



Tuesday 23rd January 2018

Time	Seminar Area 1 Brands Dispense Association & National Technical Liaison Group	Seminar Area 2 Exhibitors	Time	IBD Seminar Area Institute of Brewing and Distilling
10:30 11:00	BDA & NTLG - Stand 142: What is the dispense system in the pub and how does it work? An overview of the dispense system, installed and maintained by the Primary Supplier, within the on-trade. This overview will benefit those craft brewers and cider makers wishing to learn more about the system, how it works, who looks after it and how it may be accessed. Iain Ramage, Chair, BDA & Ian Olnier, NTLG	Clear Brew - Stand 101: Beer line cleaning Maintaining both Keg and Cask line dispense quality and overall cellar to bar management. Stephen Trezona, Managing Director	10:30 11:00	TBC
11:00 11:30	BDA & NTLG - Stand 142: Who owns, services and maintains the dispense system infrastructure in the pub? An overview of the ownership of the dispense system, installed and maintained by the Primary Supplier, within the on-trade. This overview will benefit those craft brewers and cider makers wishing to learn more about how to access the dispense system within a particular on-trade outlet. Iain Ramage, Chair, BDA & Ian Olnier, NTLG	Kilfrost - Stand 13: Advanced Low Viscosity, heat transfer fluids for the beverage industry. Kilfrost has a disruptive new, low viscosity, food safe, heat transfer fluid for chiller/cooling applications in the beverage applications space. Kilfrost ALV Plus offers significant energy savings when compared to traditional fluids. It also offers reduced wear & tear & lower maintenance demands due to the reduced stress on equipment. Dr. Michael Reynolds, Technical Manager SFD	11:00 11:30	TBC
11:30 12:00	Brewing, Food & Beverage Industry Suppliers' Association (BFBI) - Stand 57-58: Overview of the national cellar service installation & maintenance card, including CSCS accreditation - An overview of the National Cellar Service Installation & Maintenance Card, which provides a "Licence to Practice" for cellar service engineers. Providing licensees proof of competence and a minimum level of best practice. This presentation is aimed to be a workshop format with discussion and input welcomed from those attending. Ruth Evans MBE, CEO	Fermentis - Stand 128: Easy 2 Use active dry yeast for brewing - Many high quality beers are being produced with active dried yeast. To prepare active dry yeast for fermentation it needs to be rehydrated. The rehydration procedure was recently revisited. Now, with the Easy 2 Use solution, yeast can be pitched directly while maintaining viability, performance and organoleptic profiles. Dr. Gino Baart, Regional Sales Manager, Northern Europe	11:30 12:00	TBC
12:00 12:30	Brewing, Food & Beverage Industry Suppliers' Association (BFBI) - Stand 57-58: Trailblazer in drinks dispense - An overview of the proposed Trailblazer in Drinks Dispense, which is at the first stage of its journey to becoming a nationally recognised apprenticeship. This presentation is aimed to be a workshop format with discussion and input welcomed from those attending to ensure that the Trailblazer represents all parties within the industry. Ruth Evans MBE, CEO	Pentair - Stand 105-107: The role of Beer Membrane Filtration in a flexible and reliable craft brewing process - With the development of the BMF +Flux Compact S4, Pentair makes the benefits of diatomaceous earth (DE)- free beer membrane filtration accessible to craft and small breweries. Compared to DE filtration, membrane filtration provides major performance benefits. This presentation will highlight all these benefits and features. Subjects such as beer loss, batch sizes, brand change over, beer quality, foot print and operational cost level will also be discussed. Oliver Meckler, Senior Area Sales Manager BMF	12:00 12:30	TBC
<b>Lunch 12.30 - 14.00</b>				
14:00 14:30	BDA & NTLG - Stand 142: How to connect to the dispense system - An overview of how a brand owner may connect to an existing dispense system within an on-trade outlet. Giving particular regard to: • Quality • Safety • Use of a Competent Technician Includes a practical demonstration at the BDA Bar on how to connect correctly. Iain Ramage, Chair, BDA, Ian Olnier, NTLG & Allan Stevenson, Training Manager, Heineken UK.	Shimadzu UK Ltd - Stand 40: Analytical testing to create and produce the perfect beer every time - Beer is the most popular alcoholic beverage in Europe. Therefore, it is of a key importance that we know its quality, both, as consumers and producers. During our presentation, we will discuss the quality of beer testing using various analytical techniques: from UV and beer colour to mass spectrometry and glyphosates. Maninder Karir, Food and Environmental Market Specialist	14:00 14:30	Murphy & Son Ltd - Stand 97 Reduction of haze sensitive proteins and achieving colloidal stability. Iain Kenny, Murphy and Son Ltd
			14:30 15:00	Brewing & distilling - risk management David Hatch, Process Safety Integrity
14:30 15:00	Discussion Panel promoting the objective of establishing best practice that protects the quality of all products, safety within the cellar and access to market for all - Intended as an opportunity for those attending to input into the current industry discussion relating to access to the dispense system for all, whilst ensuring best practice; quality of product and safety within the cellar. Including an overview of how to become a Competent Technician. Iain Ramage, AB-InBev; Ian Olnier, Asahi UK; Steve Livens, Chris Williams, S A Brain BBPA & Ruth Evans, BFBI; Representative(s) from primary gas suppliers	VEGA Controls Ltd - Stand 133 Accurate level and volume measurement is one of the most critical areas in beverage production - VEGA engineers will be talking about technology and solutions you can use, with actual case studies and a live demonstration of capability. Kevin Mitchell, VEGA Controls Ltd	15:00 15:30	Global hop supply - the future Ben Adams, Charles Faram Ltd
			16:00 16:30	Hop products in brewing - recent developments Ray Marriott, Totally Natural Solutions / Bangor University
			16:30 17:00	Experiences with sour beers (including tasting) Alan Pateman, Elgood & Sons Ltd
17:00 19:00	The Clubhouse - Ricoh Arena Lower Halls - The IBD Midland Section will be holding a networking event on the evening of Tuesday 23rd January - an ideal opportunity for members new and old to get together to discuss the lectures and meet the presenters.			
19:00 Till Late	The Clubhouse - Ricoh Arena Lower Halls - Attend BevExpo's social evening event at the Clubhouse followed by a night at the Casino! Tickets are £42 inclusive of VAT and include a free drink, free food and a free bet!			



Wednesday 24th January 2018

Time	Seminar Area 1 Soft Drinks International	Time	Seminar Area 2 Exhibitors	Time	IBD Seminar Area Institute of Brewing and Distilling
10:00 11:00	<p><b>Trends and innovations</b></p> <p>Beverage trends and insights - Döhler is a leading global producer and marketer of ingredients systems and integrated solutions for the food and beverage industry. This presentation will provide insight into the key drivers of current consumer trends and their impact on brands and product categories. Martin Walsh, General Manager, Doehler UK</p> <p>Premiatisation, mixology and mocktails - Those seeking alternatives to alcoholic drinks are increasingly turning to beverages which offer a more complex 'adult' flavour experience. Premium brand extensions &amp; the 'mocktail' trend can offer producers &amp; retailers the opportunity to meet this growing movement whilst increasing margins. Claire Phoenix, Founder, Claire Phoenix Media</p>	10:00 10:30	Nijhuis H2OK - Stand 118: Protection of your effluent discharge compliance by automatic diversion and control of "out of specification" flows - Out of specification flows discharged to an effluent treatment plant can have devastating effects on biological health. Manual control and diversion of these flows requires significant operator input which can result in inefficient plant operation, damage to biological health of the system and out of consent final effluent discharges. A case study at one of the country's most well-known breweries will demonstrate how effluent can be analysed in real-time and how the process of automatic diversion can be achieved. The automatic diversion system also decides when the plant has sufficient treatment capacity to accept the diverted flows without damaging plant performance. Brian Scheffe - Head of Service & Maintenance	10:30 11:00	Gin Botanicals Sion Edwards, Palmer's Gin
		11:00 11:30		11:00 11:30	Murphy & Son Ltd - Stand 97 The influence of malt specifications in brewing, Richard Haywood, Murphy and Sons
11:00 12:30	<p><b>Sugar reduction and clean label beverages</b></p> <p>Reputation and sustainability in the drinks industry - David will offer an assessment of the impact of the sugar tax on soft drink reformulations since 2012, indicating the possible consequences for the reputation of the industry and on the campaign against obesity. This will be followed by a brief look at the sustainability of packaging, comparing cartons, plastic, (including biodegradables), cans and glass. David Berryman, CEO, David Berryman</p> <p>Sugar reduction in beverages - Campden BRI provides the food &amp; drink industry with practical scientific, technical &amp; advisory services needed to ensure product safety &amp; quality, process efficiency &amp; product &amp; process innovation. Rachel Gwinn will discuss the role of sugar in beverages &amp; how it can be reduced and/or replaced. Rachel Gwinn, Product Development Scientist, Campden BRI</p> <p>Ensuring every great craft soda idea can be created - The Start-Up Drinks Lab is a contract manufacturing facility that specialises in small batch bottlings for soft drinks. Borne out of sheer frustration by its founders' who couldn't find a suitable manufacturer to produce their own soft drink ranges, they decided to launch one themselves. They will share insight into current trends &amp; the services they offer. Craig Strachan &amp; Hannah Fisher, Co-Founders, The Start-Up Drinks Lab</p>	10:30 11:00	Enterprise Tondelli - Stand 50: Never buy another brew house! Unique modular brew houses, designed and built by a brewery - With the craft brewing sector expanding rapidly, brewers may find themselves having to replace their brewhouse sooner than expected. This can result in disruption and potential loss of sales. However the unique modular brewhouse system from Simatec of Italy presented by Enterprise you may never need to buy another brew house! The patented modular system allows in the final configuration 13 brews per day. Expansion is in cost effective modules that can be added as the business grows and do not disrupt production or change the original brewing process by adding a holding tank for instance. <a href="http://www.enterprisetondelli.co.uk/case-studies/">www.enterprisetondelli.co.uk/case-studies/</a> , Craig Wilson, Managing Director	11:30 12:00	TBC
		11:00 11:30	drinktec worldwide - Stand 87: Your success is our goal - be part of the drinktec worldwide shows! Stefanie Lorenz, Senior Exhibition Manager	12:00 12:30	TBC
		11:30 12:00	Alpheus Environmental Ltd - Stand 102: The Impact of EU Industrial Emissions Directive (BREF) on the treatment of waste waters in the brewing and drinks sector - A look at recent BREF legislation and its forthcoming effects on the treatment of wastewater in the brewing and drinks sector. What is BREF, The purpose of BREF, BREF Timeline, Who will be affected, What will be needed to comply & What's next! Frank Wayman, Technical and Innovation Manager (Alpheus - Scotland)		
<b>Lunch 12.30 - 13.30</b>					
<b>Seminar Area 1</b>					
13:30 15:00	<p><b>Hygienic beverage production &amp; dispense</b></p> <p>Food Contact Materials legislation and Hygienic Design - whose responsibility? - The Framework Regulation stipulates that all materials which are to come into contact with food are demonstrably safe and traceable. The Machinery Directive demands that equipment is actively designed to be hygienic. Every food business operator is now required to have in place a Food Safety Management System which documents that these requirements have been met. But how are the responsibilities for ensuring compliance with all this legislation to be shared between the manufacturer of the equipment and the food producer? Eric Partington, Chairman, European Hygienic Engineering Design Group</p> <p>Beverage ice hygiene - The International Society of Beverage Technologists (ISBT) is the world's leading organisation for professionals and students engaged in the technical and scientific aspects of nonalcoholic beverages. This presentation will discuss how to avoid hygienic issues with on premise ice handling. Michael Harper, for the International Society of Beverage Technologists</p> <p>Introduction to ultraviolet water treatment - Hanovia has been at the forefront in development of Ultra Violet (UV) technology for disinfection since 1924. This presentation will cover the science behind UV and the various applications it can be used for, together with a snapshot of the adoption rate of UV in the food and beverage industry, globally. Gunvinder Bhogal, Global Marketing Director, Hanovia</p> <p>Nitrogen use in food and beverage - Oxygen is an essential gas for life but it can have very undesirable effects if not removed from the product or the production process. Tony Brown will provide an overview of nitrogen and its use to prevent oxidation and bacterial growth, and an introduction to Parker nitrogen generation technologies. Tony Brown, Sales Manager (UK) Gas Generation, Parker Hannifin</p> <p>Assuring sterility of gases in beverage production - Sterile filtration and flash pasteurisation are well established methods to extend microbiological shelf life of liquids, but they're only effective against any contaminants in the product. This discussion looks at the risk of introducing microbiological contamination through contact of the product with dirty air, nitrogen &amp; carbon dioxide and some simple precautions that can be taken to reduce the possibility. Peter Riddell has worked in the hygienic processing industries for over 30 years. He was responsible for the development of Parker donnick hunter's beverage range of filters &amp; currently provides these and other process components, training &amp; support within the food &amp; beverage industry. Peter Riddell, Founding Director, Integrated Processing Technologies</p>		14:00 14:30	TBC	
			14:30 15:00	TBC	
			15:00 15:30	TBC	
			15:30 16:00	TBC	