



Including
visiting our
partner
Hosokawa Alpine
in Germany

Learn more & see course dates:
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Pulses processing



What you will learn

Discover the possibilities within the entire value chain of pulses and learn how to add value to beans, peas, chickpeas and lentils. The course will be a deep dive into the process and technology necessary to transform pulses into valuable ingredients for protein-rich plant based foods. You will learn how to efficiently design a plant for processing pulses, the possible grinding processes and the associated machine design and operation. Everything from reception to the finished product. In addition, you will gain practical experience by working with key equipment for processing pulses in our training center.

Required skill level

This course is well-suited for mill owners, head millers and mill managers. Additionally entrepreneurs interested in entering the pulses processing business could benefit from the course.

Price

CHF 2'450.00 per person / 1 week

What is included

- Invitation letter for visa application, printed training documents, one social event and dinner
- Deep dive into major trends and how pulses represent a key answer to them
- Full insight into pulses processing technology
- Hands on access to key equipment for pulses processing
- Practical experience at our fully equipped training center hall
- Visit to a pulses mill

Pulses processing

Detailed program



Monday

Welcome at the Milling Academy

- Formalities and administrative matters
- Bühler factory visit, including application centers

Market overview

- Potential of pulses market

Raw material

- Different cereal varieties and their application
- Composition and characteristics of the pulses seed

Intake, pre-cleaning & cleaning section

- Transport and cleaning equipment

Cleaning (cont.) and grading

- Study of different flowsheets
- Practical works in cleaning section / GIC

Sorting pulses by using SORTEX machines

Tuesday

Dehulling section

- Machinery for dehulling
- Study of different flowsheets
- Dehulling for protein extraction and for traditional markets

Grinding

- Study of various flow diagrams

Automation in pulses processing

- Products and services to improve automation in mill

Service and maintenance

- Products and options in service and maintenance

Transport to Hosokawa Alpine in Augsburg, Germany
Social event with dinner & overnight stay in Augsburg

Wednesday

Protein concentration

Technology for dry protein fractionation

- Fine Grinding and particle size measurement principles
- Air classification and compaction

Visiting Application Center Hosokawa Alpine

Transport back to Bühler Uzwil, Switzerland

Thursday

Protein Isolation

- Market trends & end products
- Intro into Protein isolation process
- Study of flow diagrams

Visit Protein Application Center, Uzwil

Friday

Nutrition and quality

- Pulses in nutrition
- Food safety
- Various laboratory methods, evaluation of results

Value nutrition/extrudates

- Dry and moist extrudates

Bakery

- Introduction and overview on the baking process

Sustainability of pulses

Working hours

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

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

Secure your seat now:
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