

Workshop on Cereal Beverage: techniques, taste and testing

December 21-22, 2016

Gibthai Training Center , Bangkok

PROGRAM TOPICS

December 21, 2016:

- Current situation of cereal beverage in Thailand
- Current situation of cereal beverage in Taiwan
- Cereal type and nutrition aspects to develop healthy drink
- From basic to advance of fermentation
- Group practice on "Malting and malt extract production"

December 22, 2016:

- Beer style and process control
- Yeast selection and fermentation technique
- Hand on yeast activation technique
- Techniques for making the special beer
- Beer testing
- Wrap up on making your own style beer

HIGHLIGHTED SPEAKERS



Prof. Dr. Kow-Jen Duan

Head of Innovation Incubation Center, Department of Bioengineering, Tatung University



Dr. Ulaiwan Withayagiat

Expert in alcohol fermentation, beer and wine technology, Department of Biotechnology, Kasetsart University



Dr. Sumallika Morakul

Expert in alcoholic beverage, Department of Biotechnology, Kasetsart University

REGISTRATION FEES

(includes lunch, refreshment and training materials)

TSB member :	THB 3,000
non-TSB member :	THB 4,000

Registration Deadline: December 15, 2016

CONTACT US

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