

Pasta Technology Workshop.

Uzwil, Switzerland



Course content

Principles of pasta technology:

- Basics of milling technology
- Raw materials in the pasta industry

Extrusion process:

- Extrusion technology
- Gluten-free pasta
- Extrusion workshop
- Dough and structural development in the production of wheat pasta
- Pasta dies handling and workshop

Drying process:

- Drying and structural stabilization in the production of pasta
- Production equipment for pasta drying
- Temperature and humidity sensors

Various topics:

- Methods for analyzing raw materials and end products including Demonstration in Bühler's analytical laboratory
- Digitalisation in the pasta industry
- Assessment of pasta quality



Target group

Senior employees in pasta production, plant management, pasta technology and quality assurance.



Date

September 22 – 26, 2025 (incl. 1 day visit pasta plant)



Number of participants

Min. 8 participants



Location

Customer Center & Pasta Application Center Bühler AG in Uzwil, Schweiz Please bring your own safety footwear.



Costs

CHF 3'900.-

<u>Includes</u>: course documentation, lunches, two social evening with dinner.

Excludes: Hotel accommodation, traveling costs, transportation/transfer between airport, hotel and Bühler



Hotel

Accomodation from September 20 – 28, 2025 can be booked through Bühler on request. Costs by the participant and will be announced after registration.



General inquiries

marketing.vn@buhlergroup.com

Registration

Please visit our website and fill out the contact form: www.buhlergroup.com/pasta-technology-workshop

