Expert Milling Course:  
Detailed description

Target group:  
- Production Managers
- Head Millers
- Shift Millers

Required skill level:  
- Theoretical milling background (milling school or university, prior advanced milling course – IAOM or Bühler training center), please forward copy of certificate
- 8 years plus practical experience

Course content:  

Cleaning section  
- Comparison of special cleaning systems that offer the possibility to improve milling performance further than a regular cleaning section

Tempering of wheat  
- Systems, bin designs, possible traps, various tempering philosophies and their application, pre-tempering systems, flow sheet options for optimum sanitation in and around the tempering bins

Bacteria count reduction by  
- Scouring, Light Peeling, Peeling, or Pearling

In-depth mill flow sheet technology  
- Comparison of international flow sheets with milling systems in the US; discussion of differences and possible application of system parts in US milling

Practical exercises in the Hal Ross Mill  
- The perfect break release
- Optimum purifier set-up
- Judging sifting performance – finding the ideal area between poor dressing and bare dressing

Starch damage  
- What is it, its effect on water absorption, attrition flour – production and usage
- Flour quality
- General quality control and assurance, flour aging, etc.

Mill pneumatic systems  
- In-depth pneumatics discussion with practical measurements and adjustments in the Hal Ross mill

Course objective:  
In depth discussions of flow sheet diagrams and milling processes. Optimum machine adjustments and mill handling

Enrolment:  
Minimum of 6 participants per session