THE POLYPHENOL PARADOX
IN ALCOHOLIC BEVERAGES
A beer and wine paradox?
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A beer and wine paradox?
All conferences at auditoire Sud11, Croix du Sud, Louvain-la-Neuve

PROGRAM 2008

Sunday September 7
18.00-22.00
Registration and Get Together
Party in the Hotel Mercure Louvain-la-Neuve, boulevard de Lauzelle 61, 1348 Louvain-la-Neuve.

Monday September 8

Welcome
09.30-09.45 Welcome address
Prof. B. DELVAUX, Dean of the Faculty of Biological, Agronomical and Environmental Engineering, UCL, Belgium
Prof. S. COLLIN, Chairman Scientific Committee, Head of the Brewing Section of UCL, Belgium

SESSION 1 INTRODUCTION AND ANALYTICAL METHODS
Chairman : Stéphane DUPRÉ INBEV
09.45-10.15 Polyphenolic structures in hop and analytical methods: a survey
M. DEINZER
Oregon State University, USA
10.15-10.45 New developments in polyphenol analysis : thiolyis/MS/MS. Applications to ciders
S. GUYOT
INRA Rennes, France
10.45-11.15 Break
11.15-11.45 Measurements of colloidal stability in beer
L. MELOTTE
Brewing Department of UCL, Belgium
11.45-12.30 New developments for the analysis of wine polyphenols
V. CHEYNIER
INRA Montpellier, France
12.30-14.30 Lunch

SESSION 2 BEER FILTRATION AND COLLOIDAL STABILITY
Chairman: Freddy DELVAUX KUL
14.30-15.00 Limiting factors for colloidal stability
M. PÖSCHL
Weihenstephan, Germany
15.00-15.30 Selection of raw materials and optimization of the brewing process
G. DERDELINCKX
Centre for Malting and Brewing, KUL, Belgium
15.30-16.00 New developments in filter aids
S. BRODERICK
INIA Montpellier, France
16.00-16.30 Break
16.30-17.00 Current practices in wine filtration
A. VERNHET
INIA Montpellier, France
17.30-18.30 Visit of the new micro-brewery of the brewing department
19.00

Tuesday September 9

SESSION 3 BEER AND HEALTH
Chairman : Laurent MELOTTE
09.30-10.00 Bioavailability of flavanoids
R. LAMUELA RAVENTOS
University of Barcelona, Spain
10.00-10.30 Health benefits of stilbens
Ph. JEANDET
Université de Nantes, France
10.30-11.00 Production of hop xanthohumol- and isoaxanthohumol-enriched beers
M. BIENDL
Hopstein, Germany
11.00-11.30 Break
11.30-12.00 Hop is an exceptional source of resveratrol for brewers
V. JERKOVIC
Nomacorc, Belgium
12.00-12.30 Resveratrol and analogs in wine
X. VITRAC
Université de Bordeaux 2, France
12.30-14.30 Lunch

SESSION 4 POLYPHENOLS AND BEER AGEING (COLOUR, FLAVOUR, ...)
Chairman : Marc MAUDOUX
14.30-15.00 Small flavanoids are responsible of the beer colour instability
J. LAILLE and D. CALLEMIEN
Brewing Department of UCL, Belgium
15.00-15.30 Relationship between polyphenols and beer flavour stability
P. BOIVIN
Institut français de la brasserie et de la malterie (IFBM), France
15.30-16.00 Break
16.00-16.30 Which polyphenols are responsible of a high antioxidant activity ?
O. DANGLES
Université d’Avignon, France
16.30-17.00 How do wine polyphenols evolve during wine ageing ?
C. SALIGER
Université de Bordeaux 2, France
19.00 Farewell dinner at Château Fermé de Profondval, Chemin de Profondval 1490 Court-Saint-Etienne

Wednesday September 10

SESSION 5 POLYPHENOLS AS FLAVOUR PRECURSORS
Chairman : Hubert VERACHTERT KUL
09.30-10.00 Flavours of wheat beers
M. ZARNKOW
Lehrstuhl für Technologie der Brauerei I, TU München – Weihenstephan, Germany
10.00-10.30 4-Vinyl syringol and other flavouring phenols issued from hop
D. CALLEMIEN
Baxter, Belgium
10.30-11.00 Break
11.00-11.30 Horse defects in wines
G. de REVEL
Université de Bordeaux 2, France
11.30-14.00 Lunch

SESSION 6 POLYPHENOL-ENRICHED HOP EXTRACTS AND LEGISLATION
Chairman : Guy DERDELINCKX KUL
14.00-14.30 Hop polyphenol extracts
A. HEYERICK
Gent Universiteit, Belgium
14.30-15.00 Beer legislation
D. LONG
British Beer & Pub Association, England
15.00-15.30 Break
15.30-16.00 Closure speech
S. COLLIN
Brewing Department of UCL, Belgium