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List of Exhibitors

Aber Instruments

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Aber Instruments (UK) manufactures a range of on-line and laboratory instrumentation for measuring the live yeast cell concentration. At EBC the latest on-line Yeast Monitor 720 will be displayed together with a new case study on the benefits of installing the Yeast Monitor in both a large and small European brewery.

AB Vickers manufactures and supplies a complete range of beer processing aids including Compac kettle finings, Yeastlife yeast nutrients, Foamsol antifoams, Vicfine isinglass. A complete range of non-GMO brewing enzymes is also available including a non-GMO alpha acetolactate decarboxylase.

Alfa Laval Corporate AB

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Alfa Laval provides breweries with an extensive range of advanced technologies, systems and services designed to improve quality, increase reliability and reduce costs.

You can benefit from our solutions for filtration and separation, heat transfer, fluid handling, tank cleaning, exploiting utilities to the full, integrated modular process units, complete turnkey projects between brew house and packaging, yeast management systems (Scandi Brew), for producing low-and non-alcoholic beer and service agreements.

Visit our stand (9) at the 31st EBC Congress and learn more about our solutions and in particular the new Total Filtration Concept based on a combination of a centrifuge, cross-flow and sterile filtration.

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Anton Paar develops and produces highly accurate and extremely reliable laboratory instruments and process technologies for the evaluation of quality parameters in beer and soft drinks such as: alcohol, wort concentration, real and original extract, degree of fermentation, CO₂, color, pH-value, °Brix, sweetener content in % diet, density, refractive index, viscosity of beer and wort. See how our instruments can benefit you!

Athelia Solutions Ibérica

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Athelia can cover all the needs inside the Supply Chain Management (SCM): from production and distribution (KegFlow™), to maintenance and field service (DBSM™ and Bulk Tank).

We are able to offer you a vast range of innovative solutions:

- KegFlow™ - Following the beer kegs` life cycle - A complete and modular business system specific for the identification and tracking of beer kegs throughout their life's cycle;
- DBSM™ - Draught Beer Service and Maintenance - A system to manage the preventive and corrective maintenance of beer installations;
- Bulk Tank - Controlling on-premise beer tank installations and tele-monitoring technical and logistic issues.

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Depth Filter Sheets:

The new BECO beer depth filter sheet range and the BECO ENDURA® range.
Special filter sheets that cater for all requirements of beer filtration.

Filter Cartridges:

Possible applications for filter cartridges range from particle separation through depth filter cartridges (BECO PROTECT®) to sterile filtration and separation of micro-organisms via membrane filter cartridges (BECO MEMBRAN).

Kieselguhrs:

BECOGUR® is a range of high-quality, filtration-active kieselguhrs with different grain size for the precoat filtration of liquids.

Perlite (BECOLITE®), silica gel (BECOSORB®), filter flakes (BECOFLOC®),
silica sol (BECOSOL®), yeasts, filtration systems, and much more.

BioDETECT

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Monitoring and controlling the viability and total number of brewing yeast is of outmost importance for obtaining optimal fermentations and predictable product quality. BioDETECT provides an automatic system for rapid, on-site enumeration and viability testing of yeast cells and a specific line of reagents. YeastCyte® is an electro optical cell counter using a fluorescent reagent to mark the yeast cells with leaky cell membrane. The cells are illuminated by a laser, detected one by one, enumerated, and finally presented on a PC. YeastCyte® handles all mixing of sample and reagent automatically inside the instrument.

The Brewers of Europe

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Founded in 1958 and based in Brussels, The Brewers of Europe is the voice of the European brewing sector to the European institutions and international organisations.

Current members are the national brewers' associations from 23 countries (20 EU Member States, plus Norway, Switzerland and Turkey).

The Brewers of Europe encourages an open dialogue between its members in relation to all issues falling in the remit of the association.

By promoting its interests and advising the EU institutions on all aspects of policy and legislation affecting the brewing sector, The Brewers of Europe is thus able to inform the institutions of its special needs and to ensure that legislative initiatives take their requirements into consideration.

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brewmaxx – the innovative control system for the brewing industry

The brewmaxx automation solution starting from the raw material intake and covering the entire production block right up to filling and packing including auxiliaries. brewmaxx includes also modules for the plant control level and the link to the ERP system. The brewmaxx product family provides the basis for this bridging of the process control level and corporate management level.

The services offered by brewmaxx covers consulting, project management, engineering, commissioning and after-sales services.

Also for retrofit projects of the existing control system, brewmaxx meet your particular demands for system upgrades.

BRI

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BRI is the premier technology and information provider to the global brewing, malting and wine industries offering Consulting and Membership services.

BRI Consulting provides sustainability, energy auditing and energy monitoring /saving advice, consumer research, flavour evaluation, analysis, troubleshooting, new product development, research, benchmarking, dispense and microbiological services. BRI also offers label declaration, food ingredients and product legislative advice.

BRI Membership is like an insurance policy, including an international beer safety information and alert service, a safety research portfolio, 24/7 emergency response, health information and research and the world's most comprehensive technical information database available over the web.

The Carling Partnership Limited

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The Carling Partnership is a professional search and selection consultancy for the drinks industry working internationally. We have recruited for many leading companies throughout Europe as well as Australia, Russia and Africa.

We have a world-wide database of leading industry talent, which enables us to fill placements for a variety of companies including breweries, distilleries, soft drinks and suppliers.

A major international brewing convention and exhibition, IBC2007 will be held in Manchester, 1st-3rd October 2007. The convention's theme, considered by a wide range of world class speakers– including CEOs from the global "players" concentrates on the wider issues of world class manufacturing and supply chain issues.

This convention will simply be THE one stop shop for all those engaged in the brewing industry. It promises to be the most significant meeting of minds that the Industry has seen for many years and will catalyse the changes that are required to succeed in the 21st Century.

For further information on either attending as a delegate or taking exhibition space please go to the following website:
www.ibcmanchester.org.

CBS Customized Brewing Solutions

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Our company has developed two main strategic directions: setting up of new brands by the "brand final touch" principle and technical assistance providing customized ingredients to solve particular brewing problems and to reach specific aims.

The "brand final touch" principle consists on producing several brands from one unique base beer by adding to final beer a selection of natural aroma compounds like spices, fruits and malt extracts.

Our customized brewing ingredients like formulated enzymes, malt extracts, hop products, natural flavours and our know-how can help you to modulate attenuation, bitterness, hop aroma, palate fullness, to improve production yields and beer quality and to produce special brands.

CellFacts Instruments Ltd

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CellFacts Instruments Ltd has developed particle analysis instrumentation which cost effectively permits the routine analysis and monitoring of fluids during the brewing process. Integration of particle sizing using flow impedance technology with fluorescence characterisation of the individual particles permits detailed analysis of the particle load of a fluid with a minimum of technological expertise enabling optimisation of several stages of the brewing process. The technology offers:- simultaneous enumeration and characterisation of both yeast and bacterial populations together with assessment of the viability of each cell; characterisation of the particulate load with respect to protein denaturation/ aggregation permitting real-time monitoring and optimisation of the wort boiling stage leading to, not only, significant energy savings but to standardisation of the final product.

Centec GmbH

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Centec scope of supply:

sensors: density (RHOTEC) and sound velocity (SONATEC) meters, °Plato/gravity, °Brix and alcohol measurement, real and apparent extract and fermentation degree (BEERMONITOR and PLATOMONITOR), carbon dioxide in line sensor (CARBOTEC PT), optical and Clark O₂ in line sensors (OXYTEC), pH and conductivity sensors (PHTEC and CONTEC).

systems: High Gravity Blending systems (HGB), in line carbonation (CDS), membrane deaeration system (DGS) and hot and cold column systems (DeGaS) for high gravity blending water, additive blending systems for beer colour, caramel, tetra and iso hops extracts (ADOS), multistreamblender for malternatives or beer mix drinks (MSB), flashpasteurizers (FPS), wort aeration systems (OSS), yeast pitching systems (HDS), complete Premix systems for soft drinks (CPS).

water treatment: engineering and supply of water aerators, deionisations, sand bed filters, activated carbon filters, water prefiltration, resin softeners, Reverse Osmosis systems for product and process water.

Danfoss Solutions A/S

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Danfoss Solutions offers the brewery industry two major values: reductions of CO₂ emission and bottom line impact – guaranteed with a two-year return on investment. The environmental aspect also covers reductions of waste water and energy consumption such as heat and electricity. To illustrate the financial perspective, Danfoss Solutions starts projects with breweries aiming to increase their bottom line profit with 1 – 5%, and typically 5 – 20% of utility costs are converted into profits. Experience shows that projects always give better results than guaranteed.

Danfoss Solutions has experience with more than 75 breweries, of which Top 10 breweries make up the majority. Due to strong application knowledge and know-how, customers are assisted on site not only with consultancy assignments, but also in the implementation phase to secure that targets are achieved.

Danisco A/S

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Danisco has developed a specialised range of innovative brewing enzymes to secure high yield production and uniform products with great flavour and clarity at lower costs. Supplementing the enzymes naturally present in malt, they increase extract volume and relieve processing bottlenecks during lautering or filtration, maximising separation and optimising throughput. At the same time, the efficient conversion of starch into fermentable carbohydrates improves the extraction of the malt. Effective enzyme solutions are available for wort separation, beer filtration, chill haze prevention, adjunct liquefaction, smoothing out variations in malt quality, and the production of low carbohydrate beer.

DSM Food Specialties / Business Unit Enzymes

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The enzymes activities of DSM belong to the company's core business. During their 100 years of innovation, the most recent innovation was Brewers Clarex™, a new concept for beer stabilisation. This enzyme enables simpler brewery design and offers a wide range of technical and economical advantages. Since its introduction during EBC in Prague (2005) many breweries have started to use the product. In 2007, DSM also introduces a new range of mashing and filtration enzymes. DSM brewers support the products worldwide to assure the best results in close cooperation at brewery level. For the latest news, join us at stand 31.

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Ecolab, "The Innovator in Hygiene", provides total cleaning and hygiene systems and service solutions to the industrial, institutional and healthcare sectors.

Ecolab is the world leader in premium commercial cleaning and sanitizing, with \$5 billion in global sales coverage. In more than 160 countries, businesses rely on Ecolab's 23,000 associates worldwide to keep their operations clean and sanitary.

With the Food & Beverage Division, Ecolab addresses industry-specific requirements for cleaning and sanitation and offers innovative solutions that meet all hygiene needs in an effective, efficient and economic way.

Fachverlag Hans Carl GmbH

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Fachverlag Hans Carl GmbH (FHC), specialist publisher, Nuremberg

With 9 trade journals FHC has been the important source of information for the brewing and beverage industry for 145 years. In cooperation with the EBC, FHC publishes the EBC Monographs, the Analytica EBC, the Analytica Microbiologica EBC and the Manuals of Good Practice.

Additionally, FHC offers online resources like our electronic archives including all articles of the respective trade journal (Brauwelt, Brauwelt International, Brewing Science) and a newsletter service.

Our specialist bookshop supplies a broad range of technical and professional literature from the brewing and beverage sector (www.hanscarl.com).

FlavorActiV

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FlavorActiV are the world's leading suppliers of beer taster management products and services. Our offerings include Beer Flavour Standards, customized taster training programmes, a Taster Validation Scheme for brewery groups, and the Internetaster™ Industry-Wide Beer Tasting Proficiency Testing Scheme for independent breweries. We are used by almost 1,000 breweries in over 160 countries. Beer taster management - that's all we do.

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CZECH HOP RESEARCH

CZECH HOPS – TRADITION OF QUALITY

Saaz aroma hops play an irreplaceable role in the brewing industry, particularly in the production of quality branded beers. Only by using these hops can one produce beer with a soft and mellow hop aroma that is in harmony with other taste components and guarantees high beer quality. Hop Research Institute also introduced high quality Czech hop varieties Sladek, Premiant, Bor, Harmonie and Agnus. Apart from a hop breeding the Institute works in plant protection, hop cultivation, etc.

Huppmann AG

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Nothing but the best for your beer.

Successful brewers require a reliable partner to expertly support them. Large and small breweries all over the world select Huppmann because we perfectly meet their high requirements on quality, efficiency, functionality and reliability. With our knowledge and mastery of the brewing process, down to the smallest detail, we can find the optimal solution for any need. From brewhouse design, engineering and manufacturing, to refrigeration technology and automation systems or complete turnkey plants – we are always at your service.

IFBM-QUALTECH

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IFBM is a European leading technical research center dedicated to the barley to beer chain.

QUALTECH, its subsidiary, is specialized in providing analytical services.

Institute of Brewing & Distilling

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The Institute of Brewing & Distilling (IBD) is a members organisation, dedicated to the education and training needs of brewers, distillers and those in related industries. We do this by offering a range of internationally recognised qualifications and the training to support them, either through direct instruction or distance learning.

We communicate with our members via a monthly members magazine, The Brewer & Distiller International, and offer original scientific research papers through the Journal of Brewing (JIB), which is available quarterly on-line and in paper format. These publications are also available at a cost to non-members, by request to our Registrar.

Institute of Chemical Technology, Prague

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The Institute of Chemical Technology (ICT), Prague is a public university performing education, scientific research, development and implementation activities in almost all branches of chemistry and biological sciences. Since 1920, the Department of Fermentation Chemistry and Bioengineering (DFChB) provides education and research at the ICT in the field of brewing and malting technology. At present, students of the malting and brewing specialization at the DFChB acquire an extensive theoretical background and practical experiences at both MSc and PhD levels. The DFChB also offers consulting and expertise activities as well as partnership on national and international research projects.

International Centre for Brewing and Distilling

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The International Centre for Brewing and Distilling (ICBD) represents more than a century of brewing education and research. It uniquely provides academic and practical undergraduate and postgraduate training in malting, brewing and distilling, both on-campus and via distance learning. Facilities include pilot malting, brewing and distilling facilities and well-equipped laboratories. Our research activities focus on raw materials, final product quality and process technology.

Kalsec® Inc.

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Kalsec®, Inc. is the world's leading producer of isomerized and reduced hop acids to obtain beer bitterness, foam enhancement and light stability. It's light stable core hop products are Reduced Isolone®, Tetralone® and Hexalone®, while Isolone is designed to admit bitterness only.

Besides its core hop products, Kalsec provides special hop acid blends as well as hop acid/hop oil blends to be added to beer post fermentation for aroma and flavor enhancement and distinction.

In case kettle hopping is required, Kalsec developed KAE's consisting of NAR, hop oil and Reduced Isolone® which allow producing a beer with light stable kettle hopping only.

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Machines and complete lines, including product-specific IT solutions for process technology, filling and packaging technology, as well as intralogistics, global service network.

Landaluce, SA

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For over 50 years Landaluce has been supplying brewing installations for most of the leading brewing groups worldwide.

With high technology both in the manufacturing process and the design Landaluce can offer fermenting tanks with laser welded cooling jackets, to be supplied in one piece or to be mounted on site, brewhouses with lauter tun or I Mash Filter now with the possibility of offering two different models, modern solutions for mashing-in, or the latest designs for wort boiling, all this to be presented on the EBC exhibition.

LGC

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LGC Proficiency Testing Group operates two UKAS accredited schemes specifically for the brewing industry. These schemes are designed to promote quality and comparability in the measurement of a range of analytes in malt and barley (the MAPS PT scheme) and analytes in beer (the BAPS PT scheme). Over 120 participants in MAPS, and over 250 participants in BAPS across the world are currently benefiting from the PT schemes, to monitor and improve the quality of their measurements. The LGC Proficiency Testing Group provides rapid turnaround of results, access to expert advice, and local representation and support.

LUCEO Inspection Worldwide

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The FOCUS machine was elaborated to offer a new solution to brewers struggling with the problem of beverage contaminations by foreign particles. The system detects and rejects filled, sealed bottles containing foreign particles such as splinters of glass, metal or plastic. It eliminates these critical defects and is still compatible with high line speed, up to 72,000 bottlers per hour. This innovation will not only protect final consumers from dangerous ingestions but it will also consequently help to prevent brewers from destructive publicity.

MEURA

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Specialists in engineering, design and manufacturing of brewing equipment, MEURA S.A. was founded in Tournai (Belgium) in 1845.

A pioneer by tradition, Meura has always promoted innovation. Ten years ago, in order to offer its customers the best technological solutions, Meura created its R&D centre : "Meura Technologies". As a result of its long history of innovation and its expertise, Meura now has a large range of high quality solutions, from single pieces of equipment to complete brewhouse. With the Meura 2001 mash filter, its core product of which more than 200 units have been sold all over the world, Meura guarantees exceptional simultaneous performances in terms of yield, brightness, productivity and wort quality.

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In the brewing and beverage industry Norit Haffmans is renowned as a reliable supplier of quality control equipment and CO2 systems. Next to covering a wide range of quality control aspects including foam & turbidity measurement and monitoring of processes such as pasteurization or keg and bottle washing, one of Haffmans' focus areas is CO2 and O2 management.

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Norit Process Technology (NPT) delivers a wide array of products to the brewing industry. It combines innovative standardized units as - beer membrane filtration, flash pasteurization and yeast handling - with services as automation, (pre-) engineering and project management, into brewery projects. As a project organization, NPT has the experience to deal with worldwide project management and to supply both standardized and tailor made solutions to breweries. NPT is acting as system-integrator for Norit in breweries around the world, integrating Norit Südmo valves, Norit Haffmans CO2-systems and BMF systems into advanced beer processing plants and cold blocks meeting today's quality and cost requirements.

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Norit Südmo is a partner for the food, drinks, pharmaceutical, chemical and cosmetics industries. The manufacture of your product is subject to the highest requirements regarding hygiene, cleaning possibility of the plant and cost-effectiveness. In addition, the international standards in the food and drinks industries and in the pharmaceutical, chemical and cosmetics production require high quality components, which give the best production results. Norit Südmo gives you the certainty to use optimal components and systems in your plant.

Novozymes Switzerland AG

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Ultraflo® Max – Get the best beer filtration

Ultraflo Max, a new enzyme from Novozymes, increases capacity and provides cost savings by ensuring the best beer filtration with any malt or adjunct.

The new enzyme can hydrolyze arabino-xylans - the key pentosans influencing beer filtration.

Breweries can now boost throughput and rely on significantly longer beer filtration cycles even with the best malt.

Packing Creative Systems

Philippe Montauban van Swijndregt
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B 2850 BOOM
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Fax +32 3 8706079
philippe.montauban@packing-cs.be
sales@packing-cs.be
www.packing.be

TRY US ! If you are looking for maximal performances or upgrade on your

Bottling - Canning – Packaging – Handling lines

We are an international operating partner specialized in design, engineering, automation and manufacture of conveyors, for bottling, canning, handling and packaging lines into the beverage industry.

Our solutions are:

- Layout design • Modernization • Upgrades • Relocations • Integration • Line audits • New "multi-brand" bottling, canning packaging and handling lines •

Our aim is to meet the requirements and acquire the satisfaction of our end users by means of maximum flexibility, line efficiency and product handling at the highest possible return of investment.

Today we have more than 25 years of experience in middle and high-speed lines, with references throughout the world with the main well-known international players.

Pall Italia

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Pall Food and Beverage – Pall "creates technology"

Brewers worldwide turn to one company for all their filtration process, product and service requirements. Pall's Brew masters work in-partnership with costumers at the local level, providing filtration expertise and rapid response to process challenges. The Pall brewing range includes:

Beer clarification with the latest technologies based on PROFi membrane filtration, fine filter technologies for the safe separation of yeast and colloids, beer sterile filtration with well proven CFS Cluster technology and beer recovery from spent yeast with new developed ceramic modules and system design.

Service filtration as well as fresh and waste water treatment on membrane based technologies are completing the scope of products.

Beside the system and filter media products Pall is offering qualified service for auditing and consulting of breweries with the target of process security improvement and cost reduction. All this are excellent examples of the way "Pall creates technology".

PureMalt Products Ltd

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Following on from the successful range of Brandmakers, which deliver flavour and colour management for new beer brands produced in the cellar, PureMalt's program of continuous improvement has developed an outstanding malt base for the production of non-alcoholic and reduced-alcohol beers. This will be demonstrated on our booth in Venice.

Pursuit Processing Equipment

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Shackleton House, Kingfisher Way
Hinchingsbrooke Business Park, Huntingdon
Cambridgeshire PE29 6HB
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Pursuit Dynamics plc

Pursuit Dynamics has developed its PDX platform technology, consisting of revolutionary shockwave technology to provide high energy efficient processing solutions for the brewing industry.

Through trials with a major brewer, Pursuit Dynamics have validated large energy savings, enhanced volatile stripping, improved process control, and reduced processing time for the intensive Wort Boiling Process.

This PDX platform provides energy saving of 30-50% at point of use, resulting in substantial cost savings and positive carbon benefits.

The technology also gives reduced foam during boiling, lowered effluent costs due to the reduced cleaning requirements and increased reaction rate for the Wort conversion.

Raisio Nutrition Ltd. Raisio Malt

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Raisio Malt is Finland's largest producer of brewing malt. Malts produced are Pilsner malt and wheat malt. Raisio delivers tailor-made malts according to the customers' specifications by trucks, railway wagons, bulk containers and ships to Finland, Russia, the Baltic states, Northern Europe and Far East. Malting barley used is two-row spring malting barley, grown in Finland. Main varieties used are Scarlett, Barke and Braemer. Raisio Malt has ISO 9001 and ISO 14001 Quality and Environmental Certificates.

Sidel

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The Sidel Group designs, manufactures, assembles, supplies and sells complete packaging lines for liquid foods packaged in three main package categories: glass bottles (disposable and returnable), plastic (PET, HDPE and PP) and drink cans.

Sidel supplies customers with complete bottling solutions consisting of package design, line engineering, packaging machines and related services.

Main products: blowing, barrier treatment, Combi, aseptic, rinsing, filling, pasteurization, washing, palletizing/depalletizing, robots, conveying, labeling, end of line.

Siebel Institute of Technology

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The Siebel Institute of Technology offers a wide range of products and services including brewing education, consulting & contract research, laboratory services, selective lab media for brewing QC/QA, yeast banking & propagation, and the most advanced yeast DNA fingerprinting services available. Under our World Brewing Academy partnership with Doemens Academy, we offer a complete range of educational solutions including short campus-based courses at our Chicago & Munich campuses, advanced web-based training courses delivered over the internet, and our famous 12-week, two continent WBA International Diploma in Brewing Technology program.

Siemens AG

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BRAUMAT process control system packages for small to large brewery & maltery process automation.

smartDRAFT

André Thix
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9911 Troisvierges
Luxembourg

Tel +352 97 90 30
Fax +352 97 90 60
mm@micro-matic.lu
www.micro-matic.lu

smartDRAFT TM – a Draught Beer innovation

smartDRAFT TM is an innovation giving the brewing industry opportunity for savings, market expansions and better brand promotions.

- No more heavy installation costs or frequent cleaning visits.
- Opportunity to offer small restaurants draught beer thus making market expansions.
- Optimum brand visibilities at point of dispense.

smartDRAFT TM consists of a unique 2 chamber Keg including low pressure CO2 compartment, a Tap combining gas regulation, keg coupling and a dispense tap in one unit and a cooler with smart features.

The one-way beer line gives you optimum Draught Beer experience every time.

Stand No. 12

SOPURA

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Sopura – With 60 years of experience, is a worldwide leading company specialising in cleaning and sanitising solutions for the brewing and beverage industry.

This success is not a coincidence but the result of a real customer-oriented approach.

Unique know-how, combined with a highly qualified and experienced team of engineers and a worldwide support network, are the keys of the privileged win-win relationship that sopura has established with major clients all over the world.

Investing in a State-of-the-Art R&D and an integrated engineering, SOPURA has developed professional hygiene solutions, systems and programs that can help you to greatly reduce the risk of contamination in your operation while optimizing the cleaning and disinfecting cost with respect to the environment:

Steinfurth Mess Systeme GmbH

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Steinfurth – specialist for quality control instruments

Steinfurth, specialist for customized quality control instruments will be presenting its automatic Foam Stability Tester and the SF-Past Control System (pasteurisation logger). The effective instruments are very easy to operate and can be placed to use in the laboratory or directly on the filling line. Other presented device is ROTECH-Keg monitoring system, powerful tool to visualize and optimize the cleaning and filling of beer Keg's.

Steinfurth's range of products for the beverages industry comprises CO2 measuring systems, devices for calibrating pressure and temperature, torque tester, logger for pressure, temperature and pasteurisation, packaging testing devices, measuring systems for beer quality, laboratory carbonisation systems and sampling devices.

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Stand No.: 1

Thermo Scientific (part of Thermo Fisher Scientific)

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Beverage Quality and Integrity

We provide solutions that ensure brand protection and quality through a wide range of quality control and analysis equipment. Ultimately, we find the problem so your customers don't.

CrystalVision CO2 Sensor - Online measurement of dissolved carbon dioxide concentration in carbonated beverages without membranes or moving parts.

Spectra-Quad Online Constituent Analyzer - Real-time information on moisture, protein and other critical parameters by monitoring product content using NIR.

InScan – High speed, online contaminant detection, fill height detection and analysis of container integrity.

Pulsar EX - Continuous automatic on-line monitoring of contaminant levels in beverage grade carbon dioxide.

Tresse Progetti srl

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The company offers automation of the production process and turnkey plants. The complete offer includes consultancy, analysis, studies developing and realization, planning of process automation and plants with innovative solutions, project management services and technical assistance. Thanks to consolidated partnerships it offers complete turnkey plants or integration of the existing plants in the sector of brewery, beverage, food and dairy.

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Tuchenhagen Brewery Systems is established internationally as a specialist for technically and economically optimised process technology for the brewery industry. We are engineering and supplying complete solutions with a focus on the cold area of the process. Enhanced technical process solutions based on economic principles and local market aspects are our goal. We recognise that your success can often depend on our ability to deliver optimum integration of the complete plant and the careful linking of the process control systems.

University of Nottingham

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The University of Nottingham offers a choice of Postgraduate Brewing Science qualifications and individual modules designed for professionals working in the Brewing and allied industries. These pioneering, interdisciplinary programmes are delivered through the latest innovations in e-learning, coupled with intensive residential taught courses for each module. The Brewing Science section is engaged in a range of research programmes in support of and in collaboration with the worldwide brewing industry. Areas of current research interest include brewing yeast genetics and metabolomics, brewing yeast physiology and handling, flocculation, fermentation technology & biofuels, malting science, crop science and beer flavour technology.

VELO S.p.a.

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Fooding the Brewery division of Velo Group is a leading company in design, manufacture, installation of equipment and turn key plants for beer production. Our range of production goes from Pub micro-breweries up to complete industrial breweries. We are also specialists in manufacture fermentation and maturation tanks (CCT and BBT) and filtration plants. We are located in the northeast of Italy in Altivole. In our company work more than 350 people, we have also production facilities in Argentina, South Africa and Australia.

Versuchs- und Lehranstalt für Brauerei in Berlin (VLB)

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Research, training, information and consulting for the brewing and beverage industry.

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Personalized and tailor-made towers with customer brand to grant instant recognition.

VTT Technical Research Centre of Finland

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VTT provides high-end technology solutions and innovation services. We have comprehensive expertise not only in biotechnology, food technology and diagnostics but also in information and communication technology, optoelectronics and logistics.

We help our customers to measure, understand and control biological reactions, microbial interactions and physiological phenomena of processes. We apply modern biotechnology methods such as metabolic engineering, proteomics, gene expression analyses and microbial fingerprinting techniques. Within the food sector our expertise includes malting and brewing technology, cereal processing, health promoting foods, food safety and consumer research.

A. ZIEMANN GmbH

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The ZIEMANN GROUP is the world's leading company in brewing technique and brewing technology. ZIEMANN stands for exact design planning from the feasibility study to engineering with computer animation up to the execution of the construction work, commissioning and handing over of the turn-key brewery, including the filling block.

Exhibition Area

Palazzo del Casinò

