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Corn/Maize Milling



What you will learn

Join us in the Food Application Center in Plymouth MN where you will have an opportunity to master your knowledge in corn milling. We will cover topics from basic milling processes, machine design, plant operation and mill efficiency, from intake to finished products. The program is divided between theoretical and practical sessions in the Food Application Center, where you will be able to see demonstrations of cleaning, degermination and milling equipment for corn. During the practical sessions you will be able to understand and monitor the process parameters and the laboratory analysis required to meet your quality needs.

Required skill level

Moderate working experience in a corn mill. This course is well-suited for shift millers, head millers and mill managers.

Course Fee

USD 1,900 IAOM Member Fee *(Must submit membership number when registering.)*

USD 2,100 IAOM Non-Member Fee

What is included

- Invitation letter for visa application
- Hands-on access to industrial size corn processing equipment in the Food Application Center.
- Training documents
- One social event with dinner

Corn/Maize Milling

Detailed program



Monday

Welcome at the Buhler Inc.

- Formalities and administrative matters
- Visit to the Food Application Center.

Cereal science

- Cereal varieties and their application for human food
- Varieties of maize, structure and characteristics of maize

Intake / Dryers

- Quality control at the maize intake, various flow sheets
- Machines of pre-cleaning section
- Dryer and key knowledge points of storing maize

Save storage of corn / maize

- Dust explosions
- Infestation control, pests in grain

Cleaning section Theory and Practical

- Overview of process equipment
- Different flowsheets and applications

Tuesday

Degermination section Theory and Practical

- Overview of process equipment
- Different flowsheets and applications
- Different types of degermination and their influence on the finish product

Mill section

- Overview of process equipment
- Different flowsheets and applications

Customer service

- Possibilities and solutions

Social event in the evening

Wednesday

Laboratory degermination and lab grinding (practicals)

- Grainman
- MLU lab mill

Thursday

Degermination and grinding of Maize (practicals)

- Test milling and comparison to lab scale machines
- Adjusting all machines and take samples

Laboratory in maize milling

- What are the important lab devices
- Lab analysis of practical session

Friday

Special maize processes

- Nixtamal solution
- Arepa process
- Fine maize flour

Food safety

- Hazards and how to reduce / eliminate them

Wet process solutions

- Cornflakes
- Pasta
- Extrudates

Feedback session and end of course

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.

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