



The Institute of Brewing & Distilling  
ASIA PACIFIC SECTION

31st CONVENTION  
GOLD COAST - QUEENSLAND  
14-19 MARCH 2010

# AGENDA

<b>Sunday 14th March</b>	
9:30am - 12:30pm	<b>Ms Tina Panoutsos</b> Flavour Training in Hinterland Room 1 & 2
1:30pm – 4:30pm	<b>Dr Peter Aldridge</b> Craft Brewers Forum in Hinterland Room 1 & 2
3:00pm	Registration Opens
7:00pm	Welcome Reception Poolside at the Marriott
<b>Monday 15th March</b>	
Day 1	
Session 1	
9:00am	<b>Opening by Mr Ian Roberts</b>
9:05am	<b>Key Note Speaker - Ms Kate Carnell (CEO AFGC)</b> The future of the Australian Food Industry
10:00am	<b>IBD President's Report</b> - Update on the IBD Mr Peter Ward
	Opening of Poster & Exhibition Sessions
10:30am	Morning Tea
Session 2	
11:00am	<b>Exhibition &amp; Poster Sessions</b>
12:30pm	Lunch
Session 3	
	Dr Jon Menses
1:30pm	<b>Professor Graham Stewart</b> Wort Glucose, Maltose or Maltotriose - Do Brewer's Yeast Strains Care Which One?
2:00pm	<b>Ms Mandeep Kaur</b> Premature Yeast Flocculation (PYF) Investigated by Molecular Biology - a Search for the Solution
2:30pm	<b>Professor Katherine Smart</b> Innovations in Fermentation - Stress, Sense and Sustainability
3:00pm	Afternoon Tea
Session 4	
	Mr Geoff Day
3:30pm	<b>Mr Garry Menz</b> Spoilage Lactic Acid Bacteria in Microbrewed beer from Victoria Australia
4:00pm	<b>Mr Barry Hucker</b> The Influence of Water-soluble Vitamins on the Survival of Spoilage Bacteria in Beer.
4:30pm	<b>Dr Simon Whittock</b> The Aroma Potential of Australian Hops
5:00pm	Happy Hour in Expo
6:30pm – 8:00pm	Speaker and Sponsor function at Q1
<b>Tuesday 16th March</b>	
Day 2	
Session 5	
	Mr Paul Rigoni
9:00am	<b>Mr Robert McCaig</b> An Overview of the Canadian Malting Barley Industry: The Players, the System, and the Future.
9:30am	<b>Dr Megan Sheehy</b> Active Stack Management- Actively undoing Malt Quality?
10:00am	<b>Mr Karl Eichhorn</b> Investigations for High Frequency Technology to Support the Malting Process
10:30am	Morning Tea
Session 6	
	Mr Mont Stuart
11:00am	<b>Dr Evan Evans</b> Refinement of Small-scale Mash Parameters to a More Commercially Typical Mash Program for Determination of Extract and Fermentability
11:30am	<b>Ms Margaret Hioe</b> An Enzymatic Solution to Avoid Oxidation of Wort and Improve Beer Flavour Stability

12:00pm	<b>Dr Nikolaj Schmid</b> Enhancement of beer flavour Stability by using a new co-polymer in Industrial Scale
12:30pm	Lunch
Session 7	Mr Michael Stoneman
1:30pm	<b>Dr Debbie Parker</b> Studies on the Effects of Ethanol Concentration on Flavour Volatile Release in Beer
2:00pm	<b>Dr Gregory J Organ</b> A systems-led approach to multi-plant beer tasting
2:30pm	<b>Dr Mark Goldsmith</b> Measurement of Aroma Hop Marker Compounds in Beer to Optimise Hop Usage and Flavour Consistency
3:00pm	Afternoon Tea
Session 8	Dr Doug Stewart
3:30pm	<b>Dr Frank Vrieskoop</b> The Evolution of Dextrins during Mashing and Fermentation of all-malt Whisky Production
4:00pm	<b>Mr Richard Badcock</b> Bitter apple for Cider Making - an Alternative
4:30pm	<b>Mr Moritz Krahl</b> Innovative Concepts for the Production of Non-alcoholic Malt-based Beverages
5:00pm	Happy Hour in Expo
<b>Wednesday 17th March</b>	
Day 3	
Session 9	Ms Irene Bell
9:00am	<b>Mr Steven Swift</b> The Footnote Wars: Mapping the Contest of Ideas in Alcohol Policy
9:30am	<b>Professor Charles Bamforth</b> Alcohol Perceptions in the United States of America
10:00am	<b>Dr Peter Rogers</b> Creepy Crawlies and brewing; not so strange bedfellows
10:30am	Morning Tea
Session 10	Dr Ian Newsom
11:00am	<b>Mr Jaideep Chandrasekharan</b> Continuous Improvement - The Westside Story
11:30am	<b>Ms Kate Campbell</b> Engagement and Culture in the Modern Brewery - Our Lessons on Moving from Good to Great
12:00pm	<b>Mr John Cozens</b> Sustainable Continuous Improvement in a large Australian Brewery
12:30pm	Lunch
1:30pm	<b>Mr Oliver Meckler</b> A Deep Dive of 10 Years Commercial Membrane Experience
2:00pm	<b>Mr John Meehan</b> A New Way to Filter Beer in the Southern Hemisphere
2:30pm	<b>Mr Robin Brister</b> The Use of Membrane Systems for Recovery of Waste Water to Reduce Brewery Water Footprint
3:00pm	Afternoon Tea
Session 11	Professor Graham Stewart
3:30pm	<b>Dr Jeroen van-Roon</b> Environmental Impact of Using Proline-Specific Endo-Protease Technology which allows Shorter Beer Stabilisation Time at Elevated Temperatures
4:00pm	<b>THE ETERNAL QUESTION</b> "It takes good malt to make good Beer." <b>For Team:</b> Mont Stuart, Evan Evans <b>Against Team:</b> Charlie Bamforth, Bill Taylor
4:30pm	General Discussion
6:30pm	Departure to Trade Visits
<b>Thursday 18th March</b>	
Day 4	
Session 12	Mr Nick Sterenberg
9:00am	<b>Mr Tim Makris</b> Power Harmonics: Appreciating the Impact of Harmonics on Modern Production Facilities. Productivity and Energy Efficiency - Standards, Trends and Mitigation Solutions.
9:30am	<b>Ms Kristina Boee</b> Energy Saving Potentials in the Cold Block
10:00am	<b>Mr Paul Brodie</b> Optimisation of Brine Refrigeration Systems in Brewing Plants
10:30am	Morning Tea
Session 13	Mr Gary Blomeley
11:00am	<b>Mr Andre Thix</b> Quality Draft in and Economical Way

11:30am	<b>Mr Huw Jones</b> Multi-enzymatic Cleaning of Brewing Facilities
12:00pm	<b>Mr Johannes Tippman</b> New Aspects on a Better Draught Beer Quality
12:30pm	Lunch
Session 14	Mr Michael Stiff
1:30pm	<b>Dr Doug Stewart</b> Emissions, energy, water and malt - the Carbon Conundrum
2:00pm	<b>Mr Eric brundage</b> Water and Energy efficiency in the Brewing Industry
2:30pm	<b>Dr Jens Voigt</b> New Model-based Process Technology in Brewing
3:00pm	Afternoon Tea
Session 15	Mr David Meads
3:30pm	<b>Mr Pierre Stachura</b> Conveyer Lubrication in a Sustainable World
4:00pm	<b>Convention Close</b>
7:00pm	<b>Gala dinner in Sheraton Mirage Ballroom</b>
<b>Friday 19th March</b>	
9:30 – 11:30am	Farewell brunch in Marriott Ballroom
11:30am	Buses depart to Site Visits