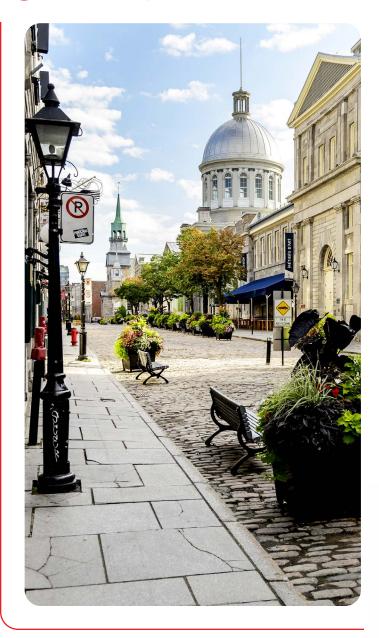


# Montréal

Agenda • September 11-16, 2022 • InterContinental Montréal









6120 West Douglas Avenue Milwaukee, WI 53218 USA 800 583-6484 414 393-0410 institute@ethanoltech.com lbds.com

### **Ethanol Technology Institute Staff**

**Graeme Walker, Ph.D, DSc** 

Scientific Director

gwalker@lallemand.com

**Julie St-Laurent** 

**Event Coordinator** 

jstlaurent@lallemand.com

Liz Ward, Ph.D

**Registration Coordinator** 

lward@lallemand.com

### **Hotel Information**

### **InterContinental Montréal**

360 Rue St-Antoine Ouest

### **Making Reservations Online**

Reservations can be made using this booking link: book.passkey.com/event/50208946/owner/17635/home

### **To Reserve By Phone**

+1 (888) 233-9527



### Sunday

September 11, 2022

17:00 -21:00

### Registration and Welcome

Once you've checked into the hotel, please come and find the Alcohol School staff at the Chez Plume Bistro (on the reception desk level across the bridge) anytime after 5 pm. You will have a chance to register for the school, have your picture taken (to later share with your classmates for networking purposes), put your school materials back in your room, and then join us for hors d'ouevres and an open bar to say hello to old and new friends and get the week off to a good start.



13:00 - 14:00

Lunch

	<b>Combined Session</b> - Sarah-Bernhardt Room <i>Theme: Global Alcohol Production &amp; Raw Materials</i>
7:30 - 8:30	Registration
8:30 - 8:45	Welcome  Angus Ballard, Lallemand Biofuels & Distilled Spirits (USA)
8:45 - 9:00	Introduction to the Agenda Graeme Walker, Ethanol Technology Institute (Scotland)
9:00 - 9:30	The Global Fuel Alcohol Industry Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA)
9:30 - 10:00	The Global Distilled Spirits Industry  Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)
10:00 - 10:30	Coffee Break
10:30 - 11:00	Inter-Relationships Between Fuel Ethanol and Distilled Spirits Charles Abbas, iBiocat, Inc. (USA)
11:00 - 11:40	Grain Receiving, Storage and Milling Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)
11:40 - 11:50	Stretch/Comfort Break
11:50 - 12:30	Enzymes and Processing Aids in Alcohol Production  Janet Fisher, Lallemand Biofuels & Distilled Spirits (USA)
12:30 - 13:00	Troubleshooting Problem Fermentations Chris Ashworth, Lallemand Biofuels & Distilled Spirits (USA)

All Delegates - Ravel Room



Fuel Alcohol Session Sarah-Bernhardt Room Theme: Feedstocks & Processing

14:00 - 14:45	Feedstocks for Fuel Alcohol Production Dale Monceaux, AdvanceBio LLC (USA)	14:00 - 14:45	Raw Materials for Beverage Alcohol Production Douglas Murray, Distilling Consultant (Scotland)
14:45 - 15:30	Fractionation Technologies for Alcohol Production Vijay Singh, University of Illinois (USA)	14:45 - 15:30	Mash Preparation in the Beverage Distilling Industry Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)
15:30 - 16:00	Coffee Break	15:30 - 16:00	Coffee Break
16:00 - 16:45	Grain Mashing for Fuel Ethanol Tera Stoughtenger, Lallemand Biofuels δ Distilled Spirits (USA)	16:00 - 16:45	Rum Production Shernell Layne, Lallemand Biofuels & Distilled Spirits (Barbados)
	Current Challenges & New Opportunities	16:45 - 16:55	Stretch/Comfort Break
16:45 - 17:30	in Alcohol Production Vijay Singh, University of Illinois (USA)	16:55 - 17:30	<b>Distilled Spirits Maturation</b> Don Livermore, Pernod-Ricard (Canada)

**Beverage Alcohol Session** 

Salon Sherwood

Theme: Processing & Distilled Spirits

Free Evening



	<b>Combined Session</b> - Sarah-Bernhardt Room Theme: Sugar & Starch: Yeast & Alcohol Recovery
8:30 - 9:20	Sugar Feedstocks for Fuel and Beverage Alcohol Jaime Figuerut, Centro de Tecnologia Canavieria, CTC (Brazil)
9:20 - 10:10	Alcohol Production from Non-Corn Starch Sources  Dale Monceaux, AdvanceBio, LLC (USA)
10:10 - 10:40	Coffee Break
10:40 - 11:30	Physiology of Ethanol-Producing Yeasts Graeme Walker, Ethanol Technology Institute (Scotland)
11:30 - 12:20	Optimizing Fermentations Through Yeast Nutrition  Jim Miers, Lallemand Biofuels & Distilled Spirits (USA)
12:20 - 12:30	Stretch/Comfort Break
12:30 - 13:00	Yeast: Propagation for Fuel and Beverage Alcohol Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)
13:00 - 14:00	Lunch All Delegates - Ravel Room
14:00 - 14:45	Yeast Production for Fuel and Beverage Alcohol Struan Reid, Lallemand R&D (Canada)
14:45 - 15:30	Distillation: Theory Phil Madson, KATZEN International, Inc. (USA)
15:30 - 16:00	Coffee Break
16:00 - 16:45	Distillation: Practice & Troubleshooting Phil Madson, KATZEN International, Inc. (USA)
16:45 - 17:30	Membrane Technologies for Alcohol Production Stephan Blum, Whitefox (Canada)

## Wednesday

Complimentary Food Provided

September 14, 2022

Combined Session - Lallemand R&D, National Research Counsel of Canada
Theme: Microbiology & Process Monitoring

	Theme. Microbiology & Frocess Monitoning		
7:40	Buses for all to NRC Research Labs		
8:30 - 8:40	Welcome to Lallemand R&D at NRC Frederic D'Aoust, Lallemand Biofuels & Distilled Spirits (Canada)		
8:40 - 8:50	Introduction to Mascoma		
8:50 - 9:30	New Yeasts for Fuel and Beverage Alcohol		
9:30 - 10:00	Lactic Acid Bacteria and Their Importance in Alcohol Production Processess  Jim Steele, Lallemand Biofuels & Distilled Spirits (USA)		
10:00 - 10:30	Bacterial Contamination in Alcohol Production  Jayne Kalbfleisch, Lallemand Biofuels & Distilled Spirits (USA)		
10:30 - 10:55	Coffee Break		
11:00 - 12:00	Lab Visits		
12:00 - 12:30	Contamination Control in a Distillery Francois van Zyl, Lallemand Biofuels & Distilled Spirits (USA)		
12:30 - 13:30	Lunch		
13:35 - 14:40	Lab Visits		
14:45 - 15:30	Key Analytical Methods for Process Monitoring Caleb Ogden, Lallemand Biofuels & Distilled Spirits (USA)		
15:30 - 16:00	Coffee Break		
16:00 - 16:45	Process Control to Improve Alcohol Yield Hank Brittain, OpX Control, Inc. (USA)		
17:00	Buses Back to Hotel		
19:00 - 22:30	Wine, Beer and Spirits Tasting	Les Voûtes	
10.00 - 22.00	Complimentary Food Provided	Caves under hotel	

Caves under hotel



September 15, 2022

Fuel Alcohol Session - Sarah-Bernhardt Room Theme: Dryhouse & Fractionation Technologies

**Beverage Alcohol Session** - Salon Sherwood Theme: Distilled Spirits & Analytical Methods

Dryhouse Technologies in Distilleries

Dale Monceaux, AdvanceBio LLC (USA)

Alcohol Biorefineries: Income Generation from Alternative Products

Charles Abbas, iBiocat, Inc. (USA)

Coffee Break

Now, Near and Next: Carbon Intensity and its
Role in Shaping Ethanol's Future

Jennifer Aurandt-Pilgrim, Marquis Energy (USA)

New Technologies for Fuel Alcohol Production

Scott Kohl, Visionary Fiber Technologies (USA)

Tequila and Mezcal Production

Rafael Resendiz, Diageo (Mexico)

Flavour Distillation for Grain Whisky

Douglas Murray, Distilling Consultant (Scotland)

**Coffee Break** 

Pilot Fermentations for Yield Potential & Conversion Process Optimization

Kevin Smith, Company Distillers (USA)

**Analytical Methods for Distilled Spirits** 

12:20 - 13:30 **Lunch** 

**TBD** 

Tour of Lallemand's Préfontaine Yeast Plant

While we are hopeful that we will be able to offer additional tours, we are continuing to monitor local COVID-19 protocols and the recommendations of health officials to help ensure the health and safety of all participants.

### PLANT TOUR INFORMATION

#### Lallemand's Préfontaine Yeast Plant | Montréal, Québec

Lallemand was founded in Montréal at the end of the 19th century by a young immigrant from the Alsace region of France, Fred "Lallemand." The plant on Préfontaine Street was built in 1915, with production of baker's yeast starting there in 1923. Roland Chagnon acquired the business in 1952 and set it on a path of expansion. The Chagnon family remains the current owner. Today, the plant produces a range of liquid, cake, and dry yeasts for the fuel ethanol, beverage alcohol, and baking industries.



Fuel Alcohol Session - Sarah-Bernhardt Room Theme: Cellulosic Ethanol

Overview of Lignocellulosic Ethanol Processes

Raquel Rodriguez, Lallemand Biofuels & Distilled Spirits (USA)

Gen 1.5 Options for Bioethanol Production Plants

Justin van Rooyen, Lallemand Biofuels & Distilled Spirits (USA)

Coffee Break

**Commercial-Scale Cellulosic Ethanol Production** 

Mark Yancey, D3Max (USA)

Stretch/Comfort Break

**Beverage Alcohol Session** - Salon Sherwood *Theme: Distilled Spirits* 

Canadian Whisky Production & Aspects of Continuous Improvement

Martin Laberge, Diageo Global Supply (Canada)

Gin and Vodka Production

Kirsty Black, Arbikie Distillery (Scotland)

Coffee Break

Craft Distilling: Challenges and Opportunities

Paul Cirka, Cirka Distilleries (Canada)

Stretch/Comfort Break

**Combined Session** - Sarah-Bernhardt Room *Theme: Co-Products & Future Directions* 

A Nutritionist's View of Distillers Grains

Kurt Rosentrater, Iowa State University (USA)

Technical Opportunities in the Industry - Where are we going?

Phil Madson, KATZEN International, Inc (USA)

Course Wrap-up and Presentation of Certificates

11:00 - 11:40

11.40 - 12.50

12:30 - 13:00





