REMO POHL ILLUSTRATION



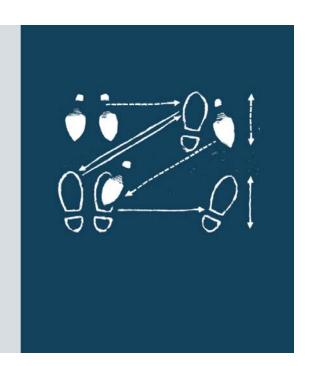
PORTFOLIO Nº IV

ZEICHEN



Überlassen Sie uns den Tanz mit Ihren Kunden.





Wenn nichts kommt: Wir liefern übermorgen. Versprochen.





Unsere Vorhersage: In zwei Tagen warmer Regen.





Text und Konzept: Gerd Brückmann

HIGHLIGHTS OF 2019



Watch the video of our 2019 highlights

MOVING INTO THE CUBIC

The new CUBIC innovation campus in Uzwil, Switzerland fills with life as the first employees take up their work in this hub for collaborative innovation.



BÜHLER JOINS WBCSD



Bühler is welcomed into the **World Business Council** for Sustainable Development (WBCSD) by its nearly 200 members.

A PLATFORM **FOR CHANGE**

Generation B hosts the first One Young World Caucus, in Uzwil, Switzerland as 200 changemakers from all over the world gather in the CUBIC innovation campus.



THE INNOVATIONS CONTINUE



Bühler showcases its new single screw extruder for the pet food and aqua feed industry at VICTAM in Cologne, Germany.

January

February

March

May

TAKING INITIATIVE

Bühler co-founds the Future

Food Initiative launched by ETH Zurich and EPFL, together with industrial partners Givaudan and Nestlé.



LAUNCHING



Bühler launches Laatu, a sustainable microbial reduction solution for industrial dry food processing at the Microsoft booth at Hannover Messe.

A TRUE MILESTONE

Bühler completes its 10,000th Dolomit roller mill and delivers it to the world's largest flour producer, Wudeli in China.



FOSTERING GENDER EQUALITY

CEO Stefan Scheiber renews Bühler's commitment to gender



A HUB FOR COLLABORATION



The Bühler family, together with management, officially open the **CUBIC** innovation campus, including eight modernized application centers.

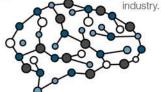
INSECTS TO FEED THE WORLD

The world's first industrialsized commercial processing plant for insects, built by Bühler, opens in the Netherlands. Insects are an ideal protein source for

animal feed.

A VISION FOR DIE CASTING

Bühler introduces its vision for the Digital Cell, a solution that aims to deliver 0% scrap, 40% less cycle time, and 24/7 uptime for the die-casting



RAISING THE BAR

CEO Stefan Scheiber announces new targets to reduce energy, waste, and water by 50% in customer value chains by 2025.



WOMEN POWER AT THE CUBIC

Bühler hosts the "Women Back to Business" in the CUBIC innovation campus in Uzwil. The program is run by the University of St. Gallen.

APPRENTICE NO. 8.000

The 8,000th apprentice begins his journey with Bühler, continuing a well-established

ed in 1915.

vocational program which start-

A MILLING REVOLUTION

With Mill E3, Bühler revolutionizes the milling industry and sets new standards in speed of build, compactness, and energy consumption.

A ROYAL RECOGNITION

Bühler wins the United Kingdom's most prestigious innovation award - the

Queen's Award for Enterprise - for its optical sorting

NEW **BEGINNINGS**

Bühler Raleigh in North Carolina opens its new facility after 18 months of renovation work



THE RICE MILLING **HOTSPOT**

The International Rice Milling Academy in Bangalore, India, starts its first course with

10 participants from the Philippines, Nigeria, Myanmar, China, and Indonesia.

July

September

November

STRENGTHENING **OUR ECOSYSTEM**



Givaudan and Bühler partner

to accelerate market access for food start-ups in Switzerland. The aim is to support start-ups that develop solutions for safe, affordable, nutritious, and delicious food that, if scaled globally, will contribute to feeding 10 billion people by 2050.

AN EXCITING NEW **PARTNERSHIP**

Bühler and Premier Tech form a strategic cooperation for flexible packaging solutions and agree to build a design and manufacturing center in China.

MARKETPLACE OF SOLUTIONS



The launch of the new corporate website marks an important milestone in Bühler's ongoing digitalization strategy.

CREATING TOMOR-

ROW TOGETHER The Networking Days 2019

brings together over 800 customers, as well as experts, and startups to discuss more sustainable food production and mobility.



A PROMISING **PARTNERSHIP**

Bühler signs a strategic partnership with Jiangnan University in China to cooperate in research, technology, and education in the food



THE PERFECT **MATCH**

Bühler sells its flour ingredient business to the Swiss company Bakels and agrees a strategic partnership to unleash the full potential of the business on a global scale.

SUN-POWERED **ADVENTURE**



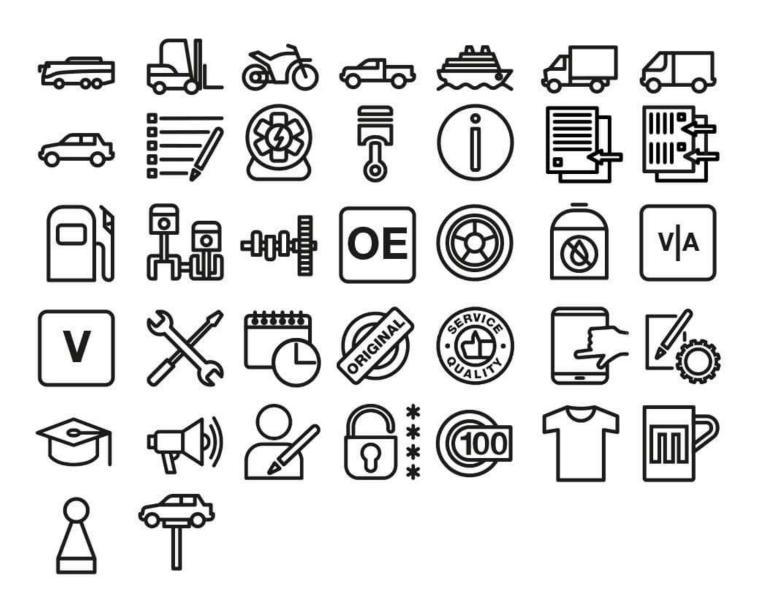
A team of Bühler apprentices participates in the World Solar Energy Race across the Australian Outback with their solar race car.

CONNECTING **FOOD CULTURES**

Bühler introduces the AlPesa Milling System globally. It provides high quality atta flour to consumers outside the Indian subcontinen

















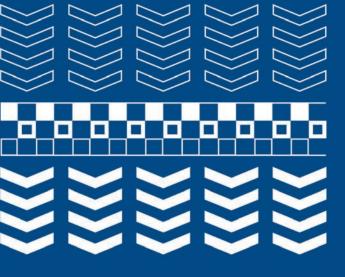




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MATER DESICCANT

MAHLE AL14D



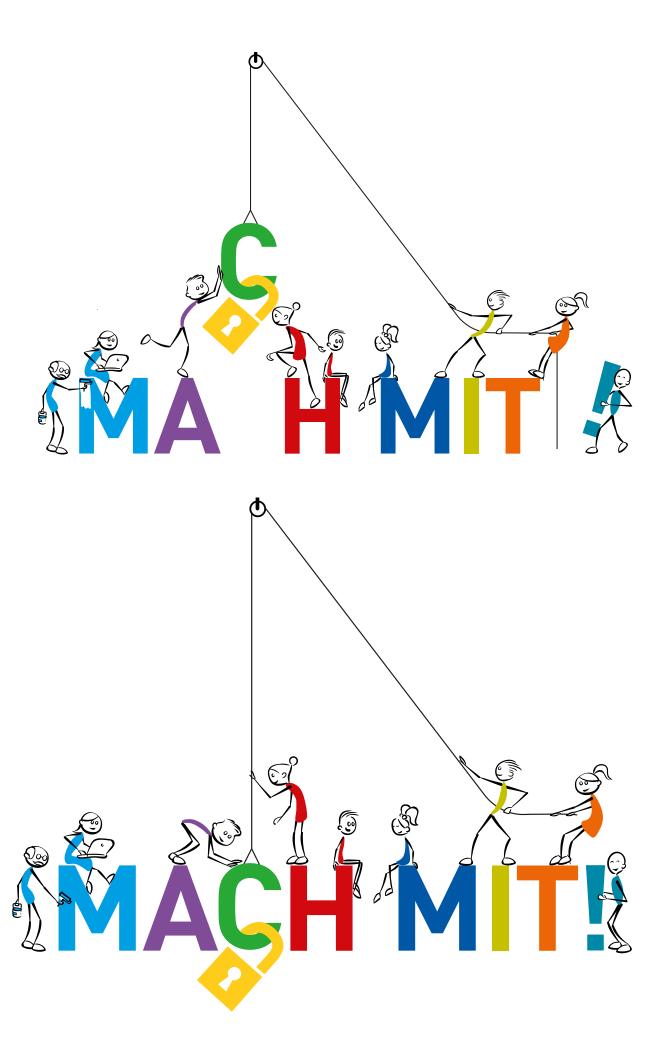
TIPHLE AL14D



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MAHLE

Years SERVICE SOLUTIONS



PORSCHE

Team-Check Erkenntnisse



Werkzeugkasten:











Willkommen zu unserer Firmenfeier!

Stoßen Sie mit uns anl

Wir freuen uns auf interessante Gespräche und eine ungezwungene Atmosphäre.

Die Veranstaltung findet am Freitag den 14. Juni ab 17:30 Uhr im Teehaus Stuttgart im Weißenburgpark statt.

Für das leibliche Wohl ist selbstverständlich gesorgt.

Vorname, Nachname*	Firma*		
Begleitperson: Vorname, Nachname	Begleitperson: Vorname, Nachnam		
Ihre E-Mail-Adresse			



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