



In association with:
Cornell University

Cider & Perry – Practical Production

Programme: 9th – 11th December 2010 **Venue:** NYS Agricultural Experiment Station, Geneva, NY

Aims: Building on the foundation provided by the class: *Cider & Perry – An Introduction*, this comprehensive programme aims to provide:

- A thorough and detailed insight into the main principles, practices & methods of cider production;
- Training in the key practical production and laboratory skills necessary for cider making;
- A wealth of knowledge, insight and technical know-how based on many years of practical experience.

Thursday

08.15 – 08.45 Enrolment

08.45 – 10.45 Lecture & workshop

11.00 – 12.30 Lecture & workshop

13.15 – 17.30 Workshop & practical

Introduction & Background: Cider production – key principles.

The Raw Materials: Fruit selection. Juice composition. Fruit processing. Milling & pressing – maximising efficiency.

Cider Making as Biotechnology: Cider microbiology. Principles of microbiological control. Preparation for fermentation.

Preparation for Fermentation: Establishment & management of fermentation.

Practical Skills 1: Laboratory analysis (S.G., acidity, pH). Juice preparation for fermentation.

Friday

08.30 – 10.45 Lecture & workshop

11.00 – 12.15 Lecture & workshop

13.00 – 14.00 Lecture & workshop

14.30 – 16.00 Practical work

16.15 – 17.30 Lecture & workshop

Microbiological Control 1: Application and use of SO₂

Post-Fermentation Management: Racking, maturation and malo-lactic fermentation. Application of fining.

Perry: Practical differences from cider production

Practical Skills 2: Laboratory analysis (Free & total SO₂). Yeast handling. Establishment of fermentation

Pumping: Pump selection and use.

Saturday

08.30 – 10.30 Lecture & workshop

10.45 – 11.30 Lecture & workshop

11.30 – 12.30 Practical work

13.15 – 14.00 Lecture & workshop

14.15 – 16.15 Workshop & practical

16.15 – 16.45 Summary & QA

Downstream Processing: Blending. Filtration. Pasteurisation. Packaging.

The Flavour of Cider: Cider chemistry. Phenolics

Practical Skills 3: Sensory analysis - practical evaluation of cider

Quality Assurance: Quality control. Record keeping. Quality Assurance & trouble-shooting.

Practical Skills 4: Product development, recipes & specifications. Practical blending and product make-up trials. Hedonic tests.

Please note the following:

- A course booklet is provided, but please also bring note-taking materials.
- Please bring any samples of cider or perry you have for use in the sensory analysis session. Also, it is important that you do **not** use perfume and any strong-smelling cosmetics, deodorants or soap on Saturday. **Thank you!**