

St. Lucia

Agenda • April 16 - 19, 2024 • Harbor Club Hotel, Rodney Bay



WIRSPA

West Indies Rum & Spirits
Producers' Association Inc.



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Ethanol Technology Institute Staff

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Hotel Information

Harbor Club Hotel, Curio Collection by Hilton

Rodney Bay Marina,
Gros Islet, Saint Lucia

Making Reservations Online

Reservations can be made using this booking link:
<https://bit.ly/LAS2024> or via QR code.



To Reserve By Phone

+1 758-731-2900

Airport Information

Two airport options to select from.

Hewanorra International Airport

Vieux Fort, St Lucia

George F.L Charles Airport

Castries, St Lucia

Tourist Information:

[St. Lucia Tourism Information](#)



Monday

April 15, 2024

WIRSPA

West Indies Rum & Spirits
Producers' Association Inc.

WIRSPA Networking Showcase Event

7:30 - 9:00	Registration
9:00	Welcome
9:15 - 10:30	Supplier Presentations
10:30 - 11:00	COFFEE
11:00 - 12:00	Supplier Presentations
12:00 - 13:00	LUNCH
13:00 - 14:45	Supplier Presentations
14:45 - 15:15	COFFEE
15:15 - 16:30	Supplier Presentations
16:45 - 19:00	WELCOME RECEPTION & RUM TASTING

ABOUT WIRSPA

The West Indies Rum and Spirits Producers' Association Inc. (WIRSPA) is one of the oldest private sector trade associations, dedicated to advancing the rum and spirits industry in the Caribbean. It represents rum producers in Antigua & Barbuda, Barbados, Belize, Haiti, Dominica, Dominican Republic, Grenada, Guyana, Jamaica, St. Vincent & the Grenadines, St. Lucia, Suriname, and Trinidad & Tobago.

Our role is to promote the development of Caribbean rum as a premium category and to represent the interests of our member associations and in turn their member Distilleries, with a focus on quality, innovation, and sustainability. This work includes trade facilitation, advocacy, and the improvement of production methods through training and development, and through the work of the Technical Committee, which brings together distilleries and industry professionals for collaboration, knowledge sharing, and the promotion of best practices.

Tuesday

April 16, 2024

7:30 - 8:45

REGISTRATION & NETWORKING BREAKFAST

8:45 - 9:00

Welcome

Angus Ballard, Lallemand Biofuels & Distilled Spirits (USA)

9:00 - 9:15

Welcome

Vaughn Renwick, WIRSPA (Barbados)

9:15 - 9:30

Introduction to the Agenda

Graeme Walker, Abertay University & Ethanol Technology Institute (Scotland)

9:30 - 10:15

Global Distilled Spirits Industry Post Pandemic

Maryse Bolzon, Lallemand Biofuels & Distilled Spirits (France)

10:15 - 10:45

COFFEE

10:45 - 11:15

Rum Production: Challenges & Opportunities

Shernell Layne, Lallemand Biofuels & Distilled Spirits (Barbados)

11:15 - 11:45

Introduction & History of St. Lucia Distillers

Ian John, St. Lucia Distillers (St. Lucia)

11:45 - 12:45

LUNCH

12:45 - 13:00

Load Buses and Departure

13:00 - 17:00

Travel to and Distillery Visit (St. Lucia Distillers Ltd.)

17:00 - 19:00

Return to Hotel

19:00 -

Free Evening in St. Lucia

ABOUT ST. LUCIA DISTILLERS LTD.

Committed to innovation and quality, St. Lucia Distillers Group of Companies is a small rum distillery situated on the scenically beautiful and agriculturally rich valley of Roseau on the Caribbean island of St. Lucia. A passionate team of distillers, blenders, engineers, technicians, and administrative staff work together to produce some of the world's best rums and rum products. St. Lucia Distillers Group of Companies products have been recognized at the world's most exacting competitions, winning numerous accolades and awards. The Company prides itself on its commitment to product development and has an offering of over 25 rums and rum products from premium rums and liqueurs to traditional pouring rums.



Wednesday

April 17, 2024

8:00 - 9:00

NETWORKING COFFEE

9:00 - 9:30

Sugar Cane Refining & Molasses Production

TBD, ED&F MAN Florida (USA)

9:30 - 10:15

Mash Preparation for Non-Sugar Based Feedstocks

Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)

10:15 - 11:00

Preparation & Fermentation Management of Molasses & Sugar Cane Feedstocks

Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)

11:00 - 11:30

COFFEE

11:30 - 12:15

Physiology of Ethanol-Producing Yeasts (Including flavor congener development)

Graeme Walker, Abertay University & Ethanol Technology Institute (Scotland)

12:15 - 13:00

Selecting An Effective Yeast Strain for Your Feedstock

Elena Fossati, Lallemand Biofuels & Distilled Spirits (Canada)

13:00 - 14:00

LUNCH

14:00 - 14:45

Yeast Pretreatment & Propagation

Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)

14:45 - 15:30

Yeast Nutrition to Improve Fermentations

Maria Nachetova, Lallemand Biofuels & Distilled Spirits (Estonia)

15:30 - 16:00

COFFEE

16:00 - 16:45

Cane Juice Fermentations

Devon Date, Renegade Rum Distillery

16:45 - 17:15

Fermentation Management

Maryse Bolzon, Lallemand Biofuels & Distilled Spirits (France)

17:15 - 18:00

The Overlooked Value of Sensory

Teri Alleyne, West Indies Rum Distillery

18:30 - 20:30

NETWORKING COCKTAILS SPIRITS TASTING & BUFFET

Thursday

April 18, 2024

8:00 - 9:00

NETWORKING COFFEE

9:00 - 9:45

Proprietary Yeasts - Isolation / Selection / Benefits

Struan Reid, Lallemand Biofuels & Distilled Spirits (Scotland)

9:45 - 10:30

Contamination & Control in Distilleries

Don Benn, West Indies Rum Distillery (Barbados)

10:30 - 11:00

COFFEE

11:00 - 11:45

Theory of Distillation for Potable Spirits

Phil Madson, KATZEN International (USA)

11:45 - 12:30

Distillation Troubleshooting for Potable Spirits

Phil Madson, KATZEN International (USA)

12:30 - 13:00

Managing Alcohol Distillation Processes

Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)

13:00 - 14:00

LUNCH

14:00 - 14:45

Sustainability in Distilleries

Johnny McGhee Doyle, Lallemand Biofuels & Distilled Spirits (Scotland)

14:45 - 15:30

Maturation Biochemistry

Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)

15:30 - 16:00

COFFEE

16:00 - 16:45

Microbial Alternatives for Flavor Diversity

Elena Fossati, Lallemand Biofuels & Distilled Spirits (Canada)

16:45 - 18:00

Sensory Aspects of Distilled Spirits / Rum Flavor Characteristics

Maryse Bolzon, Lallemand Biofuels & Distilled Spirits (France)

18:00 -

Free Evening in St. Lucia

Friday

April 19, 2024

8:00 - 9:00

NETWORKING COFFEE

9:00 - 9:45

Improving Molasses Fermentations - Practical Case Studies

Jose Antonio Marques, Lallemand Biofuels & Distilled Spirits and Spiritech (Brazil)

9:45 - 10:15

Neutral Alcohol & Botanical Extraction

Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)

10:15 - 10:45

Whisky Production Around the World

Alan Smart, Lallemand Biofuels & Distilled Spirits (Scotland)

10:45 - 11:15

COFFEE

11:15 - 11:45

Cachaça & Rhums

Maryse Bolzon, Lallemand Biofuels & Distilled Spirits (France)

11:45 - 12:15

Mezcal & Tequila

Rafael Resendiz, Diageo (Mexico)

12:15 - 13:00

Ethyl Carbamate Practical Solutions in Spirit Production

Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)

13:00 - 14:00

LUNCH

14:00 - 14:45

Distilled Spirits: Quality Management

Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)

14:45 - 15:30

Practical Troubleshooting a Distillery

Kiara Premlall, Alco NCP Durban (South Africa)

15:30 - 16:00

COFFEE

16:00 - 16:45

Waste Treatment

Christopher Gentles, Jamaica Spirits Pool Association (Jamaica)

16:45 - 17:30

Key Note Lecture

Margaret Monplaisir, CEO, St. Lucia Distillers (St. Lucia)

17:30 - 19:30

Closing Networking Reception & Certificate Presentation