

**MBAC ONTARIO TECHNICAL Conference
Fundamentals Seminar**

(Thursday, January 27th, 2011, 13h00 to 17h30, at the Westin Bristol Place Hotel.

Microbiology and Brewing

An intensive review of the essentials in a series of short presentations by brewers and technical staff, with lots of time for questions and answers after each talk.

- ❖ The emphasis will be on the practical and operational.
- ❖ Both larger and smaller brewery applications will be covered.

Who May Attend? Craft brewery staff, larger brewery staff, and allied industry staff should attend.

Presenters:

Lyn Kruger - Siebel institute of Technology
Microbiological Control in the Brewing Process

Gord Slater
Bare Bones Microbiological Testing

Sandra Gamblin - Moosehead Breweries
Common Mistakes with Microbiological Work and How to Avoid Them

Kevin Hryclik - Labatt Brewing Company
Microbiological Result Analysis and Application to Root Cause Analysis

Roy Desrocher -GEI Consultants
Sensory Impact of Microbiological Infections

TOPICS

The impact of microbiological infections and the detection of including:

Basic Microbiological techniques

Media and preparation

Types of infections

Interpreting lab data

And flavour profiles of infections

SUPPORTING WRITTEN MATERIAL:

Participants will receive printouts, three slides to the page, of presenters'

Cost Free to Ontario Technical Conference registrants otherwise \$40 at the door.