

# Worldwide Distilled Spirits Conference 2020 - Provisional Programme

TUESDAY 26 MAY			
09:00 - 09:45	<b>Session 1: Welcome and conference opening</b>	Douglas Murray	
09:00 - 09:15	Opening of WDS 2020	Douglas Murray	
09:15 - 09:45	Closing keynote speaker	Ulrich Adam	
09:45 - 12:30	<b>Session 2: Diversity of Raw Materials and their Processing</b>	Douglas Murray	
09:45 - 10:15	Title TBC	Ross Alexander	
10:15 - 10:45	Coffee break		
10:45 - 11:15	Grain Skinning and its Effects on Malting Barley	Paulina Okoro	
11:15 - 11:45	The Impact of Barley Variety on Scotch Malt New Make Spirit Flavour	Barry Harrison	
11:45 - 12:30	Poster workshop 1		
12:30 - 13:45	Lunch		
13:45 - 15:15	<b>Session 3: Innovation and Diversity in Fermentation</b>	Dawn Maskell	
13:45 - 14:15	Vacuoles under vacuum: Effects of reduced pressure on yeast performance and morphology during rum fermentations	Mario Guadalupe-Daqui	
14:15 - 14:45	Exploring microbial alternatives for whisky flavour diversity	Elena Fossati	
14:45 - 15:15	Effect of Terroir in Whiskey Production	Dustin Herb	
15:15 - 15:45	Coffee break		
15:45 - 17:15	<b>Session 4: Distillation Processes - Present and Future</b>	Gillian Macdonald	
15:45 - 16:15	Ensuring product quality while utilizing modern technology in the design of a grain whiskey distillery	Dagmara Dabrowska	
16:15 - 16:45	Lessons learnt from the thermal oil still heating system at Bently Heritage Distillery	Thomas Barnett	
16:45 - 17:15	The game changing technology for delivering a Net Zero distillery	Tim Dumenil	
13:45 - 15:15	<b>Breakout 1: Big Data</b>	Scott Davies	
13:45 - 14:05	Management of Casks – Big Data in Action	Roy Burns	
14:05 - 14:25	Incorporating Lean Manufacturing into the Cask Filling Process	Andrew Fisher	
14:25 - 14:45	Unlock the Value of Digital Transformation in Beverage Manufacturing	Mike Loughran	
14:45 - 15:15	Discussion		
15:15 - 15:45	Coffee break		
15:45 - 17:15	<b>Breakout 3: The Art of Storytelling and Why We Need It!</b>	Penny Willson	
15:45 - 16:15	The Art of Story Telling	Ian Wisniewski	
16:15 - 16:45	Let's Panic Together! - A practical approach to crisis management	Michael Spandern	
16:45 - 17:15	Discussion		
13:45 - 15:15	<b>Breakout 2: Raw Materials and Flavour</b>	Barry Harrison	
13:45 - 14:05	Specialty malts and distilling: Volatile composition and sensory implications	Calum Holmes	
14:05 - 14:25	Aromatic impact of specialty malts on flavour of spirits	Jens Voigt	
14:25 - 14:45	Phytochemical characterisation of Artemisia absinthium L. from Val-de-Travers (Switzerland)	Benoit Bach	
14:45 - 15:15	Discussion		
15:15 - 15:45	Coffee break		
15:45 - 17:15	<b>Breakout 4: Delve into Baijuz</b>	Dawn Maskell	
15:45 - 16:05	Synergistic effect of multi-saccharifying enzymes on alcoholic fermentation for Chinese baijuz production	Qun Wu	
16:05 - 16:25	Environment-derived Pichia driving the microbial community assembly of Baijuz fermentation	Hai Du	
16:25 - 16:45	Fermentation Microbiomes of Different Styles of Chinese Liquor (Baijuz)	Feng-Yan Bai	
16:45 - 17:15	Discussion		

WEDNESDAY 27 MAY			
09:00 - 10:30	<b>Session 5: Challenging Tradition</b>	Barry Harrison	
09:00 - 09:30	Exploring Terroir in Whiskey	Rob Arnold	
09:30 - 10:00	Agave farming and the use of new technologies to evaluate its development to Tequila production	Miguel Cedeno	
10:00 - 10:30	Proprietary strains, a good economic alternative to in house yeast propagation for tequila distillers	Alejandro Aguilar	
10:30 - 11:00	Coffee break		
11:00 - 12:15	<b>Session 6: Diversity of People</b>	Dawn Maskell	
11:00 - 11:30	Title TBC	Heather Pritchard	
11:30 - 12:15	Poster workshop 2		
12:15 - 13:30	Lunch		
13:30 - 15:00	<b>Session 7: Chemistry and Flavour of Spirits</b>	Dagmara Dabrowska	
13:30 - 14:00	Comparison between orthonasal and retronasal perception of flavour in spirit drinks	Irene Baxter	
14:00 - 14:30	Napping – UFP as a tool for comparison cachaça from different toasts and aging times between experts and consumers	Mariana Castro	
14:30 - 15:00	Quantification of Whisky Congeners by NMR Spectroscopy	Marc Stockwell	
15:00 - 15:30	Coffee break		
15:30 - 17:00	<b>Session 8: Authenticity and Security</b>	Craig Owen	
15:30 - 16:00	Strengths and limitations of radiocarbon for establishing year of distillation of single malt whiskeys	Gordon Cook	
16:00 - 16:30	Automated detection of fake and adulterated Scotch Whisky using comprehensive gas chromatography and artificial intelligence	Geraint Morgan	
16:30 - 17:00	Rapidly increasing distilled spirits industry in Korea: An Application of the TOE framework	Suhyun Choi	
09:00 - 10:30	<b>Breakout 5: Analytical Chemistry 1</b>	Dagmara Dabrowska	
09:00 - 09:20	Assessing Spirit Quality Using GC-MS-O and Aroma Extraction Dilution Analysis	Peter Cockburn	
09:20 - 09:40	Whisky Flavour analysis: an alternative approach	Kathy Ridgway	
09:40 - 10:00	Challenges related to Bisphenols determination in various spirits.	Brid Brosnan	
10:00 - 10:30	Discussion		
10:30 - 11:00	Coffee break		
11:30 - 12:15	Poster workshop 2		
12:15 - 13:30	Lunch		
13:30 - 15:00	<b>Breakout 7: Challenging Tradition - R&amp;D Approach</b>	Barry Harrison	
13:30 - 13:50	The World's Smallest R and D Department?	Fraser Pick	
13:50 - 14:10	Challenging Traditions: A Structured Approach to Innovation within the Context of a Traditional American Whiskey Making Process	Kevin Smith	
14:10 - 14:30	Accelerated Manufacturing Using Digital Twin Technology	Gordon Fleming	
14:30 - 15:00	Discussion		
15:00 - 15:30	Coffee break		
15:30 - 17:00	<b>Breakout 9: Fun with Fermentation</b>	Gillian Macdonald	
15:30 - 15:50	Influence of non-Saccharomyces yeast on Scotch whisky fermentation and flavour development	Martina Daute	
15:50 - 16:10	Modelling the Effects of Yeast Form and Pitching Rate for Scotch Malt Whisky Fermentations	Struan Reid	
16:10 - 16:30	Proteases: Current adoption and opportunities for a traditional distilled spirits industry	Annick Mercier	
16:30 - 17:00	Discussion		
09:00 - 10:30	<b>Breakout 6: Environmental Impact</b>	Morag Garden	
09:00 - 09:20	Sustainable Landscapes delivering zero carbon brewing and distilling	Tom Mellor	
09:20 - 09:40	The energy system in 2030 and how to meet the new legal limit of 75% carbon reduction	Tim Dumenil	
09:40 - 10:00	Legume bio-refining – alcohol production as a short cut to yielding protein isolates as food ingredients	Kelly Stewart	
10:00 - 10:30	Discussion		
10:30 - 11:00	Coffee break		
11:30 - 12:15	Poster workshop 2		
12:15 - 13:30	Lunch		
13:30 - 15:00	<b>Breakout 8: Celebrating Process Diversity</b>	Scott Davies	
13:30 - 13:50	Amburana, the finest Brazilian wood to make barrels	Aline Bortoletto	
13:50 - 14:10	Design, build and commissioning of the Roe & Co Distillery	Lora Hemmey	
14:10 - 14:30	Canadian single malt whisky: the influence of environmental factors on the maturation of single malt whisky and it's influence on flavour profile	Caitlin Quinn	
15:00 - 15:30	Coffee break		
15:30 - 17:00	<b>Industry Insight: Flavour Workshop (TBC)</b>		

THURSDAY 28 MAY			
09:00 - 10:45	<b>Session 9: Improving our Environmental Impact 1</b>	Scott Davies	
09:00 - 09:30	Food industry sustainability: Role of distillation of fermented co-products	Paul Hughes	
09:30 - 10:00	Getting the Most Out of Your Juniper – Maximizing Volatile Extraction from Juniper Berries for Gin Production	Desmond Hopkins	
10:00 - 10:45	Poster workshop 3		
10:45 - 11:15	Coffee break		
11:15 - 12:45	<b>Session 10: Improving our Environmental Impact 2</b>	Morag Garden	
11:15 - 11:45	Spatial modelling of barley responses to climate change in Scotland	Mike Rivington	
11:45 - 12:15	Future Ready businesses - long term environmental trends, and how can companies best respond?	David Symons	
12:15 - 12:45	Implementation of a formal energy efficient design process for distillery projects	Aaife Hamill	
12:45 - 14:00	Lunch		
14:00 - 15:30	<b>Session 11: Consumer Engagement</b>	Penny Willson	
14:00 - 14:30	Consumption Behavior for Whisky and Other Distilled Spirits: A Social Media Based Survey in Turkey	Burkay Adalg	
14:30 - 15:00	Demystifying the Gen-Z stereotype: What do they actually want from alcohol brands?	Pia De Malherbe	
15:00 - 15:30	Consumer Advisory Boards - Incorporating consumers into your product development team	Leah Gruening	
15:30 - 16:15	<b>Session 12: Conference Close</b>	Joe Arclero	
15:30 - 16:00	Closing keynote speaker	Jean Christophe Coutures	
16:00 - 16:15	Closing remarks	Joe Arclero	
16:15	Coffee		
11:15 - 12:45	<b>Breakout 10: Analytical Chemistry 2</b>	Dagmara Dabrowska	
11:15 - 11:35	Exploring the spirit aging bouquet in oak casks: contribution of key molecular markers responsible for nutty and roasted aromas in matured spirits	Magali Picard	
11:35 - 11:55	Rapid and solvent-less determination of aldehydes in spirits using HS-SPME-OFD coupled with GC-MS/MS	Johannes Fuchs	
11:55 - 12:15	Evolution of fatty ethyl esters concentration and other aromatic compounds extracted from the lees during the distillation of an Ugni Blanc wine.	Charles Descolins	
12:15 - 12:45	Discussion		
12:45 - 14:00	Lunch		
14:00 - 15:30	<b>Breakout 12: Small Distilleries - challenges and opportunities</b>	Douglas Murray	
14:00 - 14:20	Vapour Extraction: A Tool of Innovation	Fraser Pick	
14:20 - 14:40	Experimental study and modelling of terpenes in gin distillation	Jan Hodel	
14:40 - 15:00	Banik Still: An innovation in Gin distillation technique.	Aghishek Bank	
15:00 - 15:30	Discussion		
11:15 - 12:45	<b>Breakout 11: The Elephant in the Room: Health and Safety</b>	Craig Owen	
11:15 - 11:35	Fire risk and flammability issues during whisky sampling	Dr Ricky Carvel	
11:35 - 11:55	Major Accidents to the Environment – Risk Potential in the Whisky Industry	Euan Munro	
11:55 - 12:15	Discussion		