



## Arepas

### Precooked corn flour

Arepa is a dish made of precooked corn flour. It originated in the upper part of South America (Colombia and Venezuela). Nowadays, the popularity of arepas is increasing all over the world.

Arepas were originally made with threshed corn (corn that was degeminated by hand). This corn, already removed from germ and husk, is boiled with water and then wet ground, producing a dough ready to cook. This dough is then grilled, creating the delicious arepas.

Precooked corn flour can be used for preparing more than just arepas: It is also an ingredient in specialties such as hallacas, tamals, empanadas and different desserts.

### Arepa process benefits



Optimum food  
safety



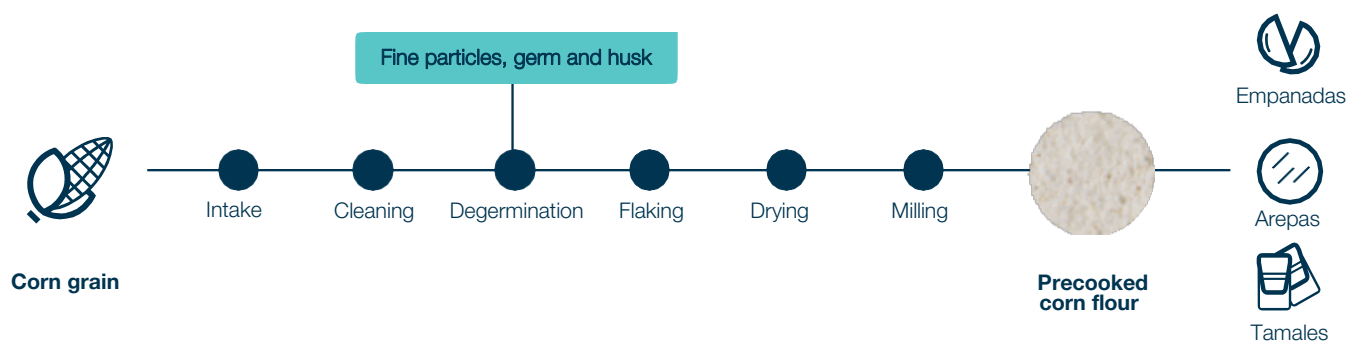
Consistent quality  
of the end product



High  
performance

In the 1960s, the need for industrial flour production grew due to industrialization and the migration of people to the big cities.

The industrial process offers complete production traceability: From receiving the raw materials right up to packaging the final product, within all food safety parameters and without disregarding the quality of the end product. It ensures that the raw material has passed through a strictly controlled process, while saving time in the production process.



Precooked corn products.

## Innovative technology, traditional flavor.

For decades, Bühler, together with several corn milling companies, has contributed to the development of the process for the industrial production of precooked flour, making us the global leader in this technology.

### Integrated technology

From receiving and drying the corn to packaging the end product, Bühler relies on the right technology at every step of the process to guarantee optimum food safety, high performance and the best starch gelatinization, resulting in consistent quality of the end product.



Sortex optical sorters: Reduces mycotoxins

Bühler provides cleaning systems that are perfectly customized to guarantee the highest food safety, while also focusing on maximum productivity and efficiency.



Steamer MBDA: Precise temperature adjustment

Automatic vapor dosing ensures that the corn is prepared correctly before it's rolled. It also ensures the right temperature to maintain consistent moisture of the end product, optimizing the vapor intake in the rolling and drying systems.



PolyFlake BCFB: Consistent quality and superior performance

The flaking mill BCFB is the only one of its kind on the market which guarantees that the corn is consistently flaked at the right thickness to achieve a certain level of starch gelatinization. So, after milling, the ideal texture for easy kneading is achieved.



Diorit roller mill MDDY: High milling capacity

The roller mill grinds the corn flakes into flour. Moreover, it controls the compact roller assemblies, as well as the aspiration system to maintain consistent milling quality.



Online sensors: Fast precision milling

Measuring systems MYTA, MYRG and MYHB guarantee moisture, fat content, particle-size distribution and specks in the different process stages.



Handling the finished product

The vibro-discharger is suitable for finished products and by-products. It ensures uniform and segregation-free discharge of bulk materials from concrete, steel and plastic bins.

#### Bühler AG

CH-9240 Uzwil, Switzerland T +41 71 955 11 11  
buhlergroup.com F +41 71 955 66 11

