



Some Highlights of American Society of Brewing Chemists Annual Meeting

Rusty (Robert) Bryant, Ph. D.

Tucson, AZ, May 19-22, 2013

WNC Attendees: R Bryant, R Gualandi, E
Nelson & B Taubman

<http://www.asbcnet.org/annualmeeting/default.htm>

Food Safety Modernization Act (FSMA-2011)¹

- Passed and signed the President Jan 2011
- “something all breweries, especially brewpubs, should keep an eye on over next couple of years as FDA ...shifting the focus from responding to contamination to preventing it.”²
- Could affect brewers and the farmers or others who accept brewing side streams that end up in food
- FDA still accepting input from public until Sept 2013
- Patricia Pratt, Miller Coors, suggests Brewers give feedback to guide regulations along sensible lines

1) <http://www.fda.gov/fsma>.

2) <http://www.orchestratedbeer.com/blog/how-fda-could-affect-beer-industry>

3) <http://www.hawaiireporter.com/craft-brewers-face-regulatory-challenges/123>

4) <http://www.gpo.gov/fdsys/pkg/FR-2013-01-16/html/2013-00125.htm>

Talks of Possible Interest to Craft Brewers

- Dry Hopping
 - Ruehle, NBB, Aroma extraction on a carbon wire & GC/MS
 - Shellhammer, OSU – GC/olfaction detection, release of R-(-)-linolool (floral or spic) from glycosides important
 - Zunkel, John Barth – Hop flavor base, compounds, aromas & thresholds
- Yeast Improvements (many papers)
 - Alcohol tolerance, contributions to aroma & flavor
 - Used genomic analysis, UV mutagenesis, collection
- Malts & Malting
 - Ang, UC Davis, Specialty malts generate foam inhibitors. Role of lipoxygenases

ASBC Resources for Craft Brewers

- Craft Beer Subcommittee
 - ASBC can better serve smaller craft brewers
 - Short videos/ webinars to demonstrate methods
 - Forum for various brewing quality control issues and fixes
 - Members ?

Presentations from the WNC Region

#7: A method for bioprospecting geographically unique Saccharomyces and Brettanomyces, including methodology for sampling, propagating, characterizing, and preserving samples to be maintained for geographically unique brews. YANCEY A. APPLING, Charles D. Thornton, Terry H. Walker, Clemson University, Clemson, SC

#40: Characterization of spent brewer's yeast as a food additive. ROBERT W. BRYANT (1), Seth D. Cohen (2), Asheville Flavor Innovations LLC, Asheville, NC; (2) Fermentation Sciences, Appalachian State University, Boone, NC

#60: Evaluation of international bittering unit calculations based on measurements of bitterness units via spectrophotometry and iso- α -acid concentrations via HPLC. BRETT F. TAUBMAN, Seth D. Cohen, Taylor Krivenki. Appalachian State University, Boone, NC