Feeling good about grain

Bühler Grain Logistics
@Agritechnica 2017
November 14 – 18
Preview days 12/13 November
Hanover, Germany
Hall 06, Booth F17
Welcome.

Every day, millions of people come into contact with foods and other goods manufactured on Bühler equipment. Being a complete solution provider goes beyond the privilege of helping to ensure the superior quality of your products. It is also an obligation to our planet and the people living on it. Touching the daily lives of millions of people implies an immense responsibility, leading to the following question: “How can 9 billion people live sustainably on this planet in 2050?”

In answer to this question, we are dedicated to improving the impact of our solutions on the Internet of Things, food & feed safety as well as energy consumption, aiming to reduce waste and energy consumption of our machines by up to 30% by 2020.

We are delighted to invite you to our Bühler Grain Logistics World where you can discover how we can engineer your success together! We look forward to welcoming you in Hanover.

With best wishes

Mike Haefeli
Head of Grain Logistics
Location.
Hanover exhibition ground.

You can find us at Hall 6, Booth F17. There, on an area of 221 square meters, we exhibit different solutions referring to our key subjects Food Safety, Internet of Things and Sustainability.

Address:
Messegelände; 30521 Hannover
For navigation systems: Hermesallee

Opening hours:
November 12 – November 18, 2017
9.00- 18.00 o’clock
Process solutions from field to fork.

**Feeling good about grain**
Everything starts when crops have been harvested. In an age in which the demand for grain is steadily increasing, Bühler’s know-how in the field of post-harvest technology has become essential. Meet our experts at Agritechnica 2017! We will showcase solutions for the entire value-added chain – from the reception of agricultural products all the way through to the processing industries.

See for yourself how the new machine condition monitoring app makes the difference in your plant performance and let yourself be impressed by our high-tech sorting solution SORTEX® as well as our solutions for drying, cleaning and storage. Besides experiencing our processes, we also provide you the theoretical background on the solutions Bühler offers with a particular focus on our core topics food safety, sustainability and Internet of Things.
The basis of food processing is the prevention of food safety hazards such as microbial, chemical or foreign material contamination.

25% of agricultural raw materials are contaminated with mycotoxins which are found in agricultural products used for food and feed production. Bühler is at the forefront of harnessing science and technology for reducing food safety risks in grain and food processing. The solutions focus on safeguarding the value of raw materials, achieving reliable microbial decontamination, detecting and removing foreign materials as well as ensuring hygiene and traceability in all steps of food production - for today and tomorrow!
**Exhibits** at Bühler Agritechnica 2017.

**SORTEX®**

SORTEX optical sorters set new standards in the field of optical sorting. This efficient and reliable process technology enables detection of even very slight colour deviations.

Ergot sclerotia and mould-infected grains posing a high risk of mycotoxin contamination are selectively identified on the basis of their optical properties and then removed from the product flow by means of precision compressed-air ejection.

**GrainPlus**

The GrainPlus uses screens to remove coarse and fine impurities and grades the grain by its kernel size.

Light particles and dust, which often have substantially higher mycotoxin levels, can be selectively removed by means of inlet and outlet aspiration.

Participate in our **SAMPLING Challenge** & **SWING Game!**
Sustainability

In a world of growing demand yet finite resources, efficient food production and energy use are an imperative for Bühler’s customers to drive business successfully into the future.

Bühler is a competent partner for this challenge because we are striving for market leadership – for a sustainable nutrition. This means developing sustainable solutions is not just a fundamental business driver but also a core company principle. All new Bühler solutions will cut 30% of energy consumption and waste by 2020.
Exhibits at Bühler Agritechnica 2017.

- **Eco Dry**
  Bühler’s patented drying system assures homogeneous drying results at lowest energy costs.

- **EcoIntelligence**
  The dryer control system EcoIntelligence is userfriendly and guarantees super-easy and effective operation.

- **Ecomation**
  The automatic moisture control Ecomation minimizes cost-intensive overdrying and reduces the energy consumption significantly.
Internet of Things

30% of all food is lost or wasted as it travels from field to fork. What if Bühler could reduce this figure significantly by using technologies based on the Internet of Things?

In connection with its sustainability program Bühler introduces new products and services which utilize the power of digitalization to help our customers reduce waste, increase efficiency, and maximize yield. Together with our customers we can make a difference.
Exhibits at Bühler Agritechnica 2017.

**PRODUCT LAUNCH:**

Imagine you know the status of your machines – anytime – anywhere. **Machine condition monitoring** delivers you the good feeling that your machines are performing at its best. View live status with machine key performance indicators. And even more, get a glimpse of upcoming maintenance windows so you only spend valuable work effort as it’s really needed.

**Bühler digital solutions**

We live in the century of digitalization. Bühler develops digital services using big data analytics to make your business ready for the future.

**Search the Internet of Things ICON**

at the Bühler booth and discover what’s behind it!
Virtual Reality

Wouldn’t it be exciting to walk into a grain collection point directly at the Agritechnica? In Hall 6, Booth F17 you have the possibility to discover a complete plant virtually. Experience this at first hand!
We take care of your equipment during its entire lifecycle, offering the full range of services and solutions to ensure that your machines are always state of the art.

With the new marketplace “myBühler” you can get a 24/7 access for your installation overview, machine documentation, price and availability of spare parts to enable a direct purchasing process.

Customer Service – we go the extra mile.

Better quality

Higher profit

Higher performance

Reduced costs
We at Bühler believe that the success of a company relies on the performance of the people. Carefully trained and motivated employees are the social capital of any company.

All our business areas have developed a wide range of individual offers to empower you and your employees to acquire the right strategic and operational skills. The amount and variety of our training courses is exceptional, and with good reason: Technology is much easier to copy than knowledge, experience, and values.

By permanently continuing your education and training, you will remain fit to meet upcoming challenges and to utilize the potential of your Bühler plant to the full extent. Specially trained Bühler experts pass on their know-how in our technology and training centers in Uzwil, Switzerland as well as in our centers of competence worldwide. If required, we will also hold courses at your site anywhere in the world.
In order to produce food products in competitive and complex market conditions, efficient, flexible and safe production processes are an important success factor.

With its unique automation solutions Bühler provides intelligent, proven process-control systems that ensures reliable and high-quality production. The modern control concept improves process documentation and allow production runs to be traced without gaps.

However, the automation solutions from Bühler not only provide maximum transparency, they also ensure that the plants run as economically and efficiently as possible. The focus here is on optimum controlling of the processes for the smooth production of high-quality consumer products.
Bühler @ Agritechnica 2017 – Welcome to the booth.

Visit us at
Hall 06, Booth F17
Presenter and comedian Gesa Dreckmann set off to the heroes of agricultural machinery and equipment, including Bühler Grain Logistics. What is our story? How can energy be saved with our drying technology? Why is food safety in grain processing that important?

Check out the Web-TV series “Follow me to Agritechnica” and follow Gesa on her Bühler-Tour.