

YOU ARE INVITED !



FERMENTIS
ACADEMY

Solutions to simplify fermentation operations during harvest

May | 18th - 19th & 25th - 26th | 2021
9 AM - 11 AM PST



ABOUT FERMENTIS ACADEMY

Fermentis Academy is a Fermentis brand dedicated to two main programs:

- **Educate: learn, share and exchange** through in person or virtual, short or long programs centered around the world of Fermentation.
- **Research & development:** our Fermentis Academy center in construction in France will be at the heart of our R&D program and welcoming guests to share our passion.

ABOUT THE PROGRAM

This year's program is a **virtual event** with **free registration** and is all about **technical yet practical solutions** to simplify fermentation operations during harvest from direct pitching of certified Easy to Use yeasts to easy to use device to measure your fermentations in house and equipment and fermentation aids to centralize and control the fermentation. **We will have guest speakers from different companies providing solutions to winemakers.**



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FOR WINEMAKERS
NORTH AMERICA 2021



FERMENTIS
ACADEMY

Solutions to simplify fermentation operations during harvest

Chapter n°1

MAY 18
9AM-11AM

Simplify the use of yeast with easy-to-use strains & direct pitching

Chapter n°2

MAY 19
9AM-11AM

Fermentation management & good practices to secure healthy fermentations

Chapter n°3

MAY 25
9AM-11AM

An easy-to-use device for the real-time monitoring of your fermentations

Chapter n°4

MAY 26
9AM-11AM

Control and management of the alcoholic fermentation: benefits and solutions



ABOUT THE COMPANIES INVOLVED

Four companies providing practical solutions to winemakers:

ATPGroup proudly distributes Fermentis products, CDR WINE Lab and Parsec solutions in Northern America. They are sponsors of this Ferments Academy cycle.



Fermentis is your obvious choice for beverage fermentation and has a full portfolio of Easy to use Yeasts, fermentation aids and yeast derived functional products for all types of wines.

CDR Food Lab provides analysis solution systems such as CDR WineLab® to perform a wide panel of chemical analysis on wine and must, in-house & in a fast and easy way.



Parsec is a leader in oenological technologies and micro-oxygenation and offers patented technologies that deliver centralized and automated control of the winemaking process with a high level of customization.

ABOUT EACH CHAPTER AND REGISTRATION

Registration is free and **each chapter can be attended together or independently:**

- **Ch.1: Simplify the use of Yeast with easy-to-use strains & direct pitching**
 - Speakers: Fermentis
 - Key topics: E2U Yeasts' production, certification, trials and use
 - May 18th, 9AM-11AM PST
 - Register: <https://ferment.is/Fermentation-operations-during-harvest-ch1>
- **Ch.2: Fermentation management & good practices to secure healthy fermentations**
 - Speakers: Fermentis, CDR FoodLab & Parsec
 - Key topics: Importance of yeast nutrition and oxygen & recommendations
 - May 19th, 9AM-11AM PST
 - Register: <https://ferment.is/Fermentation-operations-during-harvest-ch2>
- **Ch.3: An easy-to-use device for the real-time monitoring of your fermentations**
 - Speakers: Fermentis and CDR FoodLab
 - Key topics: CDRWINE Lab benefits and use, key monitoring analysis
 - May 25th, 9AM-11AM PST
 - Register: <https://ferment.is/Fermentation-operations-during-harvest-ch3>
- **Ch.4: Control and Management of the Alcoholic Fermentation: Benefits and solutions**
 - Speakers: Fermentis and Parsec
 - Key topics: Solutions for the automatization of the fermentation and nutrition
 - May 26th, 9AM-11AM PST
 - Register: <https://ferment.is/Fermentation-operations-during-harvest-ch4>

ABOUT THE SPEAKERS

ANNE FLESCH – FERMENTIS SALES MANAGER WESTERN NORTH AMERICA



Anne has a master's degree and engineering degree in agricultural and food sciences from Montpellier, France. She previously worked as a researcher in France in the biofuel production and as an Oenologist in France and Washington State. She Joined the Fermentis team in 2017 to bring technical support to the Western part of the USA and Canada for all fermented beverages.

DR. SIMONE BELLASSAI – CDR FOODLAB - DIVISION MANAGER



Simone graduated in 2009 in Chemistry with honors at the University of Florence in Italy, for which I have worked one year as research fellow in the Electrochemical department. At the end of 2009 he joined the R&D department of CDR srl, company that develops and produces several analysis systems for the QC of the Food&Beverage. Since 2016 Simone has been working as CDR FoodLab® division manager at CDR where he grew a wide experience in the chemical analysis. In 2016, Simone graduated with honors in Enology and Viticulture at the University of Florence. In 2018 he published in the magazine Wines&Vines the article “Winemaking in the Era of Climate Change Determine yeast-assimilable nitrogen and gluconic acid for optimum alcoholic fermentation management”.

ANDREA ULIVA - PARSEC



Andrea Uliva holds a master Degree in Agricultural Engineering, spec. Viticulture and Oenological, from the university of Florence. He has been collaborating with Parsec since 2019 to research and develop innovative solutions to simplify the winemaking processes, bringing his experience built during many years of consultancies to wineries across the globe.



For any additional request or question please contact
Anne Flesch at a.flesch@fermentis.lesaffre.com



WE HOPE TO VIRTUALLY SEE YOU THERE!