

Montréal

Agenda • August 20 & 21, 2024 • InterContinental, Montréal



Ethanol Technology Institute Staff

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Hotel Information

InterContinental, Montréal

360 Rue St-Antoine Ouest,
Montréal, Canada

Making Reservations Online

Reservations can be made using this booking link:
<https://book.passkey.com/go/AlcoholSchool2024ET>

To Reserve By Phone

+1 (888)233-9527



Tuesday

August 20, 2024

7:30 - 8:30	Registration & Welcome Coffee
8:30 - 8:45	Welcome Angus Ballard, Lallemand Biofuels & Distilled Spirits (USA)
8:45 - 9:05	Introductions & A Snapshot Into Global Craft Distilling Maryse Bolzon, Lallemand Biofuels & Distilled Spirits (France)
9:05 - 9:35	Understanding Congener Formation: Fermentations Effect on Spirit Flavor Annick Mercier, Lallemand Biofuels & Distilled Spirits (Canada)
9:35 - 10:10	Continuous Improvements of Fermentation Processes - A Gateway to Exceptional Spirit Quality Maria Nachetova, Lallemand Biofuels & Distilled Spirits (Estonia)
10:10 - 10:40	Coffee Break
10:40 - 11:10	Exploring Nutritional Requirements and Its Effect on Aromas and Flavor Compounds Mitch Codd, Lallemand Biofuels & Distilled Spirits (USA)
11:10 - 11:40	Distillation for Small Distillers: The Art of Congener Selection Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)
11:40 - 12:20	Understanding and Mitigating Sulfur Compounds Elena Fossati, Lallemand Biofuels & Distilled Spirits (Canada), & Corinne Cluis, Fove Distillery (Canada)
12:20 - 12:30	Stretch/Comfort Break
12:30 - 13:00	Gathering of Information: Real Life Issues! Bring your Product Samples Moderator: Annick Mercier, Lallemand Biofuels & Distilled Spirits (Canada)
13:00 - 14:00	Lunch
14:00 - 14:45	Sustainable Spirits Journey - From Raw Materials to Waste Management Valerie Preston, Lallemand Biofuels & Distilled Spirits (USA)
14:45 - 15:30	Troubleshooting Mashing and Fermentation for Increased Throughput and Process Control Mitch Codd, Lallemand Biofuels & Distilled Spirits (USA)
15:30 - 16:00	Coffee Break
16:00 - 16:35	Alcohol Impurities Meeting Legal Requirements Mike Doucette, Collège Communautaire du Nouveau-Brunswick (Canada)
16:35 - 17:30	Addressing Some of the "Real Life Issues" Expert Speakers, Session Moderated by Annick Mercier, Lallemand Biofuels & Distilled Spirits (Canada)
17:30 - 19:00	Free Time / Optional Discussions with Experts
19:00 - 22:00	Course Dinner

Wednesday

August 21, 2024

8:30 - 9:25

Heads and Tails Recycling: A Practical Examination of Efficient Distillation Techniques

Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)

9:25 - 10:10

Traditional Bourbon Mashing

Kevin Smith, Company Distilling, (USA)

10:10 - 10:30

Coffee Break

10:30 - 11:10

The Role of Bacteria in Spirit Production: Assessing Potential Benefits

Haley Churchill, Lallemand Biofuels & Distilled Spirits (USA)

11:10 - 11:45

Recipe Development: Creating a New Rum

Shernell Layne, Lallemand Biofuels & Distilled Spirits (Barbados)

11:45 - 12:20

Navigating Real-World Challenges: Utilizing Fresh Sugar Cane Juices for Distillation

Jason Zeno, Porchjam Distillation (USA)

12:20 - 13:45

Lunch

13:45 - 15:00

Flavor Innovations - Exploring New Technologies for Flavor Development in Distilled Spirits

Haley Churchill & Elena Fossati, Lallemand Biofuels & Distilled Spirits (USA & Canada)

15:00 - 15:45

Barrel Construction, Oak Sustainability, and the Surge in Barrel Production

Brad Berron, James B. Beam Institute for Kentucky Spirits (USA)

15:45 - 16:00

Coffee Break

16:00 - 16:45

Tequila & Mezcal: The Origins & the Process

Alejandro Aguilar, Lallemand Biofuels & Distilled Spirits (Mexico)

16:45 - 17:30

What the Future Holds for Craft Distilling

Brian Christensen, Artisan Spirit Magazine, (USA)

17:30 - 18:00

Close of Session & Certificate Presentation

18:00 - 19:00

Free Time

19:00 - 22:30

Wine, Beer & Spirits Tasting