## Course Date

**Thursday.**

**Visit Swiss mill Zürich (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

**Remarks.**

We reserve the right to adjust the schedule for organizational reasons.

### Working hours.

08.00 – 09.30 / 10.00 – 12.00  
13.15 – 15.00 / 15.15 – 17.00

## Bühler AG

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