EUROGERM academy

EUROGERM academy 2027

EVENTS



OUR TRAINING PROGRAMS: FROM GRAIN TO FINISHED PRODUCTS

FEBRUARY

02/09-10, 2027

Milling Expertise

Understanding & managing flour quality at the mill.



Saint-Apollinaire (France)
French

MARCH

03/ 24-25, 2027

Enzymes & ingrédients

Understanding their functionalities in breadmaking.



Saint-Apollinaire (France)
English

APRIL

04/07, 2027

Master the benefits of sourdoughs

Understanding the functions of sourdoughs to differenciate your products.



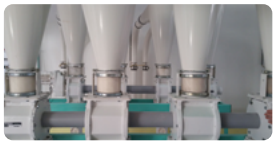
Saint-Apollinaire (France)
French

MAY

05/13, 2027

AI in Flour Milling

From data to the smart mill.



Webinar - 1,5 hour
French

MAY

05/25-26, 2027

Enzymes & ingrédients

Understanding their functionalities in breadmaking.



Saint-Apollinaire (France)
French

JUNE

06/22-23, 2027

Frozen, & packed croissants

Understand the key drivers of freshness and quality.



Chicago (USA)
English

SEPTEMBER

09/22-23, 2027

The perfect toast bread

Reveal the secrets of softness.



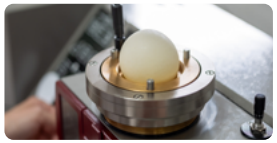
Durban (South Africa)
English

OCTOBER

10/07, 2027

From wheat to bread

Identify the factors that influence the quality of flours.



Saint-Apollinaire (France)
French

NOVEMBER

11/25, 2027

Nutrition & Formulation

Understand the levers for improving a product's nutritional profile.



Saint-Apollinaire (France)
French

DECEMBER

12/07, 2027

Packed cake solutions

How mastering freshness and product quality.



Webinar- 1 hour
English / French

Our partners

GRAINS & FLOURS INSIGHTS | ARVALIS

Registration & information

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