

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

16 Chelsea Avenue, Kingston 5

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

E-mail : sales3@courtleigh.com; salesmgr@courtleigh.com

Contact : Mr. Lajuane Gordon; Ms. Celia Steele

Phone : (876) 929-9000

Booking code : 348229

Kingston Information

<http://www.pica.gov.jm/immigration/general-immigration-information/requirements-for-travel-to-jamaica>

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

Facility Visits

Appleton Estate Distillery

WIRSPA

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Monday

OCT 15, 2018

– *WIRSPA Networking/Showcase Event* –

08:30	REGISTRATION	
09:00	Welcome & Introductions	
09:10 - 10:30	Presentations	
10:30 - 11:00	COFFEE	
11:00 - 12:00	Presentations	
12:00 - 13:30	LUNCH	LUNCH
13:30 - 14:40	Presentations	
14:40 - 15:10	COFFEE	
15:10 - 16:30	Presentations	
16:45 - 19:00	Mix & Mingle and Rum Tasting	EVENT

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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	BREAK (*collect packed lunch & board buses)
10:30 - 13:30	Travel to Distillery
13:30 - 16:30	Distillery Visit - Appleton Distillery
16:30 - 18:30	Early Dinner
18:30	Board Buses / Travel to Hotel

EVENT

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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	Cane Sugar and Molasses Production <i>Mac McLachlan, Tate & Lyle Sugars (Belize)</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>Corinne 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>Vivan Wisdom, Hampden Estate Distillery</i>	
18:30 - 20:30	NETWORKING COCKTAILS & FOOD	EVENT

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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>Annick Mercier, Lallemand Biofuels & Distilled Spirits (Canada)</i>	
15:00 - 15:30	Maturation of Spirits in a Tropical Environment <i>Steve Salmon, Spirits Pool Association</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>Alejandro Aguilar, Lallemand Biofuels & Distilled Spirits (Mexico)</i>	
12:30 - 13:30	LUNCH	LUNCH
13:30 - 14:15	The Grand Arôme Rum <i>Stephen Shellenberger, Beverage Technologist (USA)</i>	
14:15 - 15:00	Production of Spanish Style Rums <i>Olmar López, International Technical Services</i>	
15:00 - 15:30	COFFEE	
15:30 - 16:15	Campari/Jamaica Experience in Waste Treatment <i>J Wray & Nephew/Campari Team</i>	
16:15 - 17:00	Keynote Address <i>Lloyd Forbes, Spirits Pool Association of Jamaica</i>	
17:00 - 17:15	Review of the School & Presentation of Certificates	EVENT
17:15	End of School	