

# Louisville

Agenda • August 24 - 28, 2026 • Hotel Distil



## Ethanol Technology Institute Staff

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

Scientific Director  
gwalker@lallemand.com

### **Julie St-Laurent**

Event Manager  
jstlaurent@lallemand.com

### **Melody Gunter**

Registration Coordinator  
mgunter@lallemand.com



## Hotel Information

### **Hotel Distil**

101 West Main Street, Louisville, KY 40202

### **Making Reservations Online**

Reservations can be made using this booking link:  
<https://book.passkey.com/e/51221596>

### **To Reserve By Phone**

+1 (502) 785-0185

# Monday

August 24, 2026

17:00 -  
19:00

### **Registration & Welcome**

Once you've checked into the hotel, please join us for a Welcome Reception. More details will be forthcoming.

# Tuesday

August 25, 2026

## Combined Session - Ballroom A+B

*Theme: Strategic Yeast Solutions: Performance, Innovation, & Nutrition*

7:30 - 8:30

### Registration

8:30 - 8:45

### Opening Remarks

Graeme Walker, Ethanol Technology Institute (Scotland)

8:45 - 9:00

### Welcome

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

9:00 - 9:45

### State of the Industry Panel

Geoff Cooper, Renewable Fuels Association (RFA) (USA) & Chris Swonger, Distilled Spirits Council of the United States (DISCUS) (USA)

9:45 - 10:20

### Global Feedstock for Biofuels & Distilled Spirits: Availability, Economics, and What's Next

Susan Stroud, No Bull Ag (USA)

10:20 - 10:40

### COFFEE BREAK

10:40 - 11:15

### Optimizing Yeast Performance

Graeme Walker, Ethanol Technology Institute (Scotland)

11:15 - 11:50

### New Yeast for Fuel & Beverage Alcohol

Elena Fossati, Lallemand Biofuels & Distilled Spirits (Canada)

11:50 - 12:30

### Yeast Nutrient Decision Framework

Jim Miers & Valerie Preston, Lallemand Biofuels & Distilled Spirits (USA)

12:30 - 13:30

### LUNCH

Ballroom C

13:30 - 14:25

### Troubleshooting Stressed Fermentations

Ben Sunderhaus & Mitch Codd, Lallemand Biofuels & Distilled Spirits (USA)

14:25 - 14:55

### Fermentation Case Study

Jack Wolfcale & Ben Schnipke, Guardian Energy Lima (USA)

14:55 - 15:15

### COFFEE BREAK

15:15 - 15:50

### Antimicrobial & Cleaning Strategies

Rachel Campbell, Lallemand Biofuels & Distilled Spirits (Canada)

15:50 - 16:30

### Ensuring Safe & High Quality Alcohol: The Cross-Industry Impact of Ethyl Carbamate

Roxanne Fernandez Tiburolobo, Lallemand Biofuels & Distilled Spirits (USA)

16:30 - onward

### FREE EVENING

# Wednesday

August 26, 2026

## Combined Session - Ballroom A+B

*Theme: From Fermentation Stress to Product Safety: Control Strategies for Distilled Spirits*

8:30 - 9:15

### Recent Innovations in Co-Product Valorization Strategies

Tyler Barzee, University of Kentucky (USA)

9:15 - 10:00

### What's That Smell? When Biofuels Meets Beverage

Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)

10:00 - 10:10

### Q&A

Speaker to be confirmed

10:10 - 10:30

### COFFEE BREAK

## Fuel Alcohol Session - Ballroom A

*Theme: What's Next:*

*New Markets Shaping the Future of Biofuels*

## Beverage Alcohol Session - Ballroom B

*Theme: Designing the Drink:*

*Formulation Strategies for Today's Spirits Market*

10:30 - 11:15

### From Sky to Sea: Advancing Sustainable

#### Fuel Solutions

Scott Kohl, Visionary Fiber Technologies (USA)

11:15 - 12:00

### Global Shifts in Ethanol Demand:

#### Emerging Markets and Policy-Driven Growth

Debnil Chowdhury, S&P Global, Head of Americas and Europe Fuels & Refining, USA

12:00 - 12:30

### From Ethanol to Value: The Future of Biobased Chemicals

Charles Abbas, CEO Biocat Inc, Champagne, IL

### RTD Recipe Development: The Basics & Beyond

Steven Poole, Moonshine U (USA)

### Return of the House Yeast: From Microbiology to Market Identity

Elena Fossati, Lallemand Biofuels & Distilled Spirits (Canada)

Don Livermore, Master Blender, Hiram Walker Distillery (Canada)

12:30 - 13:30

LUNCH

Ballroom C

13:30 - 16:30

## PLANT TOUR INFORMATION

### GROUP 1 (Confirm #s):

Bulleit - all afternoon

### GROUP 2 (25 people):

Old Forester (1:30-3pm)

**Michter's (3:30-5pm)** - Michter's traces its roots back to 1753, when whiskey was first produced in Pennsylvania under the name Shenk's and later Bomberger's, forming part of one of America's earliest distilling traditions. After the original distillery closed in the late 20th century, the brand was revived in Kentucky with a deliberate focus on honoring that legacy while building a modern reputation for quality. Today, Michter's bridges past and present by carrying forward the spirit of its historic lineage while utilizing a contemporary, detail-driven approach that marries together the science and art of whiskey production. As part of this visit, we have a privileged opportunity to tour Michter's modern day production facility and engage directly with their distillers. Through this experience, guests will gain insight into how their production philosophy takes shape in practice as the team pursues its goal of making the greatest American wh

### GROUP 3 (25 people):

Michter's (1:30-3pm) - See agenda above

Old Forester (3:30-5pm) - See agenda above

### GROUP 4 (to confirm if max 25):

Rabbit Hole (1:30-3pm) -

Vendome (3:30-5pm) -

16:30 - onward

FREE EVENING

# Thursday

August 27, 2026

## Combined Session - Ballroom A+B

*Theme: From Data to AI: Applied Analytics Across Alcohol Industries*

8:30 - 9:15

### Data to Artificial Intelligence Across Industries

Nitin Ranjan, Golgix (USA)

9:15 - 10:00

### Case Study: The Use of AI at a Bulk Alcohol Producer

John Hargrove, Whiskey House USA

10:00 - 10:30

### Process Simulation Modelling for Plant and Product Optimization

Dale Monceaux, AdvancedBio, LLC (USA)

10:30 - 10:45

### COFFEE BREAK

10:45 - 11:30

### Process Control Optimization

Hank Brittain

11:30 - 12:15

### Mycotoxins: Origins, Impacts, & Implications for Alcohol Producers

Allan Froehlich, Mascoma (USA)

12:15 - 12:30

### Q&A

Morning session presentors

12:30 - 13:30

LUNCH

Ballroom C

## Fuel Alcohol Session - Ballroom A

*Theme: Understanding Carbon Intensity: Incentives, Infrastructure, & What It Means for Biofuels*

## Beverage Alcohol Session - Ballroom B

*Theme: From Carbon to Cask: Sustainability & Maturation in Modern Distilling*

13:30 - 14:15

### Understanding CI and Implications (45z & 45Q)

Anthony Reed, FGS Global

### Carbon Neutral Distilling: Real Life Challenges & Opportunities

Martin Laberge, Diageo (Canada)

14:15 - 15:00

### Carbon Capture Sequestration

Jennifer Auamdt-Pilgrim, Marquis Global (USA)

### Maturation Process in Distilling: The Art of Barrel Aged Products

Brad Berron, University of Kentucky (USA)

## Combined Session - Ballroom A+B

*Theme: Optimizing Process Control & Managing Mycotoxin Risk*

15:00 - 15:15

### COFFEE BREAK

15:15 - 16:00

### New Engineering Strategies & Energy Efficiencies

Chuck Gallop, ICM

16:00 - 17:00

### Global Master Blenders Panel

Moderated by Terri Lam, T Lam & Sons Spirits (Canada), Don Livermore, Master Blender, Hiram Walker Distillery (Canada), Elizabeth McCall, Master Distiller, Woodford Reserve (USA), Blas Gonzalez, Distillation & Maturation Director, 1800 (USA), & Ashok Chokalingam, Master Distiller, Amrut Distilleries (India)

18:00 - 21:00

SIGNATURE TASTING NIGHT

# Friday

August 28, 2026

## Combined Session - Ballroom A+B

9:00 - 9:45

### A Path to Sustainable Distilling

Kirsty Black

9:45 - 10:15

### What's the Next Pathway?

Speaker to be confirmed

10:15 - 10:45

### Graduation