

MBAA Rocky Mountain District 2018 Winter Meeting



Thursday February 22th, 5:00-8:45pm
Hosted By: Anheuser Busch InBev Fort Collins, CO
\$20 Member / \$40 Non-Member

Register at www.rockymountainmbaa.com

Registration Deadline is 2/16

****Capacity is 150 people****



SCHEDULE

- 5:00 Registration Starts
- 5:30-6:30 Dinner
- 6:30-7:30 Tour of Brewery
- 7:30-7:45 Business Meeting
- 7:45-8:45 Technical Presentations

** Registration Stats in the Biergarten

** Address can be found via google or smart phone map apps

** Parking is Plentiful

** Vegetarian dinner options are available, mark on registration

**No Outside Beer Will Be Allowed

TECHNICAL PRESENTATIONS

Malt Barley Breeding for Local and Global Issues.

Presented by Gary Hanning, Director of Global Barley Reserch, Anheuser Busch InBev



Biography: Gary Hanning is the Director of Global Barley Research for Anheuser-Busch InBev. He holds a BS and MS from Murray State University in Crop Management, and PhD from the University of Tennessee in Plant Breeding and Genetics. After a Post-doc at Nebraska, Gary joined Colorado State University on a USAID funded project. As that project came to an end, Gary joined Anheuser-Busch in 1989 in the Corporate Research and Development division. He moved to Corporate Brewing in 1995 as Manager of the Barley Variety Evaluation and University Grants program, as well as the Technical Representative on AMBA and BMBRI. In 2007, he moved to Fort Collins to manage the barley breeding program. Since 2010, Gary has directed the Global Barley Research program. In 2012, the role expanded to manage the malting and brewing quality evaluation of barley varieties for Anheuser-Busch Inbev around the world. Currently Gary manages a global staff with breeding efforts in 17 countries.

Proactive Quality Tools: Adding Value & Avoiding Headaches, From Post-Boil to Bottle

Presented by Jermaine ???, Director of Brewery Sales, Invisible Sentinel



Abstract: Until recent years, integrating PCR-based technology was cost prohibitive, time consuming, and didn't provide a consistent ROI for routine integration within the average craft brewery's QA/QC program. Today, user-friendly genetic-based testing is more accessible than ever and can be integrated for a multitude of applications to help provide brewers with specific and timely information, helping to assess spoilage risk and avoid contamination proliferating beyond an isolated incident. As opposed to reactive testing methods like traditional microbiological analysis (~2-7 days to results), same-day PCR analysis enables a proactive approach by providing brewers with actionable results to protect their brand in an increasingly competitive marketplace

Biography: Jermaine has 15 years experience in beverage management and quality. He's spent the last 3 years as the Director of Brewery Sales for Invisible Sentinel where he spear-headed the development, commercialization, and industry adoption of the molecular diagnostic company's game-changing brewery product portfolio. He currently works with more than 300+ breweries in 14 countries, ranging from local craft breweries to macro-breweries, advising on implementation of best-in-practice quality programs to ensure production of the highest quality products and provide tools for superior brand management.