



SECOND EDITION

WHISKY

TECHNOLOGY, PRODUCTION AND MARKETING

EDITED BY
INGE RUSSELL AND GRAHAM STEWART



Whisky Technology Production And Marketing

Davin de Kergommeaux



Whisky Technology Production And Marketing:

Whisky Graham Stewart, Inge Russell, 2003-07-10 Whisky Technology Production and Marketing explains in technical terms the science and technology of producing whisky combined with information from industry experts on successfully marketing the product World experts in Scotch whisky provide detailed insight into whisky production from the processing of raw materials to the fermentation distillation maturation blending production of co products and quality testing as well as important information on the methodology used for packaging and marketing whisky in the twenty first century No other book covers the entire whisky process from raw material to delivery to the market in such a comprehensive manner and with such a high level of technical detail Only available work to cover the entire whisky process from raw material to delivery to the market in such a comprehensive manner Includes a chapter on marketing and selling whisky Foreword written by Alan Rutherford former Chairman and Managing Director of United Malt and Grain Distillers Ltd Whisky and Other Spirits Graham Stewart, Julie Kellershohn, Inge Russell, 2021-09-22 Whisky and Other Spirits Technology Production and Marketing Third Edition continues to provide details from raw materials to the finished product including production packaging and marketing It focuses on the science and technology of the process as well as the environment in which it is produced Today environmental concerns and sustainability of products has taken on a new level of importance Traditional ways of packaging and marketing have also changed dramatically in recent years as the technology of packaging has moved from a staid bottle industry to spirit products that cross traditional beverage categories and packaging This new edition provides the latest changes in industry and the beverages market All chapters are updated with new chapters added to help improve research and development and to increase production of not only whiskey but other spirits such as gin and rum and white spirits This new edition also discusses trendy reduced alcohol and no alcohol products Presents a detailed look into current global situation for whisky and spirits production Highlights craft distilling and the challenges craft distillers face by presenting the art of spirit production in clear detail Presents insights into how marketing has changed for distilled products with an emphasis on new mobile technologies **Whisky** Inge Russell, Graham Stewart, 2018-11-13 Whisky Technology Production and Marketing explains in technical terms the science and technology of producing whisky combined with information from industry experts on successfully marketing the product World experts in Scotch whisky provide detailed insight into whisky production from the processing of raw materials to the fermentation distillation maturation blending production of co products and quality testing as well as important information on the methodology used for packaging and marketing whisky in the twenty first century No other book covers the entire whisky process from raw material to delivery to market in such a comprehensive manner and with such a high level of technical detail Only available work to cover the entire whisky process from raw material to delivery to the market in such a comprehensive manner Includes a chapter on marketing and selling whisky Foreword written by Alan Rutherford former Chairman and Managing Director of United Malt and Grain Distillers Ltd

Whisky Inge Russell, Graham G. Stewart, Charles W. Bamforth, 2007 *The Science and Commerce of Whisky 2nd Edition* Paul S. Hughes, Ian Buxton, 2020-10-29 Since the publication of the first edition in 2014 the whisky industry has continued to change This book provides the reader with an overview of the latest academic research and industry best practice in an accessible and authoritative format Despite the recession new distillation capacity has been added at a record pace and new consumers in new markets have entered the arena Distillers are experimenting with new finishes packaging and marketing techniques and amongst consumers there is a hunger for knowledge and informed commentary An entirely new chapter discussing the management and utilization of co products and recent developments in areas such as anaerobic digestion is included along with revisions and updates to most chapters Written by acknowledged and experienced authorities of the subject this book provide an up to date treatment of this fast developing area Aimed at the popular market it provides a leading text for students of distilling industry practitioners new craft distillers and whisky enthusiasts Review of the 1st Edition The authors have clearly put much effort into this book I enjoyed the book almost as much as I enjoy whisky Fascinating stuff from cover to cover Ian W Davies Chromatographia 2014 77 1733 1734 Sometimes you come across a book that s so comprehensive that it s worth shouting about a fascinating book that can be engaged with on numerous levels even if you aren t a student of distilling Pop it on the shelf and consult it from time to time over the coming years This might be the only whisky book you ll ever need [http malt review com](http://maltreview.com) 2014 08 01 book review the science and commerce of whisky

Current Developments in Biotechnology and Bioengineering Ashok Pandey, Guocheng Du, Maria Ángeles Sanromán, Carlos Ricardo Soccol, Claude-Gilles Dussap, 2016-09-19 Current Developments in Biotechnology and Bioengineering Food and Beverages Industry provides extensive coverage of new developments state of the art technologies and potential future trends compiled from the latest ideas across the entire arena of biotechnology and bioengineering This volume reviews current developments in the application of food biotechnology and engineering for food and beverage production As there have been significant advances in the areas of food fermentation processing and beverage production this title highlights the advances in specific transformation processes including those used for alcoholic beverage and fermented food production Taking a food process and engineering point of view the book also aims to select important bioengineering principles highlighting how they can be quantitatively applied in the food and beverages industry Contains comprehensive coverage of food and beverage production Covers all types of fermentation processes and their application in various food products Includes unique coverage of the biochemical processes involved in beverages production **The Oxford Handbook of Food Fermentations** Charles W. Bamforth, Robert E. Ward, 2014-07-17 Fermentation as a chemical and biological process is everywhere Countless societies throughout history have used it to form a vast array of foods and drinks many of which were integral and essential to those cultures it could be argued that the production of beer and bread formed the basis of many agriculture based civilizations Today nearly every person on the planet consumes fermented products from beer and wine to

bread and dairy products to certain types of meat and fish Fermentation is a nearly ubiquitous process in today's food science and an aspect of chemistry truly worth understanding more fully In *The Oxford Handbook of Food Fermentations* Charles W Bamforth and Robert E Ward have collected and edited contributions from many of the world's experts on food fermentation each focused on a different fermentation product The volume contains authoritative accounts on fermented beverages distilled beverages and a diverse set of foods as well as chapters on relevant biotechnology Each chapter embraces the nature of the product its production and its final composition The text also touches on the raw materials and processes involved in producing packaged foodstuff and the likely future trends in each area In the conclusion Bamforth and Ward present a comparison between the various products and the diverse technologies employed to produce them Fermentation is a multifaceted process that affects a wide variety of products we consume and *The Oxford Handbook of Food Fermentations* is the definitive resource that captures the science behind fermentation as well as its diverse applications

Value-Addition in Beverages through Enzyme Technology Mohammed Kuddus, Mohammad B. Hossain, 2022-09-11 *Value Addition in Beverages through Enzyme Technology* covers the potential impact of new enzymes and enzyme technology on the beverages sector The book brings together novel sources and technologies regarding all aspects of enzymes for value addition in beverage production and processing Sections primarily focus on alcoholic e.g beer wine cider and distilled spirits and non alcoholic beverages e.g fruit juices milk based tea coffee ready to drink and functional foods but also cover innovative enzyme technologies to keep endogenous enzymes under control It is essential reading for researchers and scientists including food and beverage biotechnologists and students studying enzyme biotechnology and food related courses This book will comprise updated research from various independent scientists from around the world who are working on value addition and production of beverage products using enzyme technology Provides new genetic approaches for protein engineering for both alcoholic and non alcoholic beverages Includes enzyme applications in the production and processing of beverages Offers updates on the latest biotechnological tools in the production of value added beverages Discusses various types of enzymes extensively used in the beverage industry for improving yield of extraction clarification aroma enhancement and more

Distilled Spirits Annie Hill, Frances Jack, 2023-02-13 *Distilled Spirits* is the go to guide for identifying the best practices and options available for distilled spirits product development The book is a valuable reference for current and prospective distillers including researchers in distilling and chemical engineering and students brewing and distilling programs With an increase in the number of new start distilleries the need for guidance on distilled spirits production has risen dramatically This book examines the impact of raw materials and production processes on spirit quality flavor and aroma compounds and as indicators of poor quality The book covers the entire production process derivation of flavor and aroma compounds definition of spirit quality and identification of defects for Scotch whiskey vodka rum and gin Includes chemical methods of analysis for assessing spirit quality Presents best practices for designing and running a sensory

panel Provides identification methods to determine aroma and flavor defects

Production and Management of Beverages Alexandru Grumezescu, Alina Maria Holban, 2018-12-07 Production and Management of Beverages Volume One in the Science of Beverages series introduces the broad world of beverage science providing an overview of the emerging trends in the industry and the potential solutions to challenges such as sustainability and waste Fundamental information on production and processing technologies safety quality control and nutrition are covered for a wide range of beverage types including both alcoholic and nonalcoholic beverages fermented beverages cocoa and other powder based beverages and more This is an essential resource for food scientists technologists chemists engineers microbiologists and students entering into this field Describes different approaches to waste management and eco innovative solutions for the wine and beer industry Offers information on ingredient traceability to ensure food safety and quality Provides overall coverage of hot topics and scientific principles in the production and management of beverages for sustainable industry

Microbiology and Technology of Fermented Foods Robert W. Hutkins, 2018-09-11 The revised and expanded text on food fermentation microbiology With this second edition of Microbiology and Technology of Fermented Foods Robert Hutkins brings fresh perspectives and updated content to his exhaustive and engaging text on food fermentations The text covers all major fermented foods devoting chapters to fermented dairy meat and vegetable products as well breads beers wines vinegars and soy foods These insights are enhanced by detailed explanations of the microbiological and biochemical processes that underpin fermentation while an account of its fascinating history provides readers with richly contextualizing background knowledge New to this edition are two additional chapters One discusses the role that fermentation plays in the production of spirits and other distilled beverages whereas another focuses on cocoa coffee and fermented cereal products Furthermore key chapters on microorganisms and metabolism have been expanded and elaborated upon and are complemented by other relevant revisions and additions made throughout the book ensuring that it is as up to date and applicable as possible This essential text includes Discussions of major fermented foods from across the globe Background information on the science and history behind food fermentation Information on relevant industrial processes technologies and scientific discoveries Two new chapters covering distilled spirits and cocoa coffee and cereal products Expanded chapters on microorganisms and metabolism Microbiology and Technology of Fermented Foods Second Edition is a definitive reference tool that will be of great interest and use to industry professionals academics established or aspiring food scientists and anyone else working with fermented foods

Post-Fermentation and -Distillation Technology Matteo Bordiga, 2017-12-15 While most wine and spirits books focus on vineyard and crop management or fermentation and distillation processes few address critical post process aspects of stabilization aging and spoilage This book serves as a comprehensive source of information on post fermentation and distillation technology applied to wine beer vinegar and distillates in a broad spectrum Post Fermentation and Distillation Technology Stabilization Aging and Spoilage thoroughly describes all of the operations related to these

products after the fermentation or distillation steps focusing on the complex issues related to their stabilization aging and spoilage The final product must be stable against microbial activity as well as undesirable chemical and physical chemical reactions that occur in the bottle For example clarity stability compositional adjustment style development and packaging represent the five goals of finishing a wine Concerning the visual defects associated with spoilage it is crucial that wine at the point of consumption not be cloudy or contain any haze or precipitate especially white wines Similarly it is also important to prevent unwanted microbial growth from occurring in the wine after the primary fermentation is complete affecting the flavor and aroma profile in unpredictable ways The book addresses all of these issues and more Moreover the discussion also involves beer vinegar and distillates giving this book a novel and interesting approach The book combines referenced research with practical applications and case studies of novel technologies such as square barrels synthetic closures and Tetra Pak

Canadian Whisky, Updated and Expanded (Third Edition) Davin de Kergommeaux, 2024-03-12 Dive into Canada's rich history of whisky making legacy distilleries and contemporary artisans with this fully updated and expanded guide including over 100 new tasting notes for Canada's top whiskies In this fully updated edition of Canadian Whisky the nation's authority himself Davin de Kergommeaux celebrates the country's often underplayed yet integral role in this storied spirit A trusted independent whisky expert Davin has travelled the country in search of all things whisky to share the very latest findings photographs and tasting notes First Davin breaks down the basics of how whisky is made and what sets Canada's product apart from others From there his meticulous research unearths riveting narratives that reach back to the country's first whisky days and span from east to west In this revised third edition of the award winning original you'll discover Whisky Producers Across the Country from Legacy Distilleries to New Microdistilleries Enjoy a deep dive into Canada's whisky world from long lasting empires to innovative new players History and Process as Told by Experts Master blenders and distilling family royalty share fascinating anecdotes and insights New Tasting Notes Consider over 100 unique tasting notes for whiskies from across the nation before trying them yourself Full Colour Photography From legendary distilleries to historic portraits to rare photographs these images paint the history of whisky With a refreshed design maps of the country's whisky distilleries and up to date research and interviews this new edition of Canadian Whisky is perfect for your own library or as a gift for the whisky lover in your life as the essential source on Canada's wonderful world of whisky

Protein Byproducts Gurpreet Singh Dhillon, 2016-08-13 Protein Byproducts Transformation from Environmental Burden into Value Added Products deals with the added value of proteinaceous waste byproducts discussing in detail the different sources of protein rich byproducts their extraction recovery and characterization The book provides thorough insights into different protein modification techniques to extend the product portfolio using these waste byproducts Divided between three main sections the book covers various feedstock resources such as animal derived plant derived proteins marine waste derived proteins protein extraction and recovery methods and related technical issues including modification and conversion

technologies for the production of high value bioproducts It contains contributions from experts in the fields of applied industrial microbiology engineering bioprocess technology protein chemistry food chemistry agriculture plant sciences environmental science and waste management serving as a comprehensive reference for students and research scientists in the food and agriculture industries Covers various feedstock resources protein extraction recovery methods and related technical issues Presents modification and conversion technologies for the production of high value bioproducts Exhibits case studies and examples to illustrate both driving forces and constraints in the utilization of these proteinaceous materials Contains contributions from experts in the fields of applied industrial microbiology engineering bioprocess technology protein chemistry food chemistry agriculture plant sciences environmental science and waste management Serves as a comprehensive reference for students and research scientists in the food and agriculture industries **Advances in**

Bioprocess Technology Pogaku Ravindra,2015-08-13 This book provides an extensive overview of the latest research in environmentally benign integrated bioprocess technology The cutting edge bioprocess technologies highlighted in the book include bioenergy from lignocellulose materials biomass gasification ethanol butanol biodiesel from agro waste enzymatic bioprocess technology food fermentation with starter cultures and intellectual property rights for bioprocesses This book further addresses niche technologies in bioprocesses that broadens readers understanding of downstream processing for bio products and membrane technology for bioprocesses The latest developments in biomass and bioenergy technology are reviewed exhaustively including IPR rights nanotechnology for bioenergy products biomass gasification and biomass combustion This is an ideal book for scientists engineers students as well as members of industry and policy makers This book also Addresses cutting edge technologies in bioprocesses Broadens readers understanding of metabolic engineering downstream processing for bioproducts and membrane technology for bioprocesses Reviews exhaustively the latest developments in biomass and bioenergy technology including nanotechnology for bioenergy products biomass gasification biomass combustion and more Biomolecular Engineering Solutions for Renewable Specialty Chemicals R. Navanietha

Krishnaraj,Rajesh K. Sani,2021-12-09 Discover biomolecular engineering technologies for the production of biofuels pharmaceuticals organic and amino acids vitamins biopolymers surfactants detergents and enzymes In Biomolecular Engineering Solutions for Renewable Specialty Chemicals distinguished researchers and editors Drs R Navanietha Krishnaraj and Rajesh K Sani deliver a collection of insightful resources on advanced technologies in the synthesis and purification of value added compounds Readers will discover new technologies that assist in the commercialization of the production of value added products The editors also include resources that offer strategies for overcoming current limitations in biochemical synthesis including purification The articles within cover topics like the rewiring of anaerobic microbial processes for methane and hythane production the extremophilic bioprocessing of wastes to biofuels reverse methanogenesis of methane to biopolymers and value added products and more The book presents advanced concepts and biomolecular

engineering technologies for the production of high value low volume products like therapeutic molecules and describes methods for improving microbes and enzymes using protein engineering metabolic engineering and systems biology approaches for converting wastes Readers will also discover A thorough introduction to engineered microorganisms for the production of biocommodities and microbial production of vanillin from ferulic acid Explorations of antibiotic trends in microbial therapy including current approaches and future prospects as well as fermentation strategies in the food and beverage industry Practical discussions of bioactive oligosaccharides including their production characterization and applications In depth treatments of biopolymers including a retrospective analysis in the facets of biomedical engineering Perfect for researchers and practicing professionals in the areas of environmental and industrial biotechnology biomedicine and the biological sciences Biomolecular Engineering Solutions for Renewable Specialty Chemicals is also an invaluable resource for students taking courses involving biorefineries biovalorization industrial biotechnology and environmental biotechnology Handbook of Plant-Based Fermented Food and Beverage Technology Y. H. Hui,E. Özgül

Evranuz,2012-05-17 Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened int **Handbook of Fermented Food and Beverage Technology Two Volume Set** Y. H. Hui,E. Özgül

Evranuz,2012-05-21 Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened int **Brewing and Distilling Yeasts** Graham G. Stewart,2018-01-04 This book is an overview considering

yeast and fermentation The similarities and differences between yeasts employed in brewing and distilling are reviewed The implications of the differences during the production of beer and distilled products potable and industrial are discussed This Handbook includes a review of relevant historical developments and achievements in this field the basic yeast taxonomy and biology as well as fundamental and practical aspects of yeast cropping flocculation handling storage and propagation Yeast stress vitality and viability are also addressed together with flavor production genetic manipulation bioethanol formation and ethanol production by non *Saccharomyces* yeasts and a Gram negative bacterium This information and a detailed account of yeast research and its implications to both the brewing and distilling processes is a useful resource to those engaged in fermentation yeast and their many products and processes *Engineering Aspects of Food Biotechnology* Jose A.

Teixeira,Antonio A. Vicente,2013-08-29 Food biotechnology s typical developments and applications have occurred in the fields of genetics and in enzyme and cell based biological processes with the goal of producing and improving food ingredients and foods themselves While these developments and applications are usually well reported in terms of the

underlying science there is a clear lack of information on the engineering aspects of such biotechnology based food processes. Filling this gap, *Engineering Aspects of Food Biotechnology* provides a comprehensive review of those aspects from the development of food processes and products to the most important unit operations implied in food biotechnological processes, also including food quality control and waste management. The book focuses on the use of biotechnology for the production of ingredients to be used in the food industry. It addresses two relevant issues: consumer's awareness of the relation between nutrition and good health and the importance of environmental sustainability in the food chain, i.e. production of polymers and in vitro meat. A chapter on the application of process analytical technology highlights the importance of this tool for satisfying the increasingly sophisticated and strict policies for quality control and monitoring of specific process phases. The book includes a detailed presentation of relevant unit operations developed to extract/purify the ingredients of biotechnological origin intended for food applications. In addition to examining the contributions of biotechnology to producing and improving food ingredients, the book provides a concise description of the role biotechnology plays in adding value to food processing by products including post-harvest losses in relevant industries of the food sector. It builds a foundation for further research and development in the food processing industry.

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