

Dear reader,

Doemens Academy is one of the leading institutions in the field of sensory assessment of beverages and food. In addition to maintaining high educational standards, enjoyment is a core value, particularly at the Savour Academy. At this point I would like to mention my expertise in sensory assessment as part of quality assurance and product development, acquired during my scientific work at Technical University of Munich. As head of the sensory department at the Institute of brewing and beverage technology, I was responsible for the training of professional taster panels and educated future tasters at university. During this time, I conceptualized and delivered various seminars for education and training in sensory quality assurance. Furthermore, I coordinated and conducted commissioned tastings of beer and mixed beer beverages.



Since mid-December 2018, I am pleased to share my knowledge and experience as a new member of the Doemens team, teaching at the Academy and also providing in-house training at clients' facilities, both of which integrate theory and practice. As part of my teaching, I will guide prospective brewers as they acquire skills and experience in sensory assessment and quality assurance.

As part of the Savour Academy team, I will share my knowledge as a qualified beer sommelier in the sensory assessment education of budding beer experts as well as water and fruit juice sommeliers. In addition, I will offer seminars and other professional development services directly to clients. I look forward to working with the team to continue to develop and refine relevant course materials.

Yours

Julia Bär

Savour Academy Doemens

Doemens Flavour Standards: Efficient sensory assessment training makes sense

Sensory assessment is one of the brewing & beverage world's most important analytical tools. Testing the output of brewing and beverage manufacturing processes from the consumer's perspective simply makes good business sense. But sensory assessment and accompanying technologies must be learned.

Doemens Academy's Flavour Standards provide an excellent tool used to train staff – to sensitize them to unwanted off-flavors on the one hand, but also to help raise their understanding about the nature of desired flavors in a particular product before it rolls out the door. Simplicity in handling is built into our training procedures and, when applied to your own product, allows targeted and efficient on-the-job sensory quality control.

For the past 15 years, Doemens has carried flavor standards that are used in sensory devices and by sommeliers. Now, Doemens' own flavor standards have been launched. The Doemens Flavour Standards series includes 36



different flavors used to assess beer, waters and soft drinks.

The client can sort the desired flavors as needed for their particular application. A minimum order is 60 euros. The new flavor standards also offer a number of useful advantages: the flavors are packed in liquid form in glass ampoules so the flavor has a longer shelf-life. There is no evaporation of the flavor substances and there is no powder to dissolve before testing can commence. The Doemens Flavour Standards can be directly applied to the samples.

Further information: <https://www.doemens.org/en/consulting-and-services/flavourstandards.html>

Andreas Hofbauer

drinktec supports the Beer Sommelier World Championship event

The staging of world championships is only feasible with the help of sponsors. That includes the upcoming sixth World Championship of Beer Sommeliers (WCBS): The two main sponsors, drinktec and Barth, along with six co-sponsors, will be sponsoring the international event in Rimini, Italy, this September, on 27. Options for expanded public presentation of the WCBS were discussed late February at the Messe München trade fair.

Markus Kosak (right), Christoph Uzarek (2nd from left), Johannes Manger (center) und Petra Westphal of the Messe München, along with Andreas Hofbauer of Doemens Academy, agreed on various marketing strategies to be implemented by both partners. For example, general information as well as background stories about this event and its participants can be posted on the drinktec blog.



"The World Championship of Beer Sommeliers and drinktec – obviously a good fit. We are closely networking with brewers – large, small and mid-sized – from all over the world. Beer as a product is, of course, very important for drinktec. That's why we welcome the growing international beer sommelier movement and see drinktec as an ideal platform for the beer sommeliers' World Championship," says Markus Kosak, drinktec project team leader of Messe München.

Andreas Hofbauer

Dr. Andreas Brandl receives award

An award for excellence went to Dr. Andreas Brandl, Deputy Headmaster of Doemens Academy: At the recent BrauBeviale, he and a research group from the Weihenstephan Research Center received the coveted Ludwig Narziß Award for Brewing Science. Since 2015, Hans Carl Trade Publishers, known for the scientific journal "Brewing Science" and the Weihenstephan Anniversary Foundation, in association with alumni from the Weihenstephan brewing department, have awarded the Ludwig Narziß Award, which recognizes scientific achievements that can be applied profitably in practice.

Of the 22 scientific papers published in 2017, a panel of 50 internationally renowned experts were particularly impressed by the practical relevance of the microbiological work "Bavarian Wheat Beer, an example of microbe habitat – cultivation, detection, biofilm formation, characterization of selected lactic acid bacteria hygiene indicators and spoilers" by Robert Riedl, Paula Goderbauer, Fritz Jacob, Mathias Hutzler (Research Center Weihenstephan,



Munich Technical University) and Dr. Andreas Brandl of Doemens Academy.

"Especially against the backdrop of rising quality and product requirements, it is important to bring beers with longer shelf lives to market. In this project, culture media were developed to detect and differentiate between specific microorganisms. This allows conclusions to be drawn about hygiene conditions in different parts of the brewery," said Prof. Narziß.

Andreas Hofbauer

First French beer sommelier graduates

International beer sommelier training – powered by Doemens – continues. France has joined Germany, Austria, Switzerland, Italy, the Netherlands, Spain, Portugal, Argentina, Brazil, Chile, Mexico, Japan and Korea as the fourteenth country to request and receive beer sommelier training by our highly competent professionals. In November 2018, ten participants received the coveted Doemens Beer Sommelier diploma in Paris.

The course was conducted by Doemens partner Hervé Loux after several months of intensive professional development as a trainer. Loux, himself a graduate of the Doemens program, saw a niche for offering beer sommelier training in France. Together with his colleague, Elisabeth Pierre, they partnered with Doemens to make it happen, developing the same content used in Germany and Austria but adapted for French trainees. The French students were inspired by the varied program content developed originally at Doemens: Understanding technology and



raw materials science at the brewing kettles and in the kitchen, managing catering industry internships, becoming familiar with such topics as barrel ageing and beer styles.

France's interest in beer has grown in recent years. The majority of breweries are micro and small breweries, which contribute significantly to the diversification of the local beer landscape. From tasting competitions among French brewers to increased use of beer in food pairings in restaurants, the profile of beer in France has been raised. Doemens is very pleased to be part of this exciting development.

Marlene Speck

Doemens Flash

Beer Sommelier

Beer sommelier training courses are now being held across eleven countries in seven different languages. English-speaking beer enthusiasts: don't wait too long to book your spot in the Gräfelting course, as there's only one offered per year directly at the Academy. From September 9th to 20th, 2019 we'll be training yet another internationally diverse cohort of enthusiasts. This course is characterized by an intensive exchange of beer cultures and beer knowledge from every corner of the globe and is therefore quite popular.



For more information and registration, go to www.doemens.org/en/savour-acade-my/beer-sommelier.html or write a mail to biersommelier@doemens.org

Doemens Picture



Finally a new photo of Doemens staff !

Impressum:

V.i.S.P. Dr. Werner Gloßner,
Doemens e.V., Stefanusstr. 8
D-82166 Graefelfing/Munich
Tel. +49 (0) 89/8 58 05 - 0
Fax +49 (0) 89/8 58 05 - 26
E-mail: info@doemens.org
www.doemens.org

Editorial contact:
Benedikt Meier
Verlag W. Sachon GmbH & Co. KG
Tel. +49 (0) 82 61/9 99 - 3 11
E-mail: meier@sachon.de