34th Congress of the European Brewery Convention

(EBC 2013)

Luxembourg
26-30 May 2013

ISBN: 978-1-62993-357-3
# TABLE OF CONTENTS

**Advances in Hop Aroma Research – How Much Do We Know Today?**
Christina Schönberger

**The Influence of Selected Beer and Hop Substances on the Gushing Behaviour**
Jean Titze, Antonie Herrmann, Ahmet Alper Aydin, Zahra Shokribousjein, Sylvie Deckers, Christina Schönberger, Guy Dersdelinckx, Vladimír Ilberg

**Malting at Low Moisture to Save Energy**
Marc Schmitt

**From Barley to Malt: MALDI MS Imaging for Localization of Compounds in Barley Seeds During Malting**
Karin Gorzolka, Jan Kölling, Tim Natkemper, Karsten Niehaus

**Fusarium and Mycotoxins in Barley from Monitoring to Risk Management in France**
Alain Froment, Thierry Varraillon

**Time-Temperature Integrator for the Flash Pasteurisation**
Jan Schneider, Anna Dammann, Knut Schwarzer, Ulrich Müller

**Diversity of Xylanolytic Bacteria and Xylanase Genes During Industrial Malting**
Sofie Malfliet

**POSTERS**

**Soluble Dietary Fiber As Food Ingredients from Spent Brewers’ Yeast Polysaccharides**
Elisabete Coelho, Mariana Pinto, Tiago Brandão, Manuel A. Coimbra

**A Real-Time Next Generation Diagnostic Tool for the Malting and Brewing Industry: Selected Ion Flow Tube-Mass Spectrometry**
Jessika De Clippeleer, Filip Van Opstaele, Luc De Cooman, Guido Aerts

**Microwave Superheated Water Extraction of Brewers’ Spent Grain Arabinoyxylans**
Elisabete Coelho, M. Angélica M. Rocha, Jorge A. Saraiva, Tiago Brandão, Manuel A. Coimbra

**Effect of Brewing Process on Phenolic Compounds and Their Corresponding Antioxidant Activities**
Céline Clayeux, Luc Didierjean, Said Ennahar, Damien Steyer

**Evaluation of Chemical Physical Stability of Craft Beers Through Unconventional Methods**
Stefano Buiatti, Paolo Passaghe, Stefano Bertoli

**System and Method for On-line Monitoring of Beer Primary Fermentation Based on UV-VIS-SWNIR Spectroscopy**
Pedro Rodrigues, Tiago Brandão, Rui Martins, José Teixeira, Eurico Seabra, Luís Silva, Antonio Vicente

**Volatile Compounds Screening of 14 Commercial Alsatian Beers by SBSE-LD-GC-MS**
Nathalie Brignier, Céline Clayeux, Behnam Taïdi, Damien Steyer

**Characterisation of Fresh and Aged Single-Hop Beers via Hop Oil Constituents Fingerprinting and Sensory Assessment**
Filip Van Opstaele, Ann Van Holle, Jan Van Nieuwenhove, Dirk Naudts, Denis De Keukeleire, Guido Aerts, Luc De Cooman

**From Wort to Beer: The Evolution of Hoppy Aroma of Single Hop Beers Produced by Early Kettle Hopping, Late Kettle Hopping and Dry Hopping**
Michael Dresel, Tatiana Praet, Filip Van Opstaele, An Van Holle, Jan Van Nieuwenhove, Dirk Naudts, Denis De Keukeleire, Guido Aerts, Luc De Cooman

**Molecular Characterisation of Lactic Acid Bacteria Communities During Malting**
Sofie Malifiet, Annelies Justé, Bart Lievens, Kris Willems, Luc De Cooman, Guido Aerts

**All-Malt Beer vs. Non All-Malt: How Much Corn Does It Take to Make a Difference?**
Aleksander Poreda, Marek Zdaniewicz, Piotr Antkiewicz

**Hops: New Opportunities for Brewers**
Philippe Janssens, Philippe Lefèvre

**Impact of Barley Variety and Malting Process on Wort Amino Acid Profile and Content**
Marc Schmitt, Patrick Boivin

**Screening of Flavour Compounds in Beer and Brewing Materials Using TRP Channel Assay**
Chizuru Sato, Hisao Kuroda, Tatsuro Shigyo

**Critical View on the Calculation of Pasteurization Units in Beer**
Knut Schwarzer, Anna Dammann, Ulrich Müller, Jan Schneider