



Tuesday 25th June 2019

Seminar Area 1 The Soft Drinks Landscape		Seminar Area 2		Seminar Area 3 Institute of Brewing and Distilling	
10:30 11:00	Title to be confirmed <i>British Soft Drinks Association ***** TBC ****</i>	10:30 11:00	Hungover from drowning your sorrows due to high water usage costs?: A brief overview of what can be done to reduce water use and associated costs, with a look at some industry specific case studies. <i>Mark Hadaway BEng(Hons) AMIChemE MWMSoc, Managing Director of Lubron UK Ltd</i>	10:15 11:00	Frank Vrieskoop, Harper Adams
11:00 11:30	Sugar reduction and sustainability <i>Julian Hunt, Vice President, Public Affairs & Communications, Coca-Cola European Partners</i>	11:00 11:30	A Beer Membrane Filter for every brewer: The presentation will show the application of BMF (Beer Membrane Filter) for various sizes of breweries as well as on how to grow the BMF with the brewery. <i>Oliver Meckler - Pentair Water Process Technologies BV</i>	11:00 11:45	Award winning container tracking technology: Close Brothers Brewery Rentals were recently announced winners in the "Best Use of RFID to Enhance a Product or Service" category at the international RFID awards in Phoenix, Arizona. Darren Lock, CBBR Director of Digital Innovation tells us how CBBR were able to build technology for the brewing industry which beat competitors such as advanced technologies company Lockheed Martin and how CBBR use Innovative solutions to streamline their operation. Darren also looks forward at information technology innovations which could benefit the brewery industry in the future. <i>Mark Banks - Close Brothers Brewery Rentals</i>
11:30 12:00	Sugar reduction – one year on <i>Paul Isherwood, Head of Technical & Quality, SHS Drinks Group</i>	11:30 12:00	QCL	11:45 12:30	Planned Maintenance for Craft Brewers: Setting up planned maintenance can be daunting for some, however by approaching it in short chunks each day, it can be quickly and easily set up on a laptop PC using Excel . This is extremely useful for mandatory and insurance inspections and therefore cannot be ignored. <i>John Round, Retired, IBD Midlands Section Treasurer</i>
12:00 12:30	Title to be agreed – packaging & sustainability <i>David Berryman, CEO, David Berryman</i>	12:00 12:30	ACTIVE DRY YEAST: Using temperature, pitching rate and gravity to change the flavor profile of your beer. <i>Gino Baart, Fermentis</i>		
12:30 13:00	Title to be agreed – packaging & sustainability <i>Craig Pope, European Commercial Director, Petainer</i>				
Lunch					
Seminar Area 1 Building your beverage business		Seminar Area 2		Seminar Area 3 Institute of Brewing and Distilling	
14:00 14:30	The craft of creation <i>Hannah Fisher, Co-Founder, The Start Up Drinks Lab</i>	14:00 14:30	Veolia	14:00 14:45	Aspects of Small Scale Cider Making: This talk will discuss the main considerations of scaling from hobbyist to small scale cider producer. How does Duty change with scale and what licenses do I need? How do I plan for next season and how many apples do I need to press? What advantages does the small producer have over the 'big boys'? As a Cider Maker of 25 years Jonathan Kaye has a wide ranging experience with his smallest cider making season consisting of 20 Litres of kiewed sweet cider and his busiest cider making day pressing over 2,200 Tonnes of apples. <i>Jonathan Kaye - Leadon Vale</i>
14:30 15:00	Taking drinks to market <i>Mark Hopper, Founder & Director, Drinks 2 Market</i>	14:30 15:00	Quality for Sustainability: This will cover the people, the work environment, the quality impact of steel, the lifecycle of a keg and the quality cleaning process and that great beer make more happy drinkers for a sustainable business. <i>Christian Barden and Hannah Brown - Kegstar</i>		
15:00 15:30	Non-alcoholic spirits – a paradox with potential? <i>Roddy Nicoll, Managing Director, Spirits of Virtue</i>	15:00 15:30	Petainer new Hybrid 30L: strong, safe and sustainable: Petainer, the leader in plastic container innovation, will present its latest range of Hybrid products, designed to fill on manual, semi-automatic and automatic filling equipment. Petainer's team of technical experts have developed a new 30 L design to meet the exacting needs of users across the drinks industry – from beer, wine and cider, to cold brew coffee and kombucha; and offer the highest standards for safety and product protection. <i>Duncan Shearman, Product Development Director at Petainer</i>	14:45 15:30	The benefits of using of natural hop extracts in the brewhouse: Let Totally Natural Solutions guide you through their HopInspiration® Range and the benefits of sustainability, cost in use, trueness to type and waste reduction that can be achieved by their use in the brewing process. <i>Dave Hall, Totally Natural Solutions Ltd</i>
15:30 16:00	Branding for success <i>Richard Horwell, Managing Director, Brand Relations</i>	15:30 16:00	Mobile Asset Tracking: Learn how contactless technology can help you track your mobile assets. <i>Matt Yarranton, CTO, iSpaniel Ltd</i>	15:30 16:15	Draught beer flavour faults and how to prevent them: Serving consistently perfect pints to thirsty customers can be a challenge. More than 100 different flavour defects can potentially detract from customers' enjoyment of beer. The causes of flavour quality issues in draught beer fall into five categories: (i) Poor quality beer provided by the brewery; (ii) Poor stock management; (iii) Dispense equipment issues; (iv) Dispense hygiene issues; and (v) Environmental hygiene issues. In this talk we will outline the main flavour defects associated with draught beer, detail their causes, and outline practical measures which can be taken to prevent such problems in a busy pub environment. <i>Sietze Wijma, Cara Technology Limited</i>
19:30 Till Late	Dhillon's Brewery - Attend BevExpo's social evening event at the Dhillon's Brewery! Tickets are £24 inclusive of VAT and include a 2 x free drinks, food and entertainment! Tickets can be purchase at the registration desk or on the door at the event.				



Wednesday 26th June 2019

Time	Seminar Area 1 Trends and challenges	Time	Seminar Area 2	Time	Seminar Area 3
10:30 11:00	Market update (if required) <i>Philip Tappenden, Editor, Soft Drinks International</i>	10:30 11:00	<p>'Ever had a 'bad' pint?..... why is this?'</p> <ul style="list-style-type: none"> • What happens from the 'perfect beer' in a cask or a keg to turn it into a 'bad' pint served? • How do we ensure we give licensees the best chance to serve perfect beer? <ul style="list-style-type: none"> • Who needs to do what to achieve this? <p><i>David Mort, Cellar Service Manager, Joseph Holt</i></p>	10:15 11:00	Oxidative staling in the brewing process: Andy Paterson from AB Vickers, presents an overview of the oxidative staling pathways which can occur in the brewing process. This presentation focuses on both the causes of oxidative staling and the preventative measures that can be taken at different stages by brewers to mitigate these changes. <i>Andy Paterson, AB Vickers</i>
11:00 11:30	Beverage innovations and trends <i>Claire Phoenix, Founder, Claire Phoenix Communications</i>	11:00 11:30	TBC	11:00 11:30	CO2 Recovery plant for Breweries: The presentation will show how the CO2 Recovery plant runs and what technology is used today. <i>Michel Brueren- Pentair-Haffmans BV</i>
11:30 12:00	Mocktails and mixology <i>Lee Hyde, Beverage Innovation Manager, Monin</i>	11:30 12:00	TBC	11:30 12:00	Hungover from drowning your sorrows due to high water usage costs?: A brief overview of what can be done to reduce water use and associated costs, with a look at some industry specific case studies. <i>Mark Hadaway BEng(Hons) AMIChemE MWMSc, Managing Director of Lubron UK Ltd</i>
12:00 12:30	Kombucha – challenges, opportunities and pitfalls <i>Javier Gomez-Lopez, Sensory & Product Innovation Manager, Campden BRI</i>				
12:30 13:00	Design for hygiene <i>Eric Partington, Chairman, EHDG (European Hygienic Design Group)</i>	12:00 12:30	An Insight to MicroBrewhouse & Micropub Brew design & manufacturing: <i>Randy Tian, Yolong Industrial Co. Ltd</i>	12:00 12:30	Enzymes – use Nature's own keys to unlock your brewing potential: This talk will cover the three most commonly used ones in the smaller brewing sector, namely Brewers Clarity (protease), ALDC (diacetyl removal) and AMG (low carb and very dry beers). <i>Nick Brading, Murphy & Sons</i>
13:00 13:30	Title to be confirmed – hygiene issues <i>Deb Smith, Global Hygiene Specialist, Vikan or Dr John Holah, Technical Director, Holchem</i>				