



Food Creation Center

Application & Training Center Factsheet

Head: Stefanie Hardtmann

Location: Bühler AG, Uzwil, Switzerland

Area: 850 square meters

Operational since: 2023

Food Creation Center

Whether creating fruit, protein, muesli and nut bars, wafers, biscuits, chocolate, baked goods, spreads, and snacks, Bühler's Food Creation Center in Uzwil is a state-of-the-art facility for conducting product testing, production trials, and training.

What is unique about it?

The Food Creation Center brings together different solutions in a creative space, offering an integrated perspective to product and process development. The center provides the ideal environment and expertise for customers to create different food sensations with new raw materials, flavors, and textures by combining the different processes from raw material intake to the finished product such as biscuits,

wafers, chocolate, and snack bars. Bühler's team will also support the customers from the idea phase through rapid prototyping and implementation in the industrial process to validation and scale-up. Customers also benefit from the expertise and synergies with the CUBIC Innovation Campus and the other Application & Training Centers to support ideas and concepts along the complete value chains.

Raw materials:

Flour, chocolate mass, nuts, oats, sugar, alternative proteins, and fruits.

End-product categories:

Biscuit, wafers, baked goods, bars, countlines, and confectionery goods.

Technology solutions available:

Several solutions that encompass the different steps from intake to end product are available. The following setup includes:

Bakery:

- Auditorium with 32 seats
- Existing bakery setup (spiral mixers, fermentation chamber, ovens)
- Raw material intake incl. in-line check sieve (possibilities for circulating tests)
- Pin mill grinding (e.g., sugars, cocoa shells)

Cream:

- Lab kit Mondomix (including fat cream preparation, aerated products)

Services:

Services and training are designed to keep customers up to date on products and technologies, giving them the confidence and experience they need.

- Idea and vision pillar includes creativity workshop, ideation session, and rapid prototyping.
- Product and process development covers the following activities: definition of the end production, raw material analysis, trials with the customer (also remote), evaluation of samples, definition of samples, definition of the production process.
- Analytical services encompass flour analysis, cream rheology, water activity, and texture analysis.
- Process optimization covers Performance Assessment Workshop, recipe assessment, raw material consultation, and troubleshooting on site.

Bars:

- Industrial bar line with different forming solutions, equalizing roller, cooling tunnel, strand slitting, fanning, and cutting machine incl. chocolate enrobing line
- SnackFix™ (small scale bar line for small scale production and product development)
- Batch kitchens for aerated nougat, caramel, and binder

Wafers:

- Laboratory wafer oven
- Laboratory cream spreading machine
- Cutting machine for wafer books

Biscuits:

- Lab depositor, wire-cutter, and extruder (V60)
- Moulding of biscuits via lab rotary moulder

Collaborate with other Application & Training Centers to provide extended end-product value streams:

- Flavor Creation Center
- Grain Innovation Center & Milling Academy
- Protein Application Center
- Insect Technology Center

Scan to learn more from the website:



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