

An Invitation to a Cider Industry Technical Open Day: Friday 23rd June 2017

Sponsored by: **Core Equipment Eaton Lallemand Three Counties Cider & Perry Association**

Introduction

The Orchard Centre is the base for Mitchell F&D Limited's **Cider & Perry Academy**, which provides a unique & long-established range of internationally acclaimed training courses for the Cider Industry.

An award winning demonstration commercial cider & perry production facility and well-equipped laboratory is also based at the Centre, which as a model of best practice, supports the training programmes on offer.

As well as providing for hands-on practical work for course delegates, the production unit & laboratory also provides resources for process & product development work and R&D. Full access to the facilities is provided to assist new business start-ups and other clients develop their own products and enterprises.

Technical Open Day Overview: Open from 09.00 am to 5.00pm, the following opportunities are provided:

- Attending technical seminars & presentations as appropriate to individual interest (*as programme*). The main theme for the day is **Management & Control of Yeasts & Bacteria in Cider Production**
- Visiting trade stands: A number of equipment and material suppliers will be in attendance on the day.
- Meeting with selected technical specialists and equipment & material suppliers to discuss **your own** business requirements.
- Networking with other cider and perry producers.
- Discussing ways in which the **Cider & Perry Academy** and associated facilities at the Orchard Centre can be used and accessed in support of **your own** business needs.

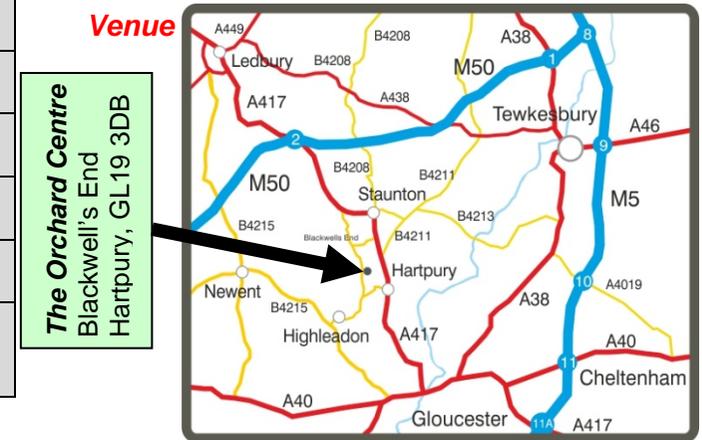
Technical Seminar Programme

Time	Seminar	Presenter
09.15	Opening Remarks	Peter Mitchell
09.30	Caring for the Consumer: Legal Obligations and Best Practice	Trading Standards & Environmental Health
10.30	Good Fermentation Practices for Cider	Lallemand
11.30	Effective Sanitisation for Cider Production	CCL Pentasol
12.30	Yeast Nutrition for Cider Fermentation	Eaton
13.30	Multi-Yeast Strategies for Cider Fermentation	Lallemand
14.30	Detection, Prevention & Treatment of Biofilms	Freedom Hygiene
15.15	Controlled Malo-Lactic Fermentation	Eaton
16.00	Cider Fermentation Management Case Study: Orchard Centre Production	Peter Mitchell

Exhibitors & Trade Stands

A carefully selected range of exhibitors & trade stands will be present to represent key aspects of cider & perry production: **Orcharding, Cider Making** (equipment & materials), **Laboratory Analysis** and **Product Packaging & Dispense**. An up to date list of exhibitors is available on the website: www.cider-academy.co.uk/open-day

Venue



Key Sponsors



Suppliers of a wide range of innovative cider-making equipment & supplies.



Powering Business Worldwide

Supplies a complete solution for cider production: From juice extraction, through fermentation to final clarification.

selected from nature



A leading developer, producer & marketer of select natural yeasts, nutrients & bacteria.

Three Counties Cider & Perry Association

A key aim of the TCCPA is to provide a forum for the exchange of ideas and the updating of information & knowledge.

Registration Fee

£15.00 (inc. VAT) **pp** (Early Bird before 15/05/2017)
£25.00 (inc. VAT) **pp** (From 15/05/2017)

Cost includes seminar attendance and light refreshments throughout the day.

Notes

- Members of the TCCPA are entitled to **deduct £5.00** from the total registration fees payable.
- Light refreshments (FOC) will be available all day.
- A "**Pig Roast & Cider Bar**" will also be on site from which to purchase food and drinks. Vegetarian food will also be available if pre-ordered.

Registration: Please complete and return the registration form: Enclosed with this leaflet or also available on-line

Enquiries: Mitchell F&D Limited, 74 Culver Street, Newent, Glos., GL18 1DA, Tel: 01531 828330; email: info@mitchell-fd.co.uk
www.cider-academy.co.uk