



Okanagan Tech Talks

Tuesday, February 4th

Penticton & Wine Country Chamber of Commerce

AGENDA

9:15 – 9:30 Registration

9:30 – 9 :40 Welcome Introduction

- **9:40 – 10:00 Flotation as an alternative juice clarification method: principle and practical tips**
Thierry Lemaire enologist with Nuance Winery Supplies

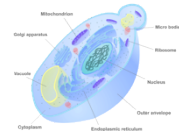


- **10:00 – 10:30 Overview of upcoming food safety regulations**
Karine Lawrence from Sirocco Food and Wine Consulting

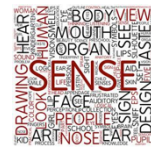


10:30 – 10:45 Break

- **10:45 – 11:00 The too often neglected process of dry yeast rehydration: theory and practical aspects**
Thierry Lemaire



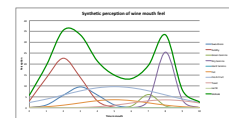
- **11:00 – 11 :30 Sensory evaluation of foods and beverages**
Karine Lawrence



- **11:30 – 12:00 Oak selection with spectrophotometry (Oakscan®): applications in cooperage and oak alternatives for distinctive wine styles**
Thierry Lemaire



- **12:00 – 12:30 Balance, synergies and antagonisms when using Finishing products**
Thierry Lemaire (tasting included)



12:30 Light lunch and discussions

Thank you for participating