

Montréal

Agenda • August 18 - 23, 2024 • 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/AlcoholSchool2024ET>

To Reserve By Phone

+1 (888) 233-9527

Sunday

August 18, 2024

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

August 19, 2024

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

7:30 - 8:30

Registration

8:30 - 8:45

Welcome

Chris Richards, 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

Maryse Bolzon, Lallemand Biofuels & Distilled Spirits (France)

10:00 - 10:30

Coffee Break

10:30 - 11:00

Biotechnology Developments in Fuel Ethanol and Distilled Spirits Production

Emily Stonehouse, Mascoma (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 - 12:20

Enzymes and Processing Aids in Fuel and Beverage Alcohol Production

Phil Shaffer, Lallemand Biofuels & Distilled Spirits (USA)

12:20 - 13:00

Troubleshooting Problem Fermentations for Fuel and Beverage Alcohol

Maria Nachtetova, Lallemand Biofuels & Distilled Spirits (Estonia)

13:00 - 14:00

Lunch

All Delegates - Ravel Room

Monday

August 19, 2024

Fuel Alcohol Session

Sarah-Bernhardt Room

Theme: Feedstocks & Processing

Beverage Alcohol Session

Salon Sherwood

Theme: Processing & Distilled Spirits

14:00 - 14:45

Feedstocks for Fuel Alcohol Production

Dale Monceaux, AdvanceBio LLC (USA)

14:45 - 15:30

Grain Mashing for Fuel Alcohol

Tera Stoughtenger, Lallemand Biofuels & Distilled Spirits (USA)

15:30 - 16:00

Coffee Break

16:00 - 16:45

Alcohol Biorefineries: Income Generation from Alternative Products

Charles Abbas, iBiocat Inc (USA)

16:45 - 17:30

New Technologies for Fuel Alcohol Production

Scott Kohl, Visionary Fiber Technologies (USA)

14:00 - 14:45

Raw Materials for Beverage Alcohol Production

Douglas Murray, Distilling Consultant (Scotland)

14:45 - 15:30

Mash Preparation in the Beverage Distilling Industry

Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)

15:30 - 16:00

Coffee Break

16:00 - 16:45

Vodka and Gin Production

Kirsty Black, Arbikie Distillery (Scotland)

16:45 - 17:30

Canadian Whisky

Don Livermore, Pernod-Ricard (Canada)

Free Evening

Tuesday

August 20, 2024

Combined Session - Sarah-Bernhardt Room Theme: Sugar & Starch: Yeast & Alcohol Recovery

8:30 - 9:20

Sugar Feedstocks for Fuel and Beverage Alcohol

Jaime Figuerut, Instituto de Tecnologia Canavieira, CTC (Brazil)

9:20 - 10:10

Fuel and Beverage 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 (Scotland)

14:45 - 15:30

Distillation: Theory

Phil Madson, MADSON International, Inc. (USA)

15:30 - 16:00

Coffee Break

16:00 - 16:45

Distillation: Practice & Troubleshooting

Phil Madson, MADSON International, Inc. (USA)

17:00 - 18:00

Meet the Speakers (Optional)

Join the speakers in a more relaxed setting and come along with your burning questions!

Free Evening

Wednesday

August 21, 2024

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

Elena Fossati, Lallemand Biofuels & Distilled Spirits (Canada)

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

Rachel Murdy, Lallemand Biofuels & Distilled Spirits (Canada)

10:30 - 10:55

Coffee Break

11:00 - 12:00

Lab Visits - First Rotation

12:00 - 12:30

Contamination Control in a Distillery

Francois van Zyl, Lallemand Biofuels & Distilled Spirits (USA)

12:30 - 13:30

Lunch and meet the Lallemand R&D Staff

13:35 - 14:40

Lab Visits - Second Rotation

14:45 - 15:30

Key Analytical Methods for Process Monitoring for Fuel and Beverage Alcohol Producers

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

August 22, 2024

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

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

8:30 - 9:20

Dryhouse Technologies in Distilleries

Dale Monceaux, AdvanceBio LLC (USA)

Tequila and Mezcal Production

Rafael Resendiz and Blas Gonzalez, Diageo (Mexico)

9:20 - 10:10

Fractionation Technologies for Alcohol Production

Vijay Singh, University of Illinois (USA)

Flavour Distillation for Grain Whisky

Douglas Murray, Distilling Consultant (Scotland)

10:10 - 10:40

Coffee Break

Coffee Break

10:40 - 11:30

Decarbonization of Corn Biorefineries

Jennifer Aurandt-Pilgrim, Marquis Energy (USA)

Pilot Fermentations for Yield Potential and Conversion Process Optimization

Kevin Smith, Company Distillers (USA)

11:30 - 12:20

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 Québec Inc., OR Lallemand's Prefontaine Yeast Production Plant, OR Distillerie Côte Des Saints OR Comont Distillery & Tonnellerie Moreau Cooperage

PLANT TOUR INFORMATION

OPTION #1 Greenfield Global Québec Inc., Varennes, Québec

Greenfield Global Québec 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 190 million liters (around 50 million US gallons) of fuel-grade ethanol per year, made from 17 million bushels of Quebec corn. In 2008 Greenfield Ethanol completed a second ICM-designed plant in Johnstown, Ontario that produces a combined 255 million liters (approximately 67 million US gallons) of ethanol; split 155 million liters to fuel-grade ethanol and 100 million liters of industrial alcohol.

OPTION #2 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 #3. Distillerie Côte des Saints, Montréal, Québec

Located North of Montréal in Mirabel, 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 some of the very best distilling conditions in the world.

OPTION #4 Comont Distillery & Tonnellerie Moreau Cooperage

Comont, a new family, embarked on its journey in 2020 with the establishment of our distillery. Whether near or far, everyone involved in our craft is considered part of our family. Collaboration between distilleries lies at the heart of our mission, as knowledge sharing propels our brand and products forward. We prioritize the development of various offerings while maintaining respect for raw materials and local sourcing. Our partnerships with Ferme Bourdelais and Brûlerie Faro, along with a network of pickers across Quebec, enables us to deliver high-quality products.

Tonnellerie Moreau, located in the pristine wine region of the Eastern Townships, Québec, was established in 2017 as a cooperage that specializes in sourcing premium quality new & used oak barrels & foeders, as well as repairs, pressure tests, and consulting services for beer, spirit, wine, and cider industry.

Free Evening

Friday

August 23, 2024

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)

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

Stretch/Comfort Break & Session Change

Beverage Alcohol Session - Salon Sherwood Theme: Distilled Spirits

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

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

Coffee Break

Sustainable Distilling - from Farm-to-Bottle
Brad Berron, University of Kentucky (USA)

Co-products from Distilled Spirits Production
TBD

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

Sustainable Alcohol Production
Johnny McGhee-Doyle, Lallemand Biofuels & Distilled Spirits (Scotland)

Strategies for Success
Angus Ballard, Lallemand Biofuels & Distilled Spirits (USA)

Course Wrap-up and Presentation of Certificates

