



University of
Nottingham
UK | CHINA | MALAYSIA

Enabling Food Innovation Brewing Sensory Workshop “TAINTS & OFF FLAVOURS”

21 July 2017
09.00 am to 17.00pm
School Of Artisan Food
Lower Motor Yard, Welbeck, S80 3LR

The Enabling Innovation Project team, in collaboration with the Welbeck Abbey Brewery & The School of Artisan Foods would like to invite you to attend a special Taints & Off Flavours workshop at the School of Artisan Food. Admission is free to Derbyshire/Nottinghamshire SMEs, however we only have very limited space so please reserve your place early.

Please note: Please be aware this event will involve the consumption of alcohol, with that in mind please make suitable travel arrangements.

The outline of the day is:

- Registration and coffee
- Welcome & Introduction
- Taint recognition – practical using flavour standards
- Lunch
- Off flavours recognition – practical using flavour standards
- Causes of taint & preventative measures
- Next steps
- Informal discussion and question session

RSVP to e: linda.molyneux@nottingham.ac.uk
t: 0116 9516696

Please note due to the nature of this workshop we can only accept a small number of attendees on a first come, first served basis, one attendee per brewery, so please respond early.

Optional lunch is payable to the School Of Artisan Food on the day at £18 or alternatively you can bring your own packed lunch.



European Union
European Regional
Development Fund