

CHAIR

J. DE CLERCK

IX



10 ▶ 13 September 2000
Louvain-la-Neuve

The **oxygen** paradox in the brewing process.

SPEAKERS

LECTURES IN ENGLISH

COLLIN Sonia - Belgium	JETTEN Jan - The Netherlands
BAMFORTH Charles W. - USA	DESOUTTER Luc - France
VERCAUTEREN Joseph - France	DELVAUX Freddy - Belgium
AMES Jennifer - United Kingdom	HUGHES Paul - The Netherlands
BOIVIN Patrick - France	GJS Laurence - Belgium
LIEGEOIS Catherine - Belgium	RICHARD Hubert - France
DE BRACKELEIRE Christian - Belgium	SIEFFERMANN Jean-Marc - France
DERDELINCKX Guy - Belgium	JANSSENS Jaak Ph. - Belgium
CHANDRA Sachin - United Kingdom	MOLL Manfred - France
LERMUSIEAU Guillaume - Belgium	
SMART Katherine A. - United Kingdom	
LUSTIG Stefan - Germany	

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LIEGEOIS - SECRETARY, e-mail: liegeois@inbr.ucl.ac.be

PROGRAM

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IX

Sunday September 10

18.00-22.00

Registration and get together party at Novotel Wavre,
rue de la Wastinne 45, Wavre

Lectures at the auditorium Sud 11 at the Faculty of Agriculture and
Applied Biological Sciences, Université Catholique de Louvain, Louvain-la-Neuve

Monday September 11

09.00-09.30

Opening Session,
COLLIN Sonia
Head of the Brewing Section of U.C.L., Louvain-la-Neuve, Belgium

Part 1. Pro- and anti-oxidants in the brewing process

Chairman:

DELVAUX Freddy
Center for Malting and Brewing of K.U.Leuven, Belgium

10.10-10.30

Break

10.30-11.10

Polyphenols before and after oxidation
VERCAUTEREN Joseph
Laboratory of Pharmacognosy, University Victor Segalen Bordeaux 2, France

11.10-11.50

Melanoidins as pro- or anti-oxidants
AMES Jennifer
Department of Food Science & Technology, The University of Reading, United Kingdom

11.50-14.00

Lunch

Chairman:

DUPIRE Stéphane
Interbrew, Belgium

14.00-14.40

Pro- and anti-oxidant enzymatic activity in malt
BOIVIN Patrick
IFBM, France

14.40-15.20

Reducing power tests in malt, wort and beer
LIEGEOIS Catherine
Brewing Section of U.C.L., Louvain-la-Neuve, Belgium

15.20-15.40

Break

15.40-16.20

Fine grinding in water
DE BRACKELEIRE Christian
MEURA, Belgium

19.00-20.30

How to taste a belgian beer ?
Novotel Wavre, rue de la Wastinne 45, Wavre
DERDELINCKX Guy
Center for Malting and Brewing of K.U.Leuven, Belgium

Tuesday September 12

Part 2. Evolution of the reducing power through the brewing process

Chairman:



VERACHTERT Hubert

Department of Food and Microbial Technology of K.U.Leuven, Belgium

09.30-10.10

Evolution of the reducing power through malt and wort production

CHANDRA Sachin

Brewing Research International, Product Quality, United Kingdom

10.10-10.50

Reducing power of various hop varieties

LERMUSIEAU Guillaume

Brewing Section of U.C.L., Louvain-la-Neuve, Belgium

10.50-11.10

Break

11.10-11.50

Evolution of the reducing power through fermentation

SMART Katherine A.

School of Biological and Molecular Sciences, Oxford Brookes University, United Kingdom

11.50-14.00

Lunch

Chairman:



MAUDOUX Marc

Brewing Section of U.C.L., Louvain-la-Neuve, Belgium

14.00-14.40

Technological improvements in the brewhouse

LUSTIG Stefan

Brauerel Beck GMBH & CO, Department Quality Assurance, Germany

Part 3. New beer packaging

14.40-15.20

Synthetic bottles for beer

JETTEN Jan

TNO Vonding, Packaging Research Department, The Netherlands

15.20-15.40

Break

15.40-16.20

New oxygen-resistant polymers

DESOUTTER Luc

Sidel, Recherche Appliquée, France

19.00

Departure by coach to the farewell dinner

19.30

Farewell dinner at "Château Ferme de Profondval"

Wednesday September 13

Part 4. Reducing power and beer quality

Chairman: DERDELINCKX Guy
Center for Malting and Brewing of K.U.Leuven, Belgium

09.30-10.10 Reducing power and visual properties:
colour and foam stability
DELVAUX Freddy
Centre for Malting and Brewing of K.U.Leuven, Belgium

10.10-10.50 Reducing power and sulphur compounds
HUGHES Paul
Heineken Technical Services, The Netherlands

10.50-11.10 Break

11.10-11.50 Reducing power and dimethyltrisulfide
GIJS Laurence
Brewing Section of U.C.L., Louvain-la-Neuve, Belgium

11.50-14.00 Lunch

Chairman: PERPETE Philippe
Brewing Section of U.C.L., Louvain-la-Neuve, Belgium

14.00-14.40 Oxidation-Sensorial data
RICHARD Hubert
SIEFFERMANN Jean-Marc
Chimie des substances Naturelles, E.N.S.I.A., Massy, France

14.40-15.20 Beer and health
JANSSENS Jaak Ph.
Oncology, Belgium

15.20-16.00 Closing session: What's the oxygen paradox
in the brewing process ?
MOLL Manfred
France