

Montréal

Agenda • September 7 - 12, 2025 • 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/AlcoholSchool2025>

To Reserve By Phone

+1 (888) 233-9527

Sunday

September 7, 2025

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 8, 2025

Combined Session - Sarah-Bernhardt Room Theme: Global Alcohol Production & Raw Materials		
7:30 - 8:30	Registration	
8:30 - 8:45	Welcome Justin van Rooyen, Lallemand Biofuels & Distilled Spirits (USA)	
8:45 - 9:00	Introduction to the Agenda Graeme Walker, Ethanol Technology Institute (Scotland)	
9:00 - 9:30	Global Bioethanol: 2025 Update Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA)	
9:30 - 10:00	Global Distilled Spirits: 2025 Update Steve Wright, Spiritech (Canada)	
10:00 - 10:10	Q&A Session: Global Alcohol	
10:10 - 10:40	Coffee Break	
10:40 - 11:20	Raw Materials: Grain Processing Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)	
11:20 - 12:00	Raw Materials: Non-Corn Sources Dale Monceaux, AdvanceBio, LLC (USA)	
12:00 - 12:40	Raw Materials: Sugar Jaime Finguerut, Centro de Tecnologia Canavieiro (Brazil)	
12:40 - 13:00	Q & A Session (Raw Materials)	
13:00 - 14:00	Lunch	All Delegates - Ravel Room

Monday

September 8, 2025

Fuel Alcohol Session

Sarah-Bernhardt Room

Theme: Feedstocks & Processing

Beverage Alcohol Session

Salon Sherwood

Theme: Processing & Distilled Spirits

14:00 - 14:40

Maximising Profitability of Process Optimization

Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)

14:40 - 15:20

Mash Optimization for Fuel Alcohol

Caleb Ogden, Lallemand Biofuels & Distilled Spirits (USA)

15:20 - 15:30

Q&A Session: Feedstocks & Mashing

15:30 - 16:00

Coffee Break

16:00 - 16:40

Alcohol Biorefineries: Alternative Products

Charles Abbas, iBiocat Inc (USA)

16:40 - 17:20

Process Simulation Modeling

Dale Monceaux, AdvancedBio LLC (USA)

17:20 - 17:30

Q&A Session: New Products and Technology

14:00 - 14:40

Raw Materials for Distilled Spirits

Douglas Murray, Distilling Consultant (Scotland)

14:40 - 15:20

Mash Optimization for Distilled Spirits

Steve Wright, Spiritech (Canada)

15:20 - 15:30

Q&A Session: Raw Materials & Mashing

15:30 - 16:00

Coffee Break

16:00 - 16:40

Maturation with Tropical Woods

Aline Bortoletto, Invobev (Brazil)

16:40 - 17:20

Canadian Whisky / Sensory Session

Don Livermore, Pernod-Ricard (Canada)

17:20 - 17:30

Q&A Session: Distilled Spirits

Free Evening

Tuesday

September 9, 2025

Combined Session - Sarah-Bernhardt Room Theme: Process Aids, Yeast & Distillation

8:30 - 9:10

Processing Aids: Enzymes

Phil Shaffer, Lallemand Biofuels & Distilled Spirits (USA)

9:10 - 9:50

Process Aids: Control Optimization

Hank Brittain, OpXControl, Inc. (USA)

9:50 - 10:00

Q&A Session: Processing & Control

10:00 - 10:30

Coffee Break

10:30 - 11:15

Yeast: The Key to Successful Alcohol Production

Graeme Walker, Ethanol Technology Institute (Scotland)

11:15 - 12:00

Yeast: Nutrition for Optimal Fermentation

Jim Miers, Lallemand Biofuels & Distilled Spirits (USA)

12:00 - 12:45

Yeast: Industrial Production

Struan Reid, Lallemand Biofuels & Distilled Spirits (Scotland)

12:45 - 13:00

Q&A Session: Yeast

13:00 - 14:00

Lunch

All Delegates - Ravel Room

14:00 - 14:40

Economics of Yeast Handling

Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)

14:40 - 14:45

Q&A Session

14:45 - 15:30

Distillation: Theory

Phil Madson, MADSON GLOBAL, LLC (USA)

15:30 - 16:00

Coffee Break

16:00 - 16:45

Distillation: Practice & Troubleshooting

Phil Madson, MADSON GLOBAL, LLC (USA)

16:45 - 17:00

Q&A Session: Distillation

Free Evening

Wednesday

September 10, 2025

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

7:40

Buses for all to NRC Research Labs

8:30 - 8:45

Welcome to Lallemand R&D at NRC

Frederic D'Aoust, Lallemand Biofuels & Distilled Spirits (Canada)

9:45 - 9:25

Next Gen Yeast for Fuel & Beverage Alcohol

Elena Fossati, Lallemand Biofuels & Distilled Spirits (Canada)

9:25 - 10:05

New Yeast in Action: Practical Examples

Struan Reid, Lallemand Biofuels & Distilled Spirits (Scotland)

10:05 - 10:15

Q & A Session: Yeast

10:15 - 10:40

Coffee Break

10:40 - 11:10

Fermentation: Contamination & Control

Rachel Murdy, Lallemand Biofuels & Distilled Spirits (Canada)

11:10 - 11:50

Fermentation: Troubleshooting

Ben Sunderhaus, Lallemand Biofuels & Distilled Spirits (USA)

11:50 - 12:00

Q&A Session: Fermentation

12:00 - 13:00

Lab Visits: First Rotation

13:00 - 14:00

Lunch and meet the Lallemand R&D Staff

14:00 - 15:00

Lab Visits - Second Rotation

15:00 - 15:20

Introduction to Mascoma

Morgan Tupper, Mascoma (USA)

15:20 - 16:00

Regulatory Approval for New Yeasts

Speaker to be confirmed

16:00 - 16:20

Q&A Session: Lab Methods

16:30

Buses Back to Hotel

19:00 - 22:30

Wine, Beer and Spirits Tasting

Complimentary Food Provided

Les Voûtes

Caves under hotel

Thursday

September 11, 2025

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

Dryhouse Technology Developments
Dale Monceaux, AdvanceBio LLC (USA)

Carbon Sequestration Technologies
Speaker to be confirmed

Q&A Session

Coffee Break

Decarbonization of Corn Biorefineries
Jennifer Aurandt-Pilgrim, Marquis Energy (USA)

Ethanol to Sustainable Aviation Fuel
Scott Kohl, Visionary Fiber Technologies (USA)

Q&A Session

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

Case Studies on Flavour Innovation
Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)

Flavour Distillation for Grain Whisky
Douglas Murray, Distilling Consultant (Scotland)

Q&A Session: Spirit Flavour

Coffee Break

Pilot Fermentations for Process Optimization
Kevin Smith, Company Distillers (USA)

Analytical Methods for Distilled Spirits
Robert Fotheringham, Lallemand Biofuels
& Distilled Spirits (Scotland)

Q&A Session

8:30 - 9:10

9:10 - 9:50

9:50 - 10:00

10:00 - 10:30

10:30 - 11:10

11:10 - 11:50

11:50 - 12:00

12:00 - 13:00

TBD

Lunch

Plant Tours of Greenfield Global Québec Inc., OR Lallemand's Prefontaine Yeast Production Plant, OR Diageo Distillery, 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 Diageo Distillery, Valleyfield, Québec

The original building on site was home of a biscuit-making factory in 1909 and became a brewery from 1911 to 1938 going through different company names and owners. No doubt the uncertainties of the temperance movement and prohibition played a large part of the ups and downs of the site. In 1938, the Quebec Distillers Company becomes the site's new owner producing alcohol for military purposes, an alcohol distilled from grains, potatoes, and molasses. 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. In 2008 the plant was acquired by Diageo, the largest spirits manufacturer in the world, producing over 8 million cases per year. Year 2019 saw the addition of a new stillhouse at the plant, including a copper column and a copper doubler to support Crown Royal growth and Canadian whisky innovations. Today, the plant continues to produce world-renowned brands such as Smirnoff vodka, Crown Royal Canadian whisky, Captain Morgan rums, and Gordon's London Dry gin.

OPTION #4 Comont Distillery & Tonnellerie Moreau Cooperage, Bedford, Québec

Comont is a new family whose story began in 2020 with the creation of the distillery. Located in Bedford, in the heart of the Eastern Townships mountains, our mission is to create superior-quality spirits, developed with respect for processes, the consumer, and tradition. We are bold, passionate, confident, and we don't seek to please the masses.

Located in the pristine wine region of the Eastern Townships, Quebec, Tonnellerie Moreau Cooperage specializes in sourcing premium quality used and new oak barrels and foeders, as well as consulting services for the beer, spirits, wine, and cider industries.

Free Evening

Friday

September 12, 2025

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

Lignocellulosic Ethanol: Science & Practice

Raquel Rodríguez, Lallemand Biofuels & Distilled Spirits (USA)

Oil Separation & Recovery

Tara Vigil, Trucent (USA)

Q&A Session

Coffee Break

Data Management for Ethanol Producers

Alex Sexton, Lallemand Biofuels & Distilled Spirits (USA)

A Nutritionist's View of Distiller Grains

Kurt Rosentrater, Iowa State University (USA)

Q&A Session

Beverage Alcohol Session - Salon Sherwood Theme: Distilled Spirits

Challenges for Carbon Neutral Distilling

Martin Laberge, Diageo Global Supply (Canada)

Conversion to a Sustainable Distillery

Kirsty Black, Arbikie Highland Estates (Scotland)

Q&A Session

Coffee Break

Innovative Spirit Maturation Practices

Brad Berron, University of Kentucky (USA)

Case Study: Reducing BOD/COD of Distillery Effluent

Mitch Codd, Lallemand Biofuels & Distilled Spirits (USA)

Q&A Session

Combined Session - Sarah-Bernhardt Room Theme: Future Directions

Sustainable Alcohol Production

Michael Cody, Lallemand Biofuels & Distilled Spirits (USA)

Course Wrap Up

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

Presentation of Certificates

