

Media Release.

Bühler hosted “The 9th European PhD Workshop on Food Engineering and Technology” with students from 12 European countries presenting their research projects.

Top European scientists discuss latest research

Uzwil, April 30, 2015 – In March 2015, the Bühler Technology Group invited national PhD students at European level to present their research projects. Bühler’s food and feed safety expert, Nicolas Meneses, hosted the leading Food Engineering Professors and representatives from Nestlé and Barilla, who awarded Cornelia Koller from ETHZ the 2.500 Euro Julius Maggi Research Award 2015.

On March 24, and 25, 2015, Bühler hosted “The 9th European PhD Workshop on Food Engineering and Technology” at its headquarters in Uzwil, Switzerland in collaboration with the European Federation of Food Science and Technology (EFFoST) and the European Federation of Chemical Engineering (EFCE). 17 PhD students from 12 European cities have been selected to present their research papers on subjects at the interface between food and engineering and of particular relevance for the industry. 10 leading Food Engineering Professors from universities all over Europe and industry partners Nestlé and Barilla attended the event and helped to evaluate the projects.

Prof. Dr. Dietrich Knorr: “The presentations ranged from very good to excellent and were overall impressive. Because of the constant increase in quality of the research performed and the professional way of presentations it becomes more and more difficult to select among the top candidates.”

The three finalists were Juhani Sibakov (VTT Technical Research Centre of Finland Ltd., Finland) Katharina Kelemen (Karlsruhe Institute of Technology, Germany) and Cornelia Koller (ETHZ, Switzerland). This year’s Julius Maggi Research Award, sponsored by Nestlé PTC Singen, was given to Cornelia Koller from ETHZ for her project on ‘High-Pressure Micro-Foaming of Fat-Continuous Confectionary Systems’.

Dr.-Ing. Ulrich Bobe, Science & Technology Department, Nestlé/PTC Singen: “The Julius Maggi Award was initiated to inspire, motivate and to recognize the efforts of the best food engineering PhDs each year. As usual, we will again invite all top three candidates to present their work at the Nestlé Product and Technology Center in Singen.”

Nicolas Meneses, Food & Feed Safety Expert at Bühler: “We are very proud of having hosted this prestigious event. The workshop was an excellent platform for us to discuss main challenges in the food industry and potential answers with highly qualified young

researchers. It is also an opportunity to give students real-life insights and excite them to pursue a career in our industry.”

The European PhD Workshop on Food Engineering is organized every year with the best PhD students of Europe. PhD candidates in Food Engineering and Technology can submit research projects on any subject at the interface between food and engineering. For more details, please visit. <http://www.phdfoodworkshop.com/en/>.

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About B hler

Every day, billions of people come into contact with B hler technologies to cover their basic needs for foods, mobility, or communication. With our industrial process technologies and solutions, we contribute significantly to feeding the world's population, setting the focus on food security and safety. B hler flour mills process around 65 percent of the wheat harvested worldwide into flour. Its contribution to processing rice and producing pasta, chocolate, or breakfast cereals is similarly important. Moreover, B hler is a leading solution provider of die casting, wet grinding, and surface coating technologies, with an emphasis on automotive, optics, electronics, printing & packaging inks, and glass applications. The solutions provided to these industries are distinguished by high energy efficiency and sustainable mobility. As a leading technology group, B hler invests up to 5 percent of its sales in research and development. In 2014, its around 10,600 employees at some 140 sites generated a turnover of CHF 2.3 billion. The family-owned company B hler is proud of its Swiss roots and feels particularly committed to sustainability.