

Montréal

Agenda • September 10-15, 2023 • InterContinental Montréal



Ethanol Technology Institute Staff

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Hotel Information

InterContinental Montréal

360 Rue St-Antoine Ouest

Making Reservations Online

Reservations can be made using this booking link:

<https://book.passkey.com/go/AlcoholSchool2023>

To Reserve By Phone

+1 (888) 233-9527

Sunday

September 10, 2023

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'oeuvres and an open bar to say hello to old and new friends and get the week off to a good start.

Monday

September 11, 2023

Combined Session - Sarah-Bernhardt Room
Theme: Global Alcohol Production & Raw Materials

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

Alex Sexton, Lallemand Biofuels & Distilled Spirits (USA)

11:40 - 11:50

Stretch/Comfort Break

11:50 - 12:30

Enzymes and Processing Aids in Alcohol Production

Phil Shaffer, Lallemand Biofuels & Distilled Spirits (USA)

12:30 - 13:00

Troubleshooting Problem Fermentations

Ben Sunderhaus, Lallemand Biofuels & Distilled Spirits (USA)

13:00 - 14:00

Lunch

All Delegates - Ravel Room

Monday

September 11, 2023

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

14:00 - 14:45

Feedstocks for Fuel Alcohol Production
Dale Monceaux, AdvanceBio LLC (USA)

14:45 - 15:30

Alcohol Biorefineries: Income Generation from Alternative Products
Charles Abbas, iBiocat, Inc (USA)

15:30 - 16:00

Coffee Break

16:00 - 16:45

Grain Mashing for Fuel Ethanol
Tera Stoughtenger, Lallemand Biofuels & Distilled Spirits (USA)

16:45 - 17:30

New Technologies for Fuel Alcohol Production
Scott Kohl, Visionary Fiber Technologies (USA)

Beverage Alcohol Session
Salon Sherwood
Theme: Processing & Distilled Spirits

14:00 - 14:45

Raw Materials for Beverage Alcohol Production
Douglas Murray, Distilling Consultant (Scotland)

14:45 - 15:30

Gin and Vodka Production
Kirsty Black, Arbikie Distillery (Scotland)

15:30 - 16:00

Coffee Break

16:00 - 16:45

Rum Production
Shernell Layne, Lallemand Biofuels & Distilled Spirits (Barbados)

16:45 - 17:30

Canadian Whisky
Don Livermore, Pernod-Ricard (Canada)

Free Evening

Tuesday

September 12, 2023

Combined Session - Sarah-Bernhardt Room Theme: Sugar & Starch: Yeast & Alcohol Recovery		
8:30 - 9:20	Sugar Feedstocks for Fuel and Beverage Alcohol Jaime Finguerut, Institute of Technology for Sugar Cane (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 Tobias Fischborn, 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)	
Free Evening		

Wednesday

September 13, 2023

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

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

8:50 - 9:30

New Yeasts for Fuel and Beverage Alcohol
Alex Paradise, Lallemand Biofuels & Distilled Spirits and Mascoma (USA)

9:30 - 10:00

Lactic Acid Bacteria and Their Importance in Alcohol Production Processes
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
Complimentary Food Provided

Les Voûtes
Caves under hotel

Thursday

September 14, 2023

Fuel Alcohol Session - Sarah-Bernhardt Room Theme: Dryhouse & Fractionation Technologies		Beverage Alcohol Session - Salon Sherwood Theme: Distilled Spirits & Analytical Methods	
8:30 - 9:20 9:20 - 10:10 10:10 - 10:40 10:40 - 11:30 11:30 - 12:20	Dryhouse Technologies in Distilleries Dale Monceaux, AdvanceBio LLC (USA)	Mash Preparation in the Beverage Distilling Industry Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)	
	Fractionation Technologies for Alcohol Production Vijay Singh, University of Illinois (USA)	Flavour Distillation for Grain Whisky Douglas Murray, Distilling Consultant (Scotland)	
	Coffee Break	Coffee Break	
	Decarbonization of Corn Biorefineries Jennifer Aurandt-Pilgrim, Marquis Energy (USA)	Pilot Fermentations for Yield Potential & Conversion Process Optimization Kevin Smith, Company Distillers (USA)	
	Alcohol Production for Sustainable Aviation Fuel Scott Kohl, Visionary Fiber Technologies (USA)	Analytical Methods for Distilled Spirits Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)	
12:20 - 13:30	Lunch		
TBD	Plant Tours of Greenfield Global Quebec Inc., OR Diageo Global Supply, OR Lallemand's Prefontaine Yeast Production Plant, OR Distillerie Côte des Saints		
Free Evening			

Thursday

September 14, 2023

PLANT TOUR INFORMATION

OPTION #1 Greenfield Global Quebec Inc, Varennes, Québec

Greenfield Global Quebec Inc. is an ICM-designed plant, completed in early 2007, that produces fuel-grade ethanol, carbon dioxide, distillers' dried grains, and MWDGS. Current capacity of 160 million liters (around 42 million US gallons) of fuel-grade ethanol per year, made from 15 million bushels of Quebec corn. In 2008 Greenfield Global Quebec Inc. completed a second ICM-designed plant in Johnstown, Ontario that produces 200 million liters of fuel-grade ethanol.



OPTION #2 Diageo Global Supply, Salaberry-de-Valleyfield, Québec

The original building dates from 1909 and became a distillery in 1938 producing alcohol for military purposes. It really became a whisky distillery in 1945 with the first whisky, Golden Wedding, being produced. During the fifties, new products such as Schenley OFC, Ron Carioca Rum, and Troika Premium Vodka came online. The sixties saw the construction of additional warehouses for aging and the addition of a grain dryer. On October 22, 1969, the one-millionth barrel was produced, followed by the second millionth in 1986. Today, the plant continues to produce world-renowned brands such as Smirnoff vodka, Captain Morgan rums, Gordon's London Dry gin, and VO Canadian whisky. In 2008 the plant was acquired by Diageo, the largest spirits manufacturer in the world. Today, with a newly installed can production line, Valleyfield plant produces 4.4 million cases of beverage alcohol annually.



OPTION #3 Lallemand's Prefontaine Yeast Plant, Montréal, Québec

Lallemand was founded in Montreal at the end of the 19th century by a young immigrant from the Alsace region of France, Fred "Lallemand." The plant on Prefontaine 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 yeast for the fuel ethanol, beverage alcohol, and baking industries.



OPTION #4 Distillerie Côte des Saints, Montréal, Québec

Located North of Montréal the Côte des Saints distillery is located in an agricultural area recognized and sought for the quality of its soils. Surrounded by the best natural elements, it allows the production of some of the most sought spirits. At Côte des Saints, the difference is our exceptional process, our craftsmanship, and our commitment to excellence approach - where we grow our own barley. From our fields to your bottle is done right on the premises in rural Northern Québec which promotes one of the very best distilling conditions in the world.



Friday

September 15, 2023

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

Beverage Alcohol Session - Salon Sherwood
Theme: Distilled Spirits

8:30 - 9:10

Overview of Lignocellulosic Ethanol Processes
Raquel Rodriguez, Lallemand Biofuels & Distilled Spirits (USA)

Challenges for Carbon Neutral Distilling
Martin Laberge, Diageo Global Supply (Canada)

9:10 - 9:50

Gen 1.5 Options for Bioethanol Production Plants
Justin van Rooyen, Lallemand Biofuels & Distilled Spirits (USA)

Tequila and Mezcal Production
Blas Gonzalez, Diageo (Mexico)

9:50 - 10:10

Coffee Break

Coffee Break

10:10 - 10:50

Commercial-Scale Cellulosic Ethanol Production
Mark Yancey, D3Max (USA)

Sustainable Craft Distilling
Brad Berron, University of Kentucky (USA)

10:50 - 11:00

Stretch/Comfort Break

Stretch/Comfort Break

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

11:00 - 11:40

A Nutritionist's View of Distillers Grains
Kurt Rosentrater, Iowa State University (USA)

11:40 - 12:30

Technical Opportunities in the Industry - Where are we going?
Phil Madson, KATZEN International, Inc (USA)

12:30 - 13:00

Course Wrap-up and Presentation of Certificates

