

The Alcohol School 2010



Agenda

Montréal

InterContinental Montréal

September 12-17, 2010



ETHANOL
TECHNOLOGY
INSTITUTE

6120 West Douglas Avenue
Milwaukee, WI 53218 USA
800 583-6484 | 414 393-0410
Fax 414 358-8012

Ethanol Technology Institute Staff

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6120 West Douglas Avenue
Milwaukee, WI 53218 USA
800 583-6484 | 414 393-0410
Fax 414 358-8012
institute@ethanoltech.com
www.ethanoltech.com

Hotel Information

InterContinental Montréal

360 rue St-Antoine Ouest
Montréal, Québec H2Y 3X4 Canada
514-987-9900
Hotel Reservation by Phone:
888-233-9527
Fax 514 847-8730

Hotel Reservation Booking Link:

<https://resweb.passkey.com/go/Alcoholschool2010>

Facility Visits

***Préfontaine Yeast Plant
Lallemand Inc.***

1620 rue Préfontaine
Montréal, Québec H1W 2N8
Canada
514 522-2133
www.lallemand.com

***Diageo Global Supply
Valleyfield***

1 rue Salaberry
Valleyfield, Québec J6T 2G9
Canada
450 373-3230
www.diageo.com

***Biotechnology Research
Institute***

**National Research
Council of Canada**
6100 Royal Mount
Montréal, Québec H4P 2R2
Canada
514 496-6100
www.irb-bri.cnrc-nrc.gc.ca

***Éthanol GreenField Plant
GreenField Ethanol***

3300 boulevard Marie-Victorin
Varenes, Québec J3X 1P7
Canada
450 652-1800
www.greenfieldethanol.com

Montréal Information

Greater Montréal Convention and Tourism Bureau

www.tourism-montreal.org

The Alcohol School 2010



Sunday

SEPTEMBER 12, 2010

5:00 pm – 8:00 pm

REGISTRATION AND WELCOME

Chez Plume
Bistro

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.

The Alcohol School 2010



Monday

fuel alcohol
session

SEPTEMBER 13, 2010

7:30 am – 8:30 am	REGISTRATION	SAINT JACQUES ROOM
8:30 am – 8:50 am	Welcome <i>Bill Nankervis, Lallemand Ethanol Technology</i>	
8:50 am – 9:05 am	Program Introduction <i>Mike Ingledew, Ethanol Technology Institute</i>	
9:10 am – 9:40 am	The Global Fuel Alcohol Industry <i>Craig Pilgrim, Lallemand Ethanol Technology</i>	SAINT JACQUES ROOM
9:40 am – 10:35 am	Corn Grain for Ethanol Production <i>Doug Haefele, Pioneer Hi-Bred International Ltd.</i>	
10:35 am – 10:55 am	COFFEE	SAINT JACQUES ROOM
10:55 am – 11:50 am	Grain Receiving, Storage and Milling <i>Robert Piggot, Lallemand Ethanol Technology</i>	
11:55 am – 12:50 pm	Mashing Technologies for Grain Used for Fuel Alcohol <i>Garth Whiddon, Lallemand Ethanol Technology</i>	
12:50 pm – 1:55 pm	LUNCH	SAINT JACQUES ROOM
1:55 pm – 2:50 pm	Feedstocks for Fuel Alcohol Production <i>Dale Monceaux, AdvanceBio LLC</i>	
2:55 pm – 3:50 pm	Sugar Fermentation: Beets, Cane Juice and Molasses <i>Robert Piggot, Lallemand Ethanol Technology</i>	
3:50 pm – 4:10 pm	COFFEE	
4:10 pm – 5:05 pm	Wet Milling of Maize and Mash Production <i>Scott Kohl, ICM Inc.</i>	
5:05 pm – 6:00 pm	Small Grains: The Impact of Mash Composition on Milling, Cooking, Liquefaction, Fermentation and Downstream Processes <i>Dale Monceaux, AdvanceBio LLC</i>	

The Alcohol School 2010



Monday

beverage alcohol session

SEPTEMBER 13, 2010

7:30 am – 8:30 am	REGISTRATION	SAINT JACQUES ROOM
8:30 am – 8:50 am	Welcome <i>Bill Nankervis, Lallemand Ethanol Technology</i>	
8:50 am – 9:05 am	Program Introduction <i>Mike Ingledew, Ethanol Technology Institute</i>	
9:10 am – 9:40 am	Global Beverage Spirits Industry <i>Steve Wright, Lallemand Ethanol Technology & Spiritech</i>	SAINT PIERRE ROOM
9:40 am – 10:35 am	Raw Materials in Beverage Alcohol Processing <i>Steve Wright, Lallemand Ethanol Technology & Spiritech</i>	
10:35 am – 10:55 am	COFFEE	
10:55 am – 11:50 am	Grain Receiving, Storage and Milling <i>Robert Piggot, Lallemand Ethanol Technology</i>	SAINT JACQUES ROOM
11:55 am – 12:50 pm	Mash Preparation and Fermentation in the Beverage Distilling Industry <i>Steve Wright, Lallemand Ethanol Technology & Spiritech</i>	SAINT PIERRE ROOM
12:50 pm – 1:55 pm	LUNCH	
1:55 pm – 2:50 pm	Beverage Alcohol Distillation <i>Robert Piggot, Lallemand Ethanol Technology</i>	SAINT PIERRE ROOM
2:55 pm – 3:50 pm	Maturation and Blending: The Master Blender's Challenge <i>Jonathan Miles, Anchor Yeast</i>	
3:50 pm – 4:10 pm	COFFEE	
4:10 pm – 5:05 pm	Spirits : A Case Study – Bourbon <i>Kevin Smith, Brown-Forman Corporation</i>	
5:05 pm – 6:00 pm	Cachaça: A Case Study in Novel Spirits <i>Seymour Vargas Lallemand Ethanol Technology</i>	

The Alcohol School 2010



Tuesday

combined
session

SEPTEMBER 14, 2010

8:30 am – 9:25 am	Enzymes: Introduction and Usage for Starch Hydrolysis <i>Vivek Sharma, Genencor, A Danisco Company</i>	LES VOÛTES
9:25 am – 10:20 am	Enzymes as Process Aids: Viscosity, Proteins, Phytate & Cellulose <i>Lisa Locke, Novozymes North America</i>	
10:20 am – 10:40 am	COFFEE	
10:40 am – 11:35 am	Yeast Production: Strains and Formulations for Fuel and Beverage Alcohol Producers <i>Bill Nankervis, Lallemand Ethanol Technology</i>	
11:35 am – 12:30 pm	Yeast: Inoculation, Biochemistry, Fermentation and Introductory Nutrition <i>Mike Ingledew, Ethanol Technology Institute</i>	
12:30 pm – 1:30 pm	LUNCH	
1:30 pm – 2:25 pm	Batch and Continuous Fermentation, and Yeast Propagation <i>Chris Richards, Lallemand Ethanol Technology</i>	LES VOÛTES
2:25 pm – 3:20 pm	Bacterial Contamination and Control <i>Glen Austin, BP Biofuels</i>	
3:20 pm – 3:40 pm	COFFEE	
3:40 pm – 4:35 pm	Yeast Nutrition for Fermentation Performance <i>Mike Ingledew, Ethanol Technology Institute</i>	
4:35 pm – 5:30 pm	Energy, Mass, and Water Balance <i>Scott Kohl, ICM Inc.</i>	
7:00 pm – 10:30 pm	Wine, Beer and Spirits Tasting <i>Complimentary food provided</i>	Les Voûtes (Caves under hotel)

The Alcohol School 2010



Wednesday

combined
session

SEPTEMBER 15, 2010

8:00 am	BUSES FOR ALL TO BIOTECHNOLOGY RESEARCH INST.	BRI
9:00 am – 9:50 am	Challenges of Key Analytical Methods Used for Process Monitoring <i>Joseph Kalkwarf and Muriel de la Pinsonnais, Lallemand Ethanol Technology</i>	
9:50 am – 10:40 am	Fermentor Design <i>Glen Austin, BP Biofuels and Z. Zhang, Lallemand Inc.</i>	
10:40 am – 10:55 am	COFFEE	
11:00 am – 12:30 pm	LAB VISITS	
12:30 pm – 1:30 pm	LUNCH	
1:35 pm – 3:10 pm	LAB VISITS	BRI
3:10 pm – 3:30 pm	COFFEE	
3:30 pm – 4:20 pm	Stress Management and Control of Yeast <i>Mike Ingledew, Ethanol Technology Institute</i>	
4:20 pm – 5:10 pm	Cleaning and Sanitation in a Distillery <i>Chris Richards, Lallemand Ethanol Technology</i>	
5:10 pm	BUSES BACK TO HOTEL	

LAB VISITS (Order of rotation to vary)

Lab Visit I
Lallemand Ethanol Technology Lab

Tour of Yeast Scale-up and Process Control Laboratory
Demonstration of whole-grain corn mash lab-scale fermentation

Lab Visit II
Culture Collection Lab

Tour of Culture Collection/Microbiology Laboratory
Demonstration of yeast counting by microscope and plating

Lab Visit III
Molecular Biology Lab

Tour of Molecular Biology Laboratory
Demonstration of yeast and bacterial identification

Lab Visit IV
Probiotic Lab

Tour of Animal Nutrition and Institut Rosell Probiotic Bacteria Laboratories
Discussions on probiotic bacteria and coproduct nutritional value

The Alcohol School 2010



Thursday fuel alcohol session SEPTEMBER 16, 2010

8:30 am – 9:25 am Fractionation Technologies for Grain-to-Ethanol Processing
Vijay Singh, University of Illinois

9:25 am – 10:45 am Distillation and Molecular Sieves: A Practical Viewpoint
Phil Madson, KATZEN International

10:45 am – 11:05 am COFFEE

11:05 am – 12:00 pm Troubleshooting - A Practical Approach
Chris Richards, Lallemand Ethanol Technology

12:00 pm – 1:00 pm Roundtable – Fuel Alcohol
Moderator: Craig Pilgrim, Lallemand Ethanol Technology

1:00 – 6:00 pm PLANT TOURS to Ethanol GreenField, OR Diageo Global Supply OR Lallemand's Prefontaine Yeast Plant

1:00 pm Bus departs for Diageo tour only, box lunch provided on bus

1:00 pm – 2:00 pm LUNCH

2:00 pm Buses depart for plant tours to Ethanol GreenField OR Lallemand's Prefontaine Yeast Production Plant

SAINT
JACQUES
ROOM

OPTION #1 Ethanol GreenField, Varennes, Québec

Ethanol GreenField (formerly Commercial Alcohols) is an ICM-designed plant, completed in early 2007, that produces fuel-grade ethanol, carbon dioxide, and distillers' dried grains. Initial capacity is 120 million liters (32M US gallons) of fuel-grade ethanol per year, made from 12 million bushels of Québec corn. Ethanol GreenField has two further plants under construction in Johnstown and Hensall, Ontario, with start-up dates in 2008 and 2009.

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

Originally a biscuit-making factory, and then a brewery, the site became a distillery in 1939 producing alcohol for military purposes. In 1945, Canadian Schenley Distilleries Ltd bought the property and launched its first Canadian Whisky in 1948. During the fifties, numerous new products saw the light of day. 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 is owned by Diageo, the largest spirits manufacturer in the world, and produces world-renowned brands such as Smirnoff, Captain Morgan rums, and VO Canadian whisky. The site offers a fully integrated spirit service from sourcing to expedition all around the world and produces over 3 million cases of beverage alcohol annually.

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

Lallemand was founded in Montréal at the end of the 19th century by a young immigrant from the Alsace region of France, Fred "Lallemand." The plant on Préfontaine 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 state-of-the-art plant produces a range of liquid, cake, and dry yeasts for the fuel ethanol, beverage alcohol (winery, brewing, distilled beverage), and baking industries. Lallemand, a major supplier of yeast, yeast foods and bacterial inoculants worldwide is the parent company for Lallemand Ethanol Technology and Ethanol Technology Institute.

The Alcohol School 2010



Thursday

beverage alcohol session

SEPTEMBER 16, 2010

8:30 am – 9:25 am	Quality Control in the Beverage Distilling Industry <i>Steve Wright, Lallemand Ethanol Technology & Spiritech</i>
9:25 am – 10:45 am	Beverage Industry Roundtable <i>Moderator: Steve Wright, Lallemand Ethanol Technology & Spiritech</i>
10:45 am – 11:05 am	COFFEE
11:05 am – 12:00 pm	Whisk(e)ys around the World <i>Jonathan Miles, Anchor Yeast</i>
12:00 pm – 1:00 pm	Whisky Yeasting Methods: Balancing Best Practices and Stubborn Tradition <i>Kevin Smith, Brown-Forman Corporation</i>
1:00 – 6:00 pm	PLANT TOURS to Ethanol GreenField, OR Diageo Global Supply OR Lallemand's Prefontaine Yeast Plant
1:00 pm	Bus departs for Diageo tour only, box lunch provided on bus
1:00 pm – 2:00 pm	LUNCH
2:00 pm	Buses depart for plant tours to Ethanol GreenField OR Lallemand's Prefontaine Yeast Production Plant

SAINT
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Thursday TOUR OPTIONS SEPTEMBER 16, 2010

General Description

Each delegate will visit only one of the three tour options shown.

Only those on the Diageo tour will be provided with a box lunch due to the distance from the hotel. Other delegates will have lunch on their own and then join their tour group. Spaces are limited, and tours will be filled on a first-come, first-served basis.

	TOUR OPTION 1: Éthanol GreenField		TOUR OPTION 2: Diageo Global Supply		TOUR OPTION 3: Lallemand	
	Groups 1g 1h	Groups 1i 1j	Groups 2a 2b	Groups 2c 2d	Groups 3e 3f	
1			bus	bus		1
1:30			box lunch served	box lunch served		1:30
2	bus	bus			bus	2
2:30	Éthanol GreenField Fuel Plant	Éthanol GreenField Fuel Plant	Diageo Global Supply Valleyfield Distillery	Diageo Global Supply Valleyfield Distillery	Lallemand Préfontaine Montréal Yeast Plant	2:30
3						
3:30					bus	3:30
4						4
4:30						4:30
5	bus	bus	bus	bus		5
5:30						5:30
6						6

The Alcohol School 2010



Friday

combined
session

SEPTEMBER 17, 2010

8:30 am – 9:25 am

Dryhouse Technologies in Distilleries
Dale Monceaux, AdvanceBio LLC

9:25 am – 10:20 am

A Nutritionist's View of Distillers Grains
Mark Corrigan, Lallemand Animal Nutrition NA

10:20 am – 10:40 am

COFFEE

10:40 am – 11:35 am

2nd Generation Biofuels: Ethanol from Lignocellulose
Frederic D'Aoust, Lallemand Ethanol Technology

11:35 am – 12:30 pm

Technical Opportunities in the Industry - Where are We Going?
Phil Madson, KATZEN International

12:35 pm – 12:50 pm

Course Wrap-up and Presentation of Certificates

SAINT
JACQUES
ROOM