



The Brewers of Europe



Campden & Chorleywood Food
Research Association Group

EBC

Environmental Sustainability Symposium

This symposium will cover key aspects of environmental sustainability relevant to the brewing industry. Speakers will cover topics ranging from waste reduction, carbon emissions and new technologies to legislation and compliance issues.

Sunday 26 - Tuesday 28 October 2008

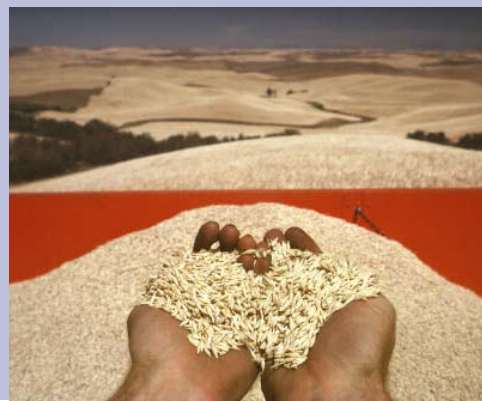
Venues:

Evening Reception: Mercure Shakespeare Hotel, Stratford upon Avon

Day 1: CCFRA Chipping Campden, Gloucestershire, UK, GL55 6LD

Day 2: The Mercure Shakespeare Hotel, Stratford upon Avon

2008



'This symposium will help delegates decide how they should focus their environmental efforts.'

Why you should attend:

Improving environmental performance and sustainability issues are a key part of business strategy. In this rapidly evolving field, a wide choice of approaches and technologies are available to the brewery, and a successful environmental strategy requires that these options are carefully weighed up and selected. The aim of this symposium is to provide a forum for brewers to hear, discuss and improve their understanding of the issues at the heart of environmental sustainability. In addition, attendees will hear how technologies can be applied most efficiently to make improvements in areas such as managing waste and reducing energy or water usage.

Who should attend:

The symposium is aimed at those who play a key role in deciding how their organisation will approach environmental sustainability, from a technical standpoint. The symposium will also be useful for those in the industry who are looking for a focussed session to bring themselves up to speed with environmental sustainability issues.

Event Outline

Sunday 26th October:

There will be a welcome reception with drinks and canapés at the Mercure Shakespeare Hotel.

Monday 27th October:

Delegates will be taken by coach to the international food research centre CCFRA in Chipping Campden. At the end of the Technical Presentations, delegates will tour the bioethanol production plant on site. The day will finish with a visit and dinner at Hook Norton Brewery, and delegates will be returned to the conference hotel by coach.

Tuesday 28th October:

The Technical Programme will take place at the conference hotel.

Symposium Language

English is the only symposium language.

Exhibition Space

Please note that exhibition space will not be available at this symposium.



Hook Norton Brewery is one of only 32 independent family-run breweries in the UK situated in a charming Cotswold village. The brewery is a Victorian tower brewery and is driven by a 25 horsepower steam engine, supplying power via a series of belts, cogs and shafts to the brewery. Delegates will have the opportunity to make a tour of the brewery, and will enjoy a casual supper in the brewery pub and museum.

For more details of the brewery please visit: www.hooky.co.uk

Health and Safety - please note that there are six flights of stairs to climb on the brewery tour. A virtual tour is also available in the museum for those who do not wish to take the tour.

The scientific programme has been put together by the Technical Committee of:

Gary Freeman, BRI Esko Pajunen, Carlsberg
John Brauer, EBC Andy Tighe, BBPA
Pjotr van Oeveren, Heineken

2008

Symposium Programme

Sunday 26th October
Mercure Hotel

Monday 27th October
CCFRA

- 18.30 Registration and welcome reception with drinks and canapés
- 08.15 Coach departs Mercure Shakespeare Hotel
- 08.45 Welcome refreshments at CCFRA
- 09.00 **Welcome**
Gary Freeman (BRI)
- Session 1 - Improving Energy Efficiency**
- 09.10 **Keynote address**
E Pajunen (Carlsberg A/S)
- 09.35 **Energy Efficiency Benchmark 2008**
A M G Pennartz (KWA Business Consultants)
- 10.00 **Utility management in the brewing and malting industries: a way to become an energy efficient plant**
Speaker TBA (Danfoss Solutions)
- 10.25 **Increase of energy efficiency in breweries: methodical approach and practical examples**
W Russ (Technische Universität München)
- 10.50 Refreshments
- Session 2 - Improving Energy Efficiency cont.**
- 11.10 **Refrigeration**
P Kidger (Newton Energy Management)
- 11.35 **Magnetic fuel treatment**
V Landreau (Maxsys Ltd)
- 12.00 **Packaging beer in a changing climate**
C Hingston (WRAP)
- 12.25 Lunch
- 13.25 **Presentation/tour of new bioethanol pilot plant at CCFRA**
- Session 3 - Environmentally Acceptable Handling of Co-products**
- 14.25 **Innovative applications for the utilisation of brewery wastes**
W Russ (Technische Universität München)
- 14.50 **Huppmann HEAT-STER®/spent grains combustion**
L Scheller (GEA Huppmann GmbH)
- 15.15 **Thermal recycling of brewery by-products**
O Wüst (Ziemann Ludwigsburg GmbH)
- 15.40 Refreshments
- Session 4 - Water**
- 16.00 **The application of technologies for minimisation of water usage in breweries**
G Freeman & G Jackson (BRI)
- 16.25 **Norit's creative solutions to the challenge of sustainability in breweries**
L Broens (Norit)
- 16.50 **Optimising CIP-cleaning of open machine surfaces by surface modification**
M Mauermann (Fraunhofer Application Centre for Processing Machines and Packaging Technology)
- 17.15 Chairman's closing comments
- 17.30 Bus leaves to Hook Norton Brewery
- 22.00 Bus leaves Hook Norton for return trip to the Mercure Hotel

Tuesday 28th October
Mercure Hotel

Session 5 - Anaerobic Digestion

- 08.30 **Anaerobic digestion of brewery residues: existing and new technologies**
T Herfellner (Technische Universität München)
- 08.55 **Biogas production out of brewery spent grain**
G Pesta (ATRES Engineering Biogas)
- 09.20 **Optimisation in preparation and processing of food and brewery wastes for energy recovery**
J Voigt, B Haeffner, K Sommer, D Scheider & M Faulstich (Technische Universität München)
- 09.45 **Anaerobic treatment of thin stillage from a bourbon distillery to produce biogas**
N Johnston (Ecovation Inc)
- 10.10 Refreshments

Session 6 - Carbon Footprinting

- 10.30 **The carbon footprint of beer**
A Fendler (CCFRA)
- 10.55 **Towards a lower carbon economy: opportunities and threats**
E Candy (IBD Environmental Group)
- 11.20 **Implementing a carbon management strategy in a major brewer with particular reference to developing carbon footprinting**
R Heathcote & R Naylor (Heineken NV)
- 11.45 **The green power of membranes**
R Gaub (Pall Food and Beverage)
- 12.10 Lunch

Session 7 - Waste Water

- 13.10 **Sustainable compact biological treatment of brewery effluents**
W Driessen & V Groot-Kormelinck (Paques BV) and E van Driel (Aquatec Maxcon Pty Ltd)
- 13.35 **Waste water recovery**
R Gaub (Pall Food & Beverage)
- 14.00 Refreshments

Session 8 - Future Prospects

- 14.20 **Brewers of Europe: securing our future**
P van Oeveren (Heineken NV)
- 14.45 **Bioethanol from brewer's spent grains: challenges and opportunities**
G M Walker (University of Abertay, Dundee), J S White (Napier University, Edinburgh), B K Yohannan and J Bennett (University of Abertay, Dundee)
- 15.10 **Brewery 2010: Technical and technological prospects**
H J Menger (Ziemann Ludwigsburg GmbH)
- 15.35 **Utilisation of co-products**
T Hall (James & Son (GM) Ltd)
- 16.00 Closing comments and refreshments

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This programme is provisional and the organisers reserve the right to make changes to the timings or content.

Conference Venue

Stratford upon Avon is located in the centre of England and is a town steeped in charm and Shakespearean history. It is also an ideal base for exploring local villages, the Cotswolds, shops and theatres. The town is 19 miles from Birmingham International Airport and easily accessible via the M40. Trains run from London's Marylebone station to Stratford upon Avon.



The Mercure Stratford is a 4 star Tudor hotel located in the centre of Shakespeare's Stratford and is the symposium hotel.

Please be aware that the registration fee does not include accommodation and that delegates are responsible for making their own reservations. To receive the group discount at the Mercure Shakespeare Hotel quote EBC at the time of booking.

Tel: +44 (0) 1789 297997

http://www.mercure.com/mercure/fichehotel/gb/mer/6630/fiche_hotel.shtml



CCFRA

CCFRA is the largest membership based food and drink research centre in the world. CCFRA undertakes R&D for the many industries associated with agriculture, food and drink manufacture, distribution, retailing and food service: in essence those industries which together make up the agri-food chain.



CCFRA is located in the village of Chipping Campden. This is one of the most beautiful and well preserved towns in England. Chipping Campden was the principal town of the Cotswold wool trade and the long wide main street is bordered by magnificent old stone houses, all dating from the 14th to 17th centuries.

www.campden.co.uk



The Birthplace of William Shakespeare

Shakespeare was born in Stratford upon Avon lived there for much of his life and lies buried in Holy Trinity Church. Today there are five houses in and around Stratford upon Avon where visitors can experience Shakespeare's life.

Details can be found from the Shakespeare Birthplace Trust at www.shakespeare.org.uk

For information on performances by the Royal Shakespeare Company at Stratford upon Avon visit www.rsc.org.uk

General tourist information for Stratford upon Avon and the surrounding area can be found at www.shakespeare-country.co.uk

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Registration Form - return by fax or post

Please complete (IN BLOCK CAPITALS) a separate form for each delegate (photocopies acceptable)
Reservations may be made online at www.bri-advantage.com

EBC Environmental Sustainability
Stratford upon Avon
26-28 October 2008

Title (Mr/Mrs/Miss etc)

Forename

Surname

Position

Company

Correspondence Address

.....

.....

.....

.....

Tel

Fax

Mobile

E-mail

Special Dietary Requirements

.....

Invoice contact & address (if different to above)

.....

.....

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Please return your completed forms to:

Angela Felgate
BRI
Coopers Hill Road
Nutfield, Surrey
RH1 4HY, United Kingdom
Tel: +44 (0) 1737 822 272
Fax: +44 (0) 1737 822 747
E-mail: EBCsustainability@bri-advantage.com

Cost per delegate
£440 (€550) + VAT = £517

VAT number (MUST BE COMPLETED)
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Method of Payment

Cheque (made payable to Brewing Research International)

Please send me an invoice (BRI terms of payment apply)

Our Order Number

Please charge my Credit/Debit Card Visa/Mastercard

Card No

3 Digit Security Code

Expiry Date

Signature

Name on Card

(Please PRINT)

Confirmation of your booking will be returned with location maps.

Please note that the registration fee does not cover accommodation and that delegates are responsible for making their own reservations. To receive the group discount at the Mercure Shakespeare Hotel, quote EBC at the time of booking.
Tel: +44 (0) 1789 297997

Please tick the boxes to confirm that you will be attending the following social events:

Sunday 26th October Welcome Reception

Monday 27th October Dinner at Hook Norton Brewery

Cancellations

- More than 20 working days before the event, full refund
- 10-20 working days before the event, 50% of the fee will be refunded
- Less than 10 working days before the event, no refund

Substitutions

- May be made at any stage at no cost
- All changes requested verbally must be confirmed in writing (a fax or e-mail is acceptable). Changes requested will become effective on the date of receipt of the written confirmation.

Occasionally, due to circumstances beyond our control, alterations to timing and content of events may become necessary. We therefore reserve the right to modify the event information.

VAT no. GB602400213

