

# 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 18, 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 Nachetova, Lallemand Biofuels & Distilled Spirits (Estonia)	
13:00 - 14:00	Lunch	All Delegates - Ravel Room

# Monday

August 18, 2024

**Fuel Alcohol Session**  
Sarah-Bernhardt Room  
*Theme: Feedstocks & Processing*

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)

**Beverage Alcohol Session**  
Salon Sherwood  
*Theme: Processing & Distilled Spirits*

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**  
TBD

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	<b>Sugar Feedstocks for Fuel and Beverage Alcohol</b> Jaime Figuerut, Centro de Tecnologia Canavieira, CTC (Brazil)	
9:20 - 10:10	<b>Fuel and Beverage Alcohol Production from Non-Corn Starch Sources</b> Dale Monceaux, AdvanceBio, LLC (USA)	
10:10 - 10:40	<b>Coffee Break</b>	
10:40 - 11:30	<b>Physiology of Ethanol-Producing Yeasts</b> Graeme Walker, Ethanol Technology Institute (Scotland)	
11:30 - 12:20	<b>Optimizing Fermentations Through Yeast Nutrition</b> Jim Miers, Lallemand Biofuels & Distilled Spirits (USA)	
12:20 - 12:30	<b>Stretch/Comfort Break</b>	
12:30 - 13:00	<b>Yeast: Propagation for Fuel and Beverage Alcohol</b> Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)	
13:00 - 14:00	<b>Lunch</b>	All Delegates - Ravel Room
14:00 - 14:45	<b>Yeast Production for Fuel and Beverage Alcohol</b> Struan Reid, Lallemand R&D (Scotland)	
14:45 - 15:30	<b>Distillation: Theory</b> Phil Madson, MADSON International, Inc. (USA)	
15:30 - 16:00	<b>Coffee Break</b>	
16:00 - 16:45	<b>Distillation: Practice &amp; Troubleshooting</b> Phil Madson, MADSON International, Inc. (USA)	
17:00 - 18:00	<b>Meet the Speakers (Optional)</b> 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	<b>Buses for all to NRC Research Labs</b>	
8:30 - 8:40	<b>Welcome to Lallemand R&amp;D at NRC</b> Frederic D'Aoust, Lallemand Biofuels & Distilled Spirits (Canada)	
8:40 - 8:50	<b>Introduction to Mascoma</b> Justin van Rooyen, Lallemand Biofuels & Distilled Spirits and Mascoma (USA)	
8:50 - 9:30	<b>New Yeasts for Fuel and Beverage Alcohol</b> Elena Fossati, Lallemand Biofuels & Distilled Spirits (Canada)	
9:30 - 10:00	<b>Lactic Acid Bacteria and Their Importance in Alcohol Production Processes</b> Jim Steele, Lallemand Biofuels & Distilled Spirits (USA)	
10:00 - 10:30	<b>Bacterial Contamination in Alcohol Production</b> Rachel Murdy, Lallemand Biofuels & Distilled Spirits (Canada)	
10:30 - 10:55	<b>Coffee Break</b>	
11:00 - 12:00	<b>Lab Visits - First Rotation</b>	
12:00 - 12:30	<b>Contamination Control in a Distillery</b> Francois van Zyl, Lallemand Biofuels & Distilled Spirits (USA)	
12:30 - 13:30	<b>Lunch and meet the Lallemand R&amp;D Staff</b>	
13:35 - 14:40	<b>Lab Visits - Second Rotation</b>	
14:45 - 15:30	<b>Key Analytical Methods for Process Monitoring for Fuel and Beverage Alcohol Producers</b> Caleb Ogden, Lallemand Biofuels & Distilled Spirits (USA)	
15:30 - 16:00	<b>Coffee Break</b>	
16:00 - 16:45	<b>Process Control to Improve Alcohol Yield</b> Hank Brittain, OpX Control, Inc. (USA)	
17:00	<b>Buses Back to Hotel</b>	
19:00 - 22:30	<b>Wine, Beer and Spirits Tasting</b> Complimentary Food Provided	<b>Les Voûtes</b> <i>Caves under hotel</i>



# Thursday

August 22, 2024

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

8:30 - 9:20

### Dryhouse Technologies in Distilleries

Dale Monceaux, AdvanceBio LLC (USA)

9:20 - 10:10

### Fractionation Technologies for Alcohol Production

Vijay Singh, University of Illinois (USA)

10:10 - 10:40

### Coffee Break

10:40 - 11:30

### Decarbonization of Corn Biorefineries

Jennifer Aurandt-Pilgrim, Marquis Energy (USA)

11:30 - 12:20

### Alcohol Production for Sustainable Aviation Fuel

Scott Kohl, Visionary Fiber Technologies (USA)

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

### Tequila and Mezcal Production

Rafael Resendiz and Blas Gonzalez, Diageo (Mexico)

### Flavour Distillation for Grain Whisky

Douglas Murray, Distilling Consultant (Scotland)

### Coffee Break

### Pilot Fermentations for Yield Potential and Conversion Process Optimization

Kevin Smith, Company Distillers (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

## 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 TBD

Further details will be forthcoming

Free Evening

# Friday

August 23, 2024

**Fuel Alcohol Session - Sarah-Bernhardt Room**  
*Theme: Cellulosic Ethanol*

**Beverage Alcohol Session - Salon Sherwood**  
*Theme: Distilled Spirits*

8:30 - 9:10

**Overview of Lignocellulosic Ethanol Processes**  
Raquel Rodriguez, Lallemand Biofuels & Distilled Spirits (USA)

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

9:10 - 9:50

**Gen 1.5 Options for Bioethanol Production Plants**  
Justin van Rooyen, Lallemand Biofuels & Distilled Spirits (USA)

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

9:50 - 10:10

**Coffee Break**

**Coffee Break**

10:10 - 10:50

**Commercial-Scale Cellulosic Ethanol Production**  
Mark Yancey, D3Max (USA)

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

10:50 - 11:30

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

**Co-products from Distilled Spirits Production**  
TBD

11:30 - 11:45

**Stretch/Comfort Break & Session Change**

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

11:45 - 12:15

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

12:15 - 12:45

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

12:45 - 1:15

**Course Wrap-up and Presentation of Certificates**

