



Flavor Creation Center

Application & Training Center Factsheet

Head: Stefanie Keller

Location: Bühler AG, Uzwil, Switzerland

Area: 650 square meters

Operational since:

Coffee since 2013

Cocoa since 2022

Flavor Creation Center

The Flavor Creation Center is the perfect place to process cocoa beans to cocoa mass, powder, and butter; to roast coffee to the perfect flavor; and to process nuts to pastes. With cutting-edge infrastructure, customers can develop new recipes and test new processes. They can rely on Bühler's extensive experience as 3 million tonnes of cocoa are processed annually on the company's solutions.

What is unique about it?

It's possible to process raw materials into final products in collaboration with the other Application & Training Centers in Uzwil, for example, processing cocoa beans into chocolate bar, or nuts into a cereal bar. Additionally, customers have the possibility to consider utilizing different technologies to find the best possible solution for their application. For coffee and cocoa, different roasting technologies can be compared to see the influence on flavor, taste, and physical characteristics.

Key figure:

- More than 4,000 people have participated in trainings up to October 2023

Raw materials:

Cocoa beans, coffee beans, and nuts.

End-product categories:

Cocoa powder, cocoa butter, cocoa mass, roasted coffee beans, coffee powder, roasted nuts, and nut paste.

Technology solutions available:

For cocoa:

- Cleaning
- De-shelling including pretreatment
- Alkalizing
- Roasting (batch and continuous roasting)
- Debacterizing
- Grinding and pressing

Services:

- **Product innovation:** Develop new products and recipes and recipe adaptations.
- **Process optimization:** Try different machine settings and machine configurations and compare different technologies.
- **Raw materials analysis:** Analyze the influence of raw materials on end products and on processes.
- **Training and education:** Training for beginners and experienced professionals – combination of theory and practical training.

For coffee:

- Roasting (tangential roaster and drum roaster)
- Grinding

For nuts:

- Grinding

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

- with the Chocolate Application Center to produce chocolate mass from cocoa, and spreads from nut pastes.
- with the Food Creation Center to produce cereal bars, chocolate bars, and much more.
- with the Energy Recovery Center to process cocoa shells into energy.

Scan to learn more from the website:



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