



Food Extrusion & Puffing Workshop 2026

Ingredients, cereals &
plant-based proteins

Food Extrusion & Puffing Workshop

Cereals, plant-based proteins and ingredients

Uzwil, Switzerland

With emphasis on machine and process technology, this hands-on focused workshop consists of lab sessions in Bühler's state-of-the-art extrusion and puffing pilot plants complemented by theory lessons.



Course content

Pre-workshop self study

- Extrusion fundamentals
- Puffing fundamentals
- Ingredients

Introduction to extrusion

- Screw elements: function and configuration
- Effects of mechanical and thermal energy input
- Steam addition into extruder and preconditioning as a means of thermal energy addition
- De-gassing and application of vacuum as a means of thermal energy removal
- Analytical methods to analyze raw materials and final products

Puffed and extruded cereals & snacks

- Puffing technology
- Direct and indirect expanded cereals & snacks
- Coloring and coating
- Co-extrusion
- Downstreaming options for cereals

Plant-based proteins

- Low moisture extrusion
- High moisture extrusion
- Downstreaming equipment
- Coloring and flavoring

Ingredients

- Modified flours & starches
- Reconstituted rice
- Extruded breadcrumbs



Target group

This workshop is intended for operation supervisors, engineering or R&D personnel, etc.



Date

June 8 – 12, 2026



Language

English



Number of participants

Min. 15 participants



Place

Extrusion and Puffing Application Centers
Bühler AG | Uzwil, Switzerland

Safety first – please bring your safety shoes and safety glasses.



Costs

CHF 4'900.- excl. 8.1% VAT

Includes: course documentation, lunches, coffee, beverages and snacks during breaks, social event with dinner.

Excludes: hotel accommodation, travelling costs, transportation/transfer between airport, hotel and Bühler.



Hotel

Accommodation can be booked through Bühler when registering. Hotels and prices will be announced after registration.



General inquiries

vn.academy@buhlergroup.com

With focus on demonstrations in our state-of-the-art Extrusion and Puffing Application Centers we will have theory sessions in between to provide the necessary understanding of the process of the puffed and extruded foods produced in each lab session.

Registration

Please visit the website and fill in the contact form:

www.buhlergroup.com/extrusion-workshop

