

The
Alcohol School
Concise
Distilled Spirits

Agenda

Kingston, Jamaica

Knutsford Court Hotel

October 16-19, 2018



**LALLEMAND BIOFUELS
& DISTILLED SPIRITS**

WIRSPA

West Indies Rum & Spirits
Producers' Association Inc.



**ETHANOL
TECHNOLOGY
INSTITUTE**

6120 West Douglas Avenue
Milwaukee, WI 53218 USA
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Hotel Information

Knutsford Court Hotel, Kingston, Jamaica

TBD

Reservations can be made by contacting the hotel directly as below,
and quoting the booking code:

E-mail : TBD
Contact : TBD
Phone : TBD

Booking code : TBD

Kingston Information

<http://www.visitjamaica.com/explore-the-island/kingston>

Facility Visits

Appleton Estate Distillery

Monday

OCT 15, 2018

– WIRSPA Event - Supplier Exhibition –

| | | |
|----------------------|---------------------------------|-------|
| 08:00 | REGISTRATION | |
| 08:30 | WELCOME | |
| 08:30 - 10:30 | Exhibitor Presentations | |
| 10:30 - 11:00 | COFFEE | |
| 11:00 - 13:00 | Exhibitor Presentations | |
| 13:00 | LUNCH (<i>packed lunch</i>) | LUNCH |
| 13:15 | Coach leaves for Facility | EVENT |
| 14:30 - 16:30 | Facility Visit | |
| 16:30 | Coach leaves for Hotel | |
| 19:30 - 22:00 | WELCOME RECEPTION & RUM TASTING | |

The
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Tuesday

OCT 16, 2018

| | |
|----------------------|---|
| 07:30 - 08:45 | REGISTRATION & NETWORKING BREAKFAST |
| 08:45 - 09:00 | Welcome <i>Angus Ballard, Lallemand Biofuels & Distilled Spirits (USA)</i> |
| 09:00 - 09:15 | Welcome <i>Vaughn Renwick, WIRSPA (Barbados)</i> |
| 09:15 - 09:30 | Introduction to the Agenda <i>Graeme Walker, Abertay University & Ethanol Technology Institute (Scotland)</i> |
| 09:30 - 10:15 | The Global Distilled Spirits Industry <i>Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)</i> |
| 10:15 - 10:30 | Intro to Appleton Distillery Welcome to Tour <i>TBD</i> |
| 10:30 - 11:00 | COFFEE BREAK / LOAD BUSES |
| 11:00 - 14:00 | Travel to Distillery |
| 14:00 - 17:00 | Distillery Visit - Appleton Distillery |
| 17:00 - 18:30 | Travel to Restaurant |
| 18:30 - 21:30 | Drinks Reception and Dinner – TBD |
| 21:30 - 23:00 | Buses to Hotel |

EVENT

The
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Wednesday

OCT 17, 2018

| | | |
|----------------------|--|-------|
| 08:00 - 09:00 | NETWORKING COFFEE | |
| 09:00 - 09:45 | Rum Production: Challenges & Opportunities <i>Shernell Layne, Lallemand Biofuels & Distilled Spirits (Barbados)</i> | |
| 09:45 - 10:15 | Raw Materials for Worldwide Distilled Spirits <i>Douglas Murray, Diageo (Scotland)</i> | |
| 10:15 - 11:00 | Sugar Cane Refining and Molasses Production <i>TBD</i> | |
| 11:00 - 11:30 | COFFEE | |
| 11:30 - 12:15 | Mash Preparation for Non Sugar Based Feedstocks <i>Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)</i> | |
| 12:15 - 13:00 | Prep & Fermentation Management of Molasses & Sugar Cane Feedstocks <i>Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)</i> | |
| 13:00 - 14:00 | LUNCH | LUNCH |
| 14:00 - 14:45 | Physiology of Ethanol-Producing Yeasts (Including Flavour Congener Development) <i>Graeme Walker, Abertay University & Ethanol Technology Institute (Scotland)</i> | |
| 14:45 - 15:30 | Commercial Yeast Production & Development of Improved Yeast Strains <i>Corrine Cluis, Lallemand Biofuels & Distilled Spirits (Canada)</i> | |
| 15:30 - 16:00 | COFFEE | |
| 16:00 - 16:30 | Yeast Handling, Propagation and Management <i>Maryse Bolzon & Shernell Layne, Lallemand Biofuels & Distilled Spirits</i> | |
| 16:30 - 17:15 | Yeast Nutrition to Improve Fermentations <i>Matt Hawkins, Lallemand Biofuels & Distilled Spirits (USA)</i> | |
| 17:15 - 17:45 | High Ester Production via Spontaneous Fermentation & Bacterial Growth <i>TBD</i> | |
| 18:30 - 20:30 | NETWORKING COCKTAILS & FOOD | EVENT |

The
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Thursday

OCT 18, 2018

| | | |
|----------------------|--|-------|
| 08:30 - 09:00 | NETWORKING COFFEE | |
| 09:00 - 09:45 | Contamination & Control in Distilleries <i>Johnny McGhee-Doyle, Lallemand Biofuels & Distilled Spirits (Scotland)</i> | |
| 09:45 - 10:30 | Fermentation Management for Control of Flavour Congener Development <i>Maryse Bolzon, Lallemand Biofuels & Distilled Spirits (France)</i> | |
| 10:30 - 11:00 | COFFEE | |
| 11:00 - 11:45 | Theory of Distillation for Potable Spirits <i>Phil Madson, KATZEN International (USA)</i> | |
| 11:45 - 12:15 | Batch & Continuous Alcohol Distillation Processes <i>Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)</i> | |
| 12:15 - 13:00 | Distillation Troubleshooting for Potable Spirits <i>Phil Madson, KATZEN International (USA)</i> | |
| 13:00 - 14:00 | LUNCH | LUNCH |
| 14:00 - 14:30 | Flavour Distillation <i>Douglas Murray, Diageo (Scotland)</i> | |
| 14:30 - 15:00 | Proprietary Yeasts – Isolation / Selection / Benefits <i>Frederic D'Aoust, Lallemand Biofuels & Distilled Spirits (Canada)</i> | |
| 15:00 - 15:30 | Maturation of Spirits in a Tropical Environment (Include Comparison British Caribbean vs Spanish Caribbean) <i>TBD</i> | |
| 15:30 - 16:00 | COFFEE | |
| 16:00 - 16:45 | Maturation Biochemistry <i>Don Livermore, Hiram Walker (Canada)</i> | |
| 16:45 - 18:00 | Sensory Aspects of Distilled Spirits/Rum Flavour Characteristics <i>Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)</i> | |
| | Free Evening in Kingston | EVENT |

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Friday

OCT 19, 2018

| | | |
|----------------------|---|-------|
| 08:00 - 09:00 | NETWORKING COFFEE | |
| 09:00 - 09:45 | Gin & Vodka Production <i>Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)</i> | |
| 09:45 - 10:30 | Whisky Production Around the World <i>Alan Smart, Lallemand Biofuels & Distilled Spirits (Scotland)</i> | |
| 10:30 - 11:00 | COFFEE | |
| 11:00 - 11:45 | Rhums & Cachaça <i>Marc Sassier, President de l'AOC Rhum Agricole Martinique (France)</i> | |
| 11:45 - 12:30 | Mescal & Tequila <i>Seymour Vargas, Lallemand Biofuels & Distilled Spirits (Guatemala)</i> | |
| 12:30 - 13:30 | LUNCH | LUNCH |
| 13:30 - 14:15 | Distilled Spirits: Quality Management <i>Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)</i> | |
| 14:15 - 15:00 | Key Analytical Methods for Distilled Spirits with Basic Equipment <i>TBD</i> | |
| 15:00 - 15:30 | COFFEE | |
| 15:30 - 16:15 | Cognac / Brandy Distillation / Congeners <i>TBD</i> | |
| 16:15 - 17:00 | Open <i>TBD</i> | |
| 17:00 - 17:15 | Review of the School & Presentation of Certificates | EVENT |
| 17:15 | End of School | |