



The Brewers of Europe



Gushing Day - Programme

Seizing this opportunity, we will share the technical and scientific background as to the causes of gushing and its feasible remediation during malting and/or brewing. The current absence of a reliable (ie. reproducible and repeatable) method of analysis is discussed. We are looking towards drafting the key parameters towards a reliable and commonly accepted analytical method.

98 rue du Trône 1050 Brussels – 4th Floor. Metro: Trone, Train station: gare du Luxembourg – Tel : 00322 502 08 08

Morning session

10:00. Welcome coffee.

10:30. **Opening remarks from the Chairs.** Dietrich Mönch (Euromalt) & John Brauer (EBC).

10:40. **Discussion on the causes of gushing**

- **Patrick Boivin.** Scientific Director, iFBM. France.
Causes of gushing. Experience in testing the gushing potential.
- **Silja Home.** Customer Manager, VTT. Finland.
Fungal hydrophobins as a gushing factor - current knowledge and future aspects
- **Ian Slaiding.** Head of Analytical Devpt, BRI. UK.
Factors of gushing. Experience in testing the gushing potential.
- **Discussion**

13:00. Lunch Break

Afternoon session

13:45. **Discussion on analytical methodology and industrial issues**

- **Jean Louis Delatte,** Resp. Rech. & Devpt. Malterie - Groupe Soufflet.
French initiatives on gushing - background 2000 & state of play crop2007
- **Hendrik Jan Visscher,** Brewing Policy Manager. Heineken International.
Quality assurance of gushing control and prevention. Preventive, curative and control methods and the related challenges.
- **Dominique Marie,** Resp. Laboratoire. Malteurop.
Industrial flow of malting barley - Is gushing monitoring feasible?
- **Frank Rath.** VLB. Germany.
“The Modified Carlsberg Test”: our recent research results and developments
- **Discussion**

By 16:00. **Conclusions & end of the meeting**