



Course Overview 2022

Cocoa, Chocolate & Confectionery

 **BUHLER**

Bühler Cocoa, Chocolate and Confectionery.

Locations of Application & Training Centers.

Application & Training Center
Cocoa, Chocolate & Coffee
Uzwil, Switzerland



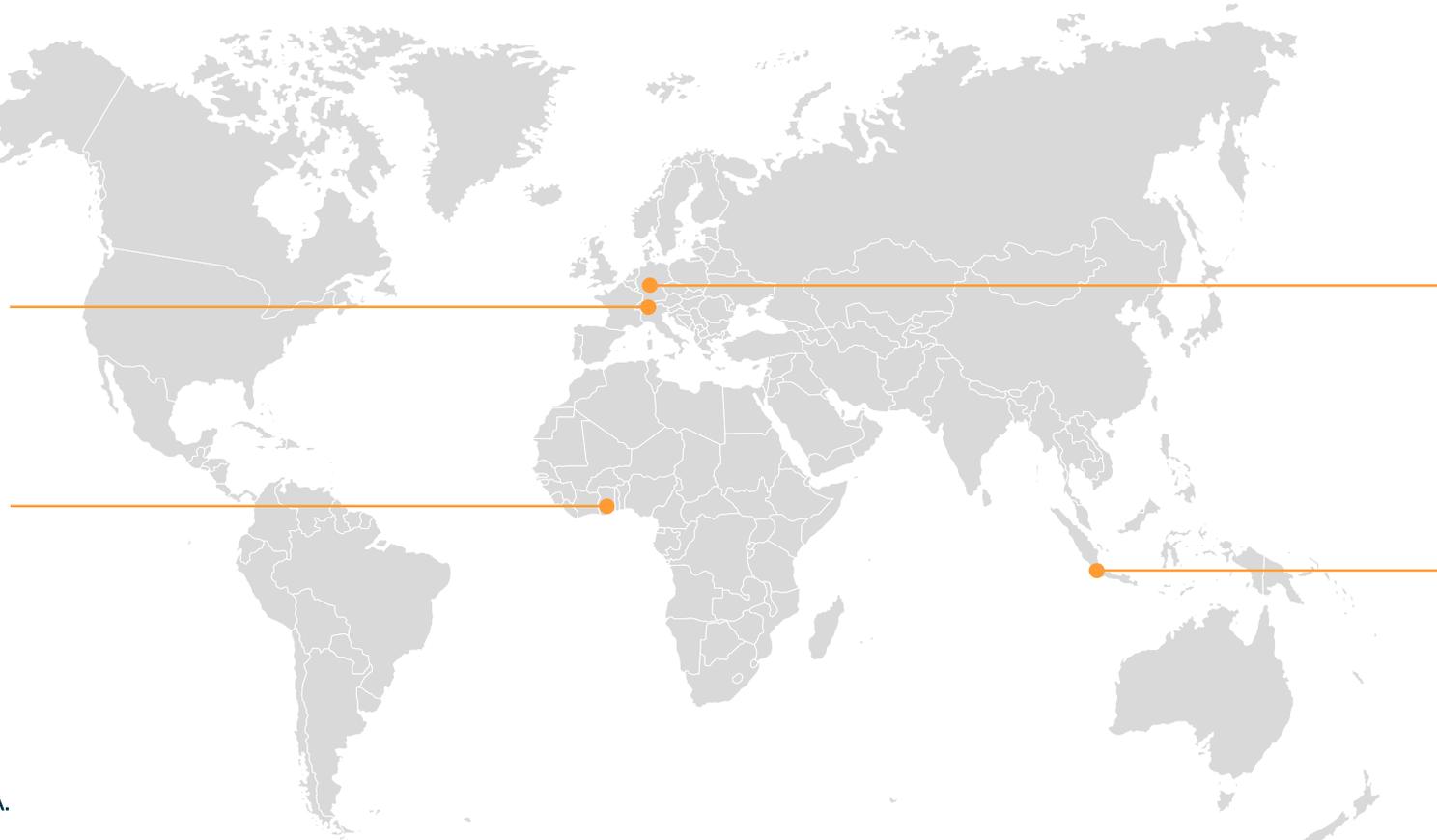
Application & Training Center
Confectionery, Moulding, Countlines
Reichshof, Germany



Application & Training Center C.F.I.A.
Cocoa
Abidjan, Ivory Coast



Application & Training Center
Cocoa, Chocolate & Coffee
Jakarta, Indonesia



Course calendar 2022.

Bühler Uzwil | Reichshof | Jakarta.

for **Abidjan**
please contact
our local
Application
Center



Uzwil Switzerland

10 11 12	Chocolate course Classic & Service	31 01 02	Chocolate course Classic	30 31 01	Chocolate course Classic & Service	12 13 14 15 16	Chocolate and Moulding course Combined	25 26 27	Cocoa course Classic	08 09 10	Cocoa course Classic
						27 28 29	Chocolate course Advanced				

Reichshof Germany

25 26 27	Cereal bar course Classic	22 23 24	Moulding course Classic
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Jakarta Indonesia

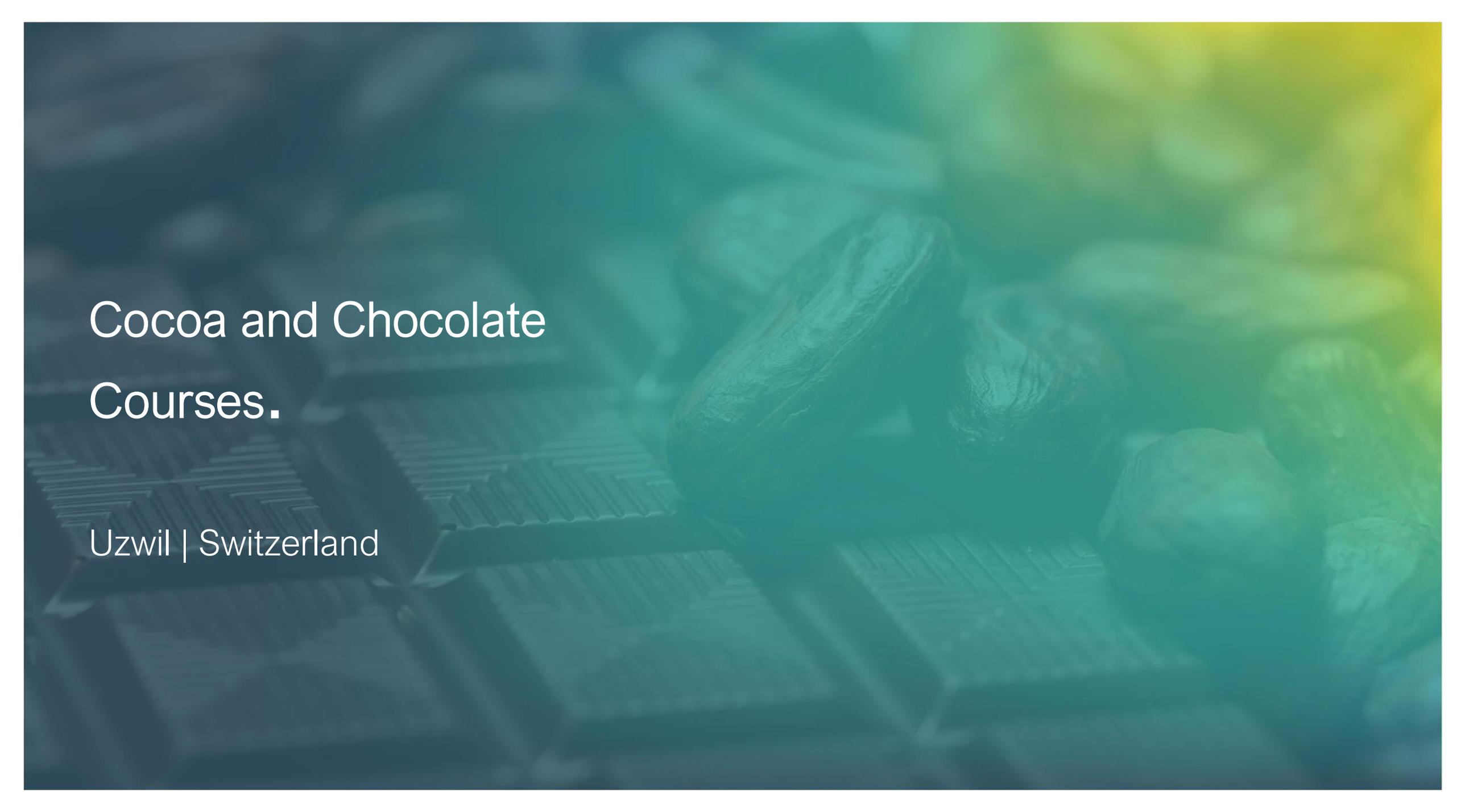
14 15 16	Cocoa course Classic
19 20 21	Chocolate course Classic

Your benefits.

Bühler Uzvil | Reichshof

for **Jakarta** & **Abidjan** please contact our local Application Centers

	Chocolate course Classic & Service	Chocolate course Advanced	Chocolate & Moulding course Combined	Cocoa course	Cereal bar course	Moulding course
	CHF 3'800 EUR 3'450 USD 3'800	CHF 3'950 EUR 3'600 USD 3'950	CHF 6'100 EUR 5'500 USD 6'100	CHF 3'800 EUR 3'450 USD 3'800	CHF 3'800 EUR 3'450 USD 3'800	CHF 3'200 EUR 2'800 USD 3'200
Duration	3 days	3 days	5 days	3 days	3 days	3 days
Accommodation for the duration of the training	●	●	●	●	●	●
Transport to/from hotel if not within walking distance					●	●
Training documentation	●	●	●	●	●	●
Practical demonstration using our plant and laboratory	●	●	●	●	●	●
Lunch and dinner	●	●	●	●	●	●
Certificate of participation	●	●	●	●	●	●

The background is a teal gradient with a blurred image of chocolate bars and cocoa beans. The text is overlaid on the left side.

Cocoa and Chocolate Courses.

Uzwil | Switzerland



Cocoa Course Classic at Uzwil, Switzerland

📄 Course content

- Brief overview from bean to bar as a start
- Cocoa harvesting, fermentation and cleaning
- Difference in nibs and bean roasting
- Basic theory and practical insights into pre-treatments, winnowing de-bacterizing and roasting
- Grinding and powder production of cocoa for nibs and bean processing

🍴 Target group

- Production employees with basic knowledge
- Product developers and technologists in cocoa industry

© Registration & contact

Bühler AG | Headquarter
Uzwil, Switzerland

courses.sc@buhlergroup.com





Chocolate Course Classic at Uzwil, Switzerland

Course content

- Brief overview from bean to bar as a start
- Highlighting the influence of raw material in chocolate production
- Basic theory and practical insights into dosing mixing two-stage refining and conching
- Parameter setting for pre-, final-refiner and conching
- Evaluation and analysis of production errors and measures for improvements
- Alternative mass production methods

Target group

- Production employees with basic knowledge
- Product developers and technologists in chocolate industry

Registration & contact

Bühler AG | Headquarter
Uzwil, Switzerland

courses.sc@buhlergroup.com





Chocolate Course *Advanced* at Uzwil, Switzerland

Course content

- Gain insights to different chocolate mass production processes
- Highlighting process related mass structures, flow and sensorial properties
- Effects of fats, sugar replacers and emulsifiers in chocolate
- Advanced theory and insights into process influences of raw materials and end products
- Development of structures, flavor and rheology during conching
- Evaluation of analytical tools for flavor analysis

Target group

- Product developers and technologists in chocolate industry with broad know how
- Production managers in the chocolate manufacturing industry

Registration & contact

Bühler AG | Headquarter
Uzwil, Switzerland

courses.sc@buhlergroup.com





Chocolate and Moulding Combined at Uzwil, Switzerland

Course content

- Brief overview from bean to bar as a start
- Highlighting the influence of raw material in chocolate production
- Basic theory and practical insights into dosing mixing two-stage refining and conching
- Flow behavior of chocolate masses, dosing of different masses
- Moulding principals as OneShot applications, shell forming and cold stamping method
- Insights on pre-crystallization of chocolate
- Thermal technology and plant concepts

Target group

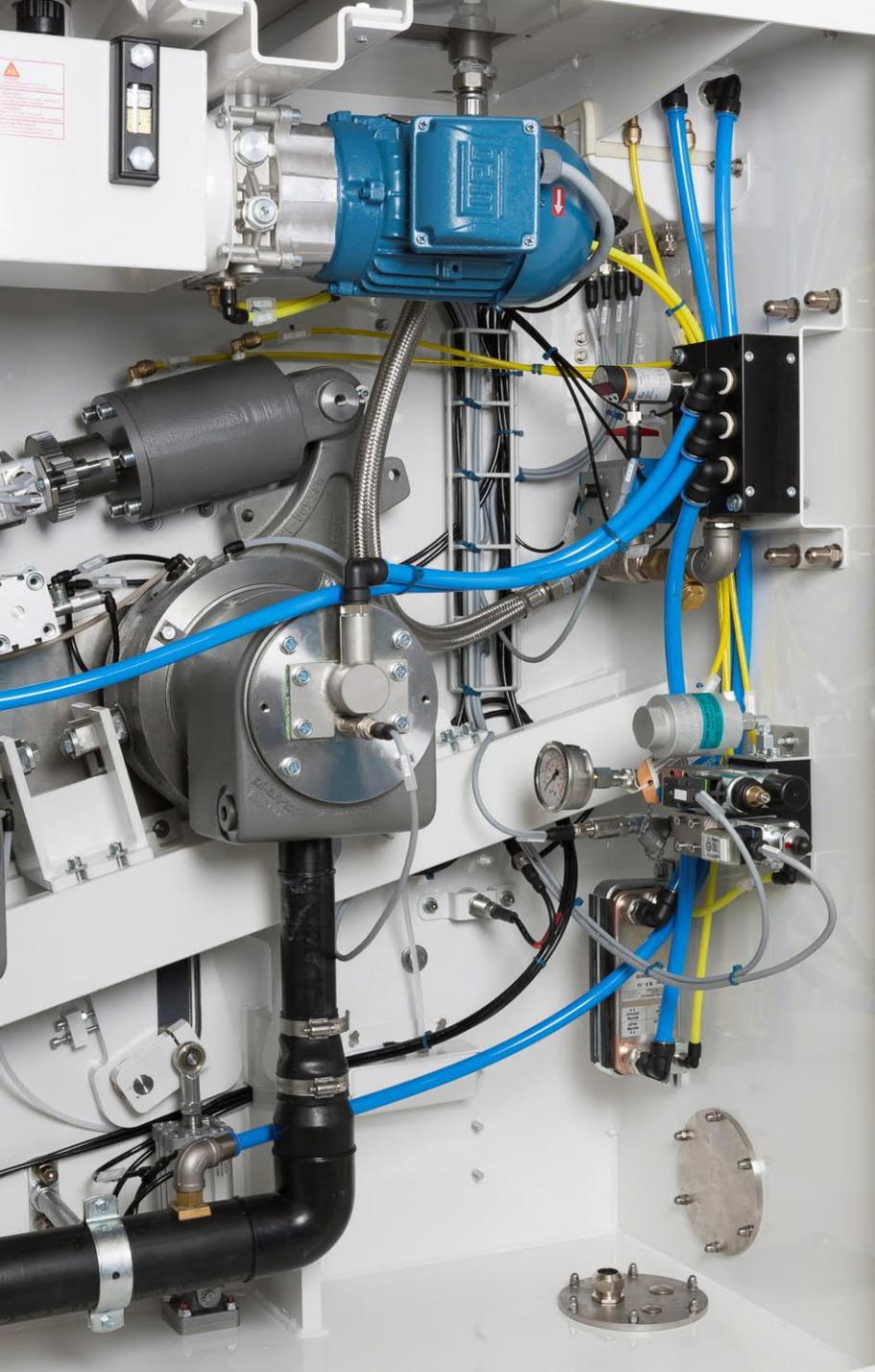
- Production employees with basic knowledge
- Product developers and technologists in chocolate processing industry

Registration & contact

Bühler AG | Headquarter
Uzwil, Switzerland

courses.sc@buhlergroup.com





Chocolate Course Service at Uzwil, Switzerland

📄 Course content

- Brief overview from bean to bar as a start
- Basic theory and practical insights into dosing mixing two-stage refining and conching
- Parameter setting for pre-, final-refiner and conching
- Evaluation and analysis of production errors and measures for improvements
- Theory and practical technical training at main processing machines, machine controls, calibration steps and service instructions

👤 Target group

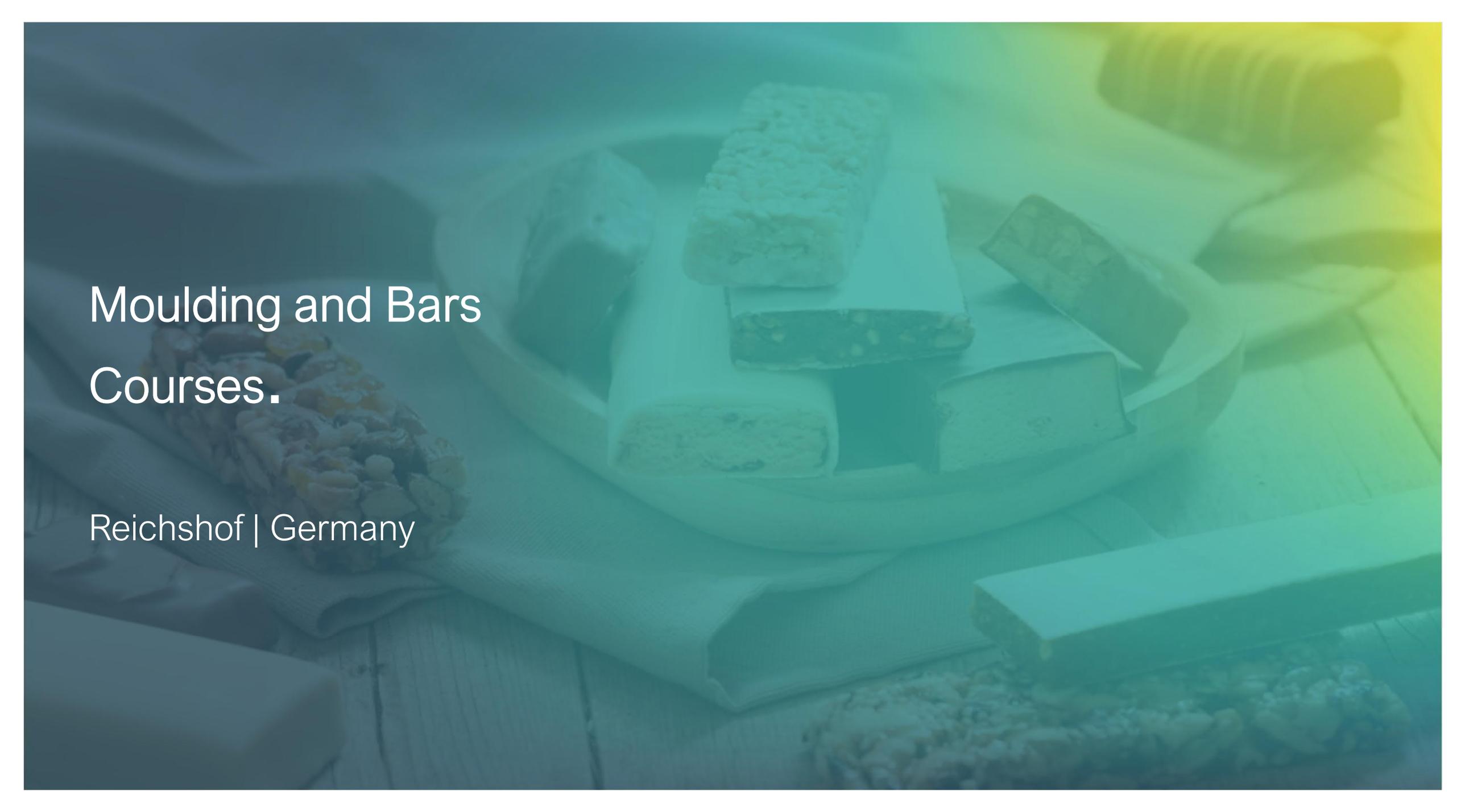
- Production employees with basic knowledge
- Product developers and technologists in chocolate industry

© Registration & contact

Bühler AG | Headquarter

Uzwil, Switzerland

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Moulding and Bars
Courses.

Reichshof | Germany



Moulding Course Classic at Reichshof, Germany

Course content

- Basic theory and practical insights into on depositors and their applications
- Dosing of different masses
- Pre-crystallization of chocolate, thermal technology and plant concepts
- OneShot applications, shell forming, cold stamping method
- Parameter setting for process optimization
- Evaluation and analysis of production errors and measures for improvements
- Service topics such as preventive reconditioning and machine maintenance

Target group

- Production employees with basic knowledge
- Product developers and technologists in chocolate processing industry

Registration & contact

Bühler GmbH
Anke Löttgen
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D-51580 Reichshof
anke.loettgen@buhlergroup.com





Cereal bars Course **Classic** at Reichshof, Germany

Course content

- Basic theory and practical insights into technology of cereal bar production
- Influence of raw materials on the process and end-product
- Parameter setting for process optimization
- Evaluation and analysis of production errors and measures for improvements

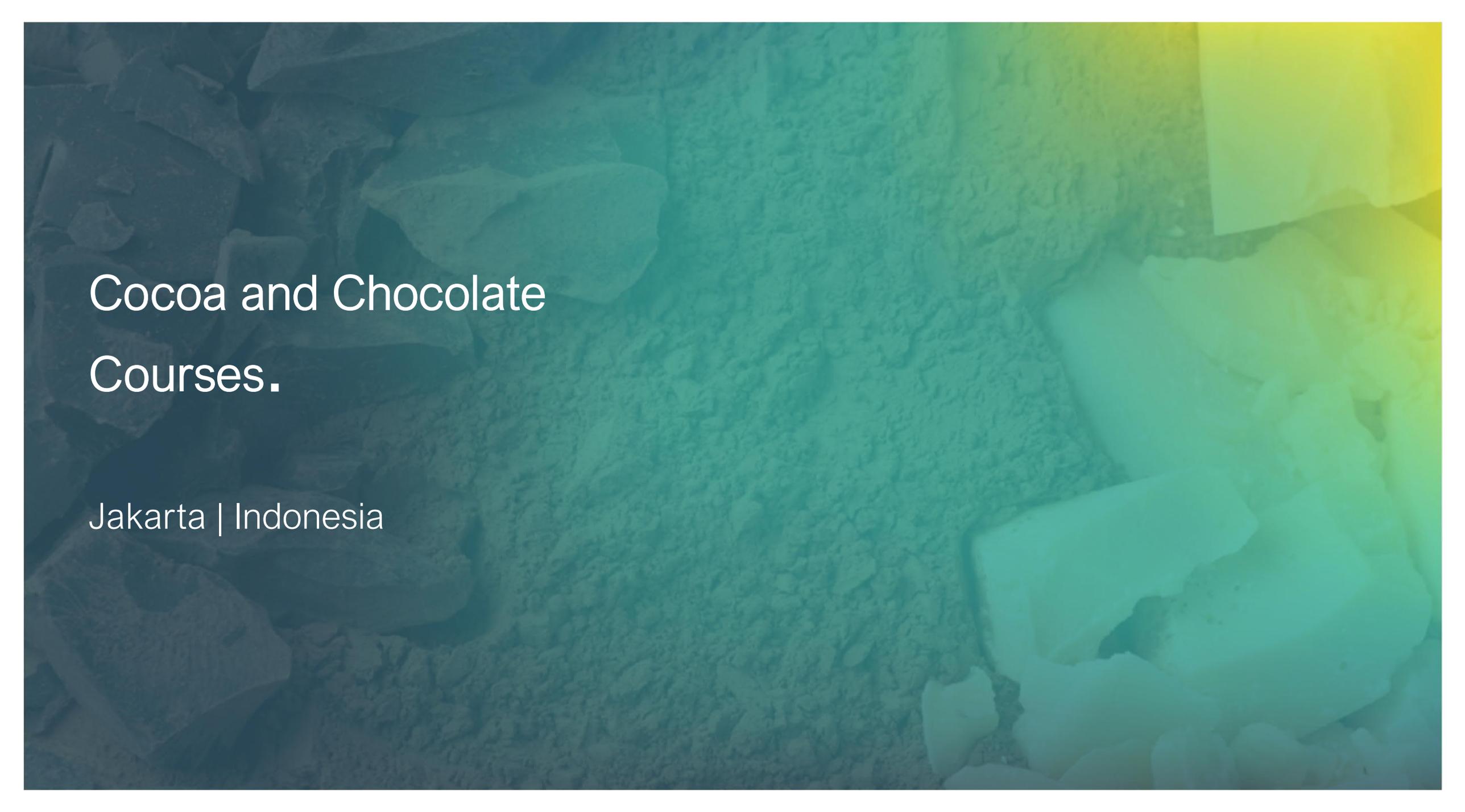
Target group

- Production employees with basic knowledge
- Product developers and technologists in the bar forming industry

Registration & contact

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Cocoa and Chocolate Courses.

Jakarta | Indonesia

Cocoa Course Classic at Jakarta, Indonesia

📄 Course content

- Brief overview from bean to bar as a start
- Cocoa harvesting, fermentation and cleaning
- Difference in nibs and bean roasting
- Basic theory and practical insights into pre-treatments, winnowing de-bacterizing and roasting
- Grinding and powder production of cocoa for nibs and bean processing

👤 Target group

- Production employees with basic knowledge
- Product developers and technologists in cocoa industry

© Registration & contact

Bühler Indonesia

Agnes Ervina

Application Center

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Chocolate Course Classic at Jakarta, Indonesia

📄 Course content

- Brief overview from bean to bar as a start
- Highlighting the influence of raw material in chocolate production
- Basic theory and practical insights into dosing mixing refining and conching
- Introductions and demonstration on bead mill applications
- Evaluation and analysis of production errors and measures for improvements
- Alternative mass production methods

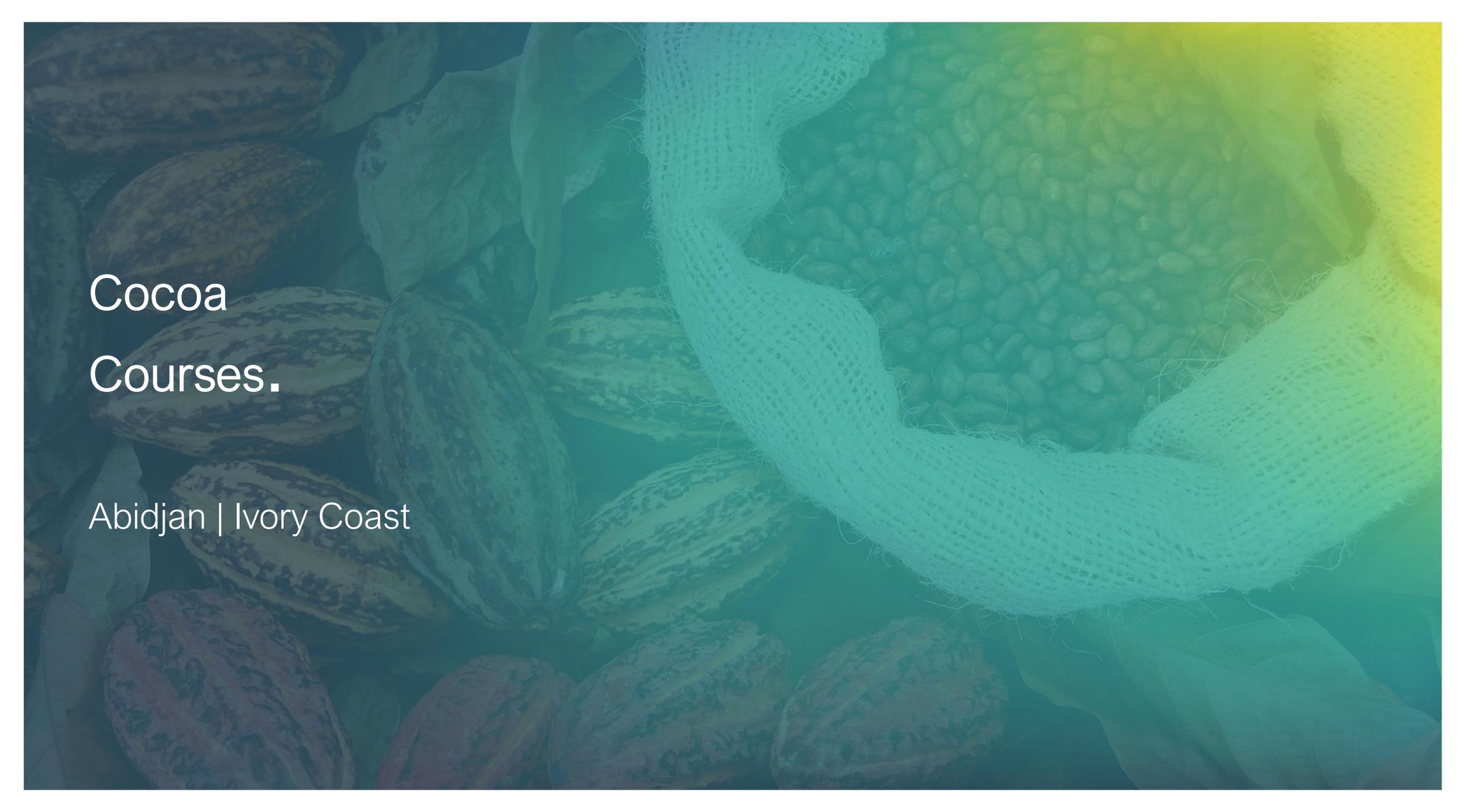
👤 Target group

- Production employees with basic knowledge
- Product developers and technologists in chocolate industry

© Registration & contact

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A close-up photograph of cocoa beans and pods. The beans are dark brown and oval-shaped, some still in their pods. They are contained within a light-colored, woven sack. The background is a soft, out-of-focus green and yellow gradient. The text is overlaid on the left side of the image.

Cocoa Courses.

Abidjan | Ivory Coast



Cocoa Course at Abidjan, Ivory Coast

Course content

- Brief overview from bean to bar as a start
- Cocoa harvesting, fermentation and cleaning
- Difference in nibs and bean roasting
- Basic theory and practical insights into pre-treatments, winnowing de-bacterizing and roasting
- Grinding and powder production of cocoa for nibs and bean processing

Target group

- Production employees with basic knowledge
- Product developers and technologists in cocoa industry

Registration & contact

Bühler Côte d'Ivoire

Kevin Katy

kevin.katy@buhlergroup.com



Bühler Application Centers worldwide

North America

Bühler Food Innovation Center
Minneapolis, Minnesota
Business Area: Grain Milling

Bühler Technology Center
Holland, Michigan
Business Area: Die Casting

Bühler Training Center
Manhattan, Kansas
Business Area: Grain Milling

Bühler Training Center
Raleigh, North Carolina
Business Area: Value Nutrition

Regional Application, Development and Education Center
Mahwah, New Jersey
Business Area: Grinding & Dispersion

SORTEX-Training Center
Stockton, California
Business Area: Sortex & Rice

Europe

Application Laboratory Cocoa and Nuts
Freiberg, Germany
Business Area: Consumer Foods

Bühler Training Center
Alzenau, Germany
Business Area: Leybold Optics

Bühler Training Center
Beilngries, Germany
Business Area: Grain Logistics

Bühler Training Center
Bergneustadt, Germany
Business Area: Consumer Foods

Bühler Training Center
Viernheim, Germany
Business Area: Die Casting, Grinding & Dispersion

Bakery Innovation Center
Uzwil, Switzerland
Business Area: Grain Milling

Grain Milling Training Center
Uzwil, Switzerland
Business Area: Grain Milling

Grain Technology Center
Uzwil, Switzerland
Business Area: Grain Milling

Innovation Center
Uzwil, Switzerland
Business Area: Consumer Foods, Die Casting, Grinding & Dispersion, Value Nutrition

SORTEX-Training Center
London, United Kingdom
Business Area: Sortex & Rice

South America

Automation Training Center
Joinville, Brazil
Business Area: Grain Milling, Value Nutrition

Bühler Extrusion Workshop
Santiago de Chile, Chile
Business Area: Value Nutrition

Africa

African Milling School (AMS)
Nairobi, Kenya
Business Area: Grain Milling, Value Nutrition

Bühler Training Center
Johannesburg, South Africa
Business Area: Grain Milling

Asia

Bühler Application Center
Bangalore, India
Business Area: Grain Milling, Die Casting

Bühler Indonesia Application Center
Jakarta, Indonesia
Business Area: Grain Milling, Consumer Foods

Bühler Training Center
Beijing, China
Business Area: Leybold Optics, Value Nutrition

Bühler School Mill
Wuxi, China
Business Area: Grain Milling

Bühler Technology Center
Wuxi, China
Business Area: Grain Milling, Value Nutrition, Die Casting

Bühler Training Center
Wuxi, China
Business Area: Grain Milling

Regional Application, Development and Education Center
Wuxi, China
Business Area: Grinding & Dispersion

Regional Application, Development and Education Center
Yokohama, Japan
Business Area: Grinding & Dispersion

Regional Application and Development Center
Changzhou, China
Business Area: Value Nutrition



INNOVATIONS FOR A BETTER WORLD