

Whisky Technology Production And Marketing

The use of additives in food is a dynamic one, as consumers demand fewer additives in foods and as governments review the list of additives approved and their permitted levels. Scientists also refine the knowledge of the risk assessment process as well as improve analytical methods and the use of alternative additives, processes or ingredients. Since the first edition of the Food Additives Databook was published, there have been numerous changes due to these developments and some additives are no longer permitted, some have new permitted levels of use and new additives have been assessed and approved. The revised second edition of this major reference work covers all the "must-have" technical data on food additives. Compiled by food industry experts with a proven track record of producing high quality reference work, this volume is the definitive resource for technologists in small, medium and large companies, and for workers in research, government and academic institutions. Coverage is of Preservatives, Enzymes, Gases, Nutritive additives, Emulsifiers, Flour additives, Acidulants, Sequestrants, Antioxidants, Flavour enhancers, Colour, Sweeteners, Polysaccharides, Solvents. Entries include information on: Function and Applications, Safety issues, International legal issues, Alternatives, Synonyms, Molecular Formula and mass, Alternative forms, Appearance, Boiling, melting, and flash points, density, purity, water content, solubility, Synergists, Antagonists, and more with full and easy-to-follow-up references. Reviews of the first edition: "Additives have their advantages for the food industry in order to provide safe and convenient food products. It is therefore essential that as much information as possible is available to allow an informed decision on the selection of an additive for a particular purpose. This data book provides such information - consisting of over 1000 pages and covering around 350 additives. This data book does provide a vast amount of information; it is what it claims to be! Overall, this is a very useful publication and a good reference book for anyone working in the food and dairy industry." —International Journal of Dairy Technology, Volume 59 Issue 2, May 2006 "This book is the best I have ever seen ... a clear winner over all other food additive books a superb edition." —SAAFOST (South African Association for Food Science and Technology)

On May 4, 1964, Congress designated bourbon as a distinctive product of the United States, and it remains the only spirit produced in this country to enjoy such protection. Its history stretches back almost to the founding of the nation and includes many colorful characters, both well known and obscure, from the hatchet-wielding prohibitionist Carry Nation to George Garvin Brown, who in 1872 created Old Forester, the first bourbon to be sold only by the bottle. Although obscured by myth, the history of bourbon reflects the history of our nation. Historian Michael R. Veach reveals the true story of bourbon in Kentucky Bourbon Whiskey. Starting with the Whiskey Rebellion of the 1790s, he traces the history of this unique beverage through the Industrial Revolution, the Civil War, Prohibition, the Great Depression, and up to the present. Veach explores aspects of bourbon that have been ignored by others, including the technology behind its production, the effects of the Pure Food and Drug Act, and how Prohibition contributed to the Great Depression. The myths surrounding bourbon are legion, but Veach separates fact from legend. While the true origin of the spirit may never be known for certain, he proposes a compelling new theory. With the explosion of super-premium bourbons and craft distilleries and the establishment of the Kentucky Bourbon Trail, interest in bourbon has never been higher. Veach shines a light on its pivotal place in our national heritage, presenting the most complete and wide-ranging history of bourbon available.

The spirit of whiskey--distilled in this essential beginner's guide The Beginner's Guide to Whiskey is the best way to become a true aficionado without taking a mixology masterclass. Inside, you'll discover its rich history, the detailed whiskey-making process from grain to glass, the main types of brown liquor, and, of course, the fine art of savoring handcrafted whiskey. Slainte! This complete guide includes: What'll it be--From Kentucky bourbon to Scotch single malt, start your sipping adventure in style with this insightful book that's perfect for beginners. Bartender tips--Get expert advice including how to recognize signature tasting notes like smoke, malt, fruit, and more. Top-shelf extras--Learn how to pair it with meals and stir up some classic cocktail recipes like the Old Fashioned and the Manhattan. Raise a glass to whiskey with this essential beginner's guide.

The Home Distiller's Workbook tackles the often misunderstood and misrepresented world of moonshine and distillation and reduces them to such simple concepts that even a first time "Shiner" can understand. The HDW will introduce you to the three basic steps in making your own artesian crafted spirits; brewing, distilling and ageing. We will be tackling these steps one by one in a way that will have you saying "I just can't believe it was that easy." And the truth is that it's even easier than that. If you can follow a recipe to make a cake then with the help of the HDW you could be making anything from Moonshine to Vodka on your kitchen stove!

Alcoholic Beverages

An American Heritage

Handbook of Brewing

Bill Owens

Bourbon Curious

Technical, Analytical and Nutritional Aspects

"Insightful tour de force... Farrell's writing is as informative as it is intoxicating" -- Publishers Weekly As a bartender, Shanna Farrell not only poured spirits, but learned their stories--who made them and how. In A Good Drink, Farrell goes in search of the bars, distillers, and farmers who are driving a transformation to sustainable spirits. She meets mezcaleros in Guadalajara who are working to preserve traditional ways of producing mezcal; a London bar owner who has eliminated individual bottles and ice; and distillers in South Carolina who are bringing a rare variety of corn back from near extinction, among many others. For readers who have ever wondered who grew the pears that went into their brandy or why their cocktail is an unnatural shade of red, A Good Drink will be an eye-opening tour of the spirits industry. For anyone who cares about the future of the planet, it offers a hopeful vision of change, one pour at a time.

A gripping and sensational tale of violence, alcohol, and taxes, The Whiskey Rebellion uncovers the radical eighteenth-century people's movement, long ignored by historians, that contributed decisively to the establishment of federal authority. In 1791, on the frontier of western Pennsylvania, local gangs of insurgents with blackened faces began to attack federal officials, beating and torturing the tax collectors who attempted to collect the first federal tax ever laid on an American product--whiskey. To the hard-bitten people of the depressed

and violent West, the whiskey tax paralyzed their rural economies, putting money in the coffers of already wealthy creditors and industrialists. To Alexander Hamilton, the tax was the key to industrial growth. To President Washington, it was the catalyst for the first-ever deployment of a federal army, a military action that would suppress an insurgency against the American government. With an unsparing look at both Hamilton and Washington, journalist and historian William Hogeland offers a provocative, in-depth analysis of this forgotten revolution and suppression. Focusing on the battle between government and the early-American evangelical movement that advocated western secession, *The Whiskey Rebellion* is an intense and insightful examination of the roots of federal power and the most fundamental conflicts that ignited—and continue to smolder—in the United States.

This is a book about the science behind whisky: its production, its measurement, and its flavor. The main purpose of this book is to review the current state of whisky science in the open literature. The focus is principally on chemistry, which describes molecular structures and their interactions, and chemical engineering which is concerned with realizing chemical processes on an industrial scale. Biochemistry, the branch of chemistry concerned with living things, helps to understand the role of grains, yeast, bacteria, and oak. Thermodynamics, common to chemistry and chemical engineering, describes the energetics of transformation and the state that substances assume when in equilibrium. This book contains a taste of flavor chemistry and of sensory science, which connect the chemistry of a food or beverage to the flavor and pleasure experienced by a consumer. There is also a dusting of history, a social science.

This highly accessible and enjoyable guide is full of practical and fascinating information about how to enjoy whisky. All whisky styles are covered, including (just whisper it) blends. Along the way a good few myths are exploded, including the idea that whisky has to be taken neat. In 'What to Drink', Dave Broom explores flavour camps - how to understand a style of whisky - and moves on to provide extensive tasting notes of the major brands, demonstrating whisky's extraordinary diversity. In 'How to Drink', he sets out how to enjoy whisky in myriad ways - using water and mixers, from soda to green tea; and in cocktails, from the Manhattan to the Rusty Nail. He even looks at pairing whisky and food. In this spirited, entertaining and no-nonsense guide, world-renowned expert Dave Broom dispels the mysteries of whisky and unlocks a whole host of exciting possibilities for this magical drink.

A Reference for the Beverage, Fuel and Industrial Alcohol Industries

The Wine Lover's Guide to Geology

The Whisky Distilleries of the United Kingdom

Principles of Marketing

A Tasting Guide for the Savvy Drinker with Tasting Notes for Dozens of New Bourbons

The Past and Future of America's Whiskey

Revised and updated in 2013, *101 Whiskies to Try Before You Die* is a whisky guide with a difference. It is not an awards list. It is not a list of the 101 'best' whiskies in the world in the opinion of a self-appointed whisky guru. It is simply a guide to the 101 whiskies that enthusiasts must seek out and try in order to complete their whisky education. Avoiding the deliberately obscure, the ridiculously limited and the absurdly expensive, whisky expert Ian Buxton recommends an eclectic selection of old favourites, stellar newcomers and mystifyingly unknown drams that simply have to be drunk. The book decodes the marketing hype and gets straight to the point; whether from India, America, Sweden, Ireland, Japan or the hills, glens and islands of Scotland, here are the 101 whiskies that you really want. Try them before you die - Slainte! How bourbon came to be, and why it's experiencing such a revival today Unraveling the many myths and misconceptions surrounding America's most iconic spirit, *Bourbon Empire* traces a history that spans frontier rebellion, Gilded Age corruption, and the magic of Madison Avenue. Whiskey has profoundly influenced America's political, economic, and cultural destiny, just as those same factors have inspired the evolution and unique flavor of the whiskey itself. Taking readers behind the curtain of an enchanting—and sometimes exasperating—industry, the work of writer Reid Mitenbuler crackles with attitude and commentary about taste, choice, and history. Few products better embody the United States, or American business, than bourbon. A tale of innovation, success, downfall, and resurrection, *Bourbon Empire* is an exploration of the spirit in all its unique forms, creating an indelible portrait of both bourbon and the people who make it.

Brewing is designed for those involved in the malting, brewing, and allied industries who have little or no formal training in brewing science. While some elementary knowledge of chemistry and biology is necessary, the book clearly presents the essentials of brewing science and its relationship to brewing technology. *Brewing* focuses on the principles and practices most central to an understanding of the brewing process, including preparation of malt, hops, and yeast; the fermentation process; microbiology and contaminants; and finishing, packaging, and flavor. The second edition gives more emphasis to engineering and technological aspects, with the three new chapters on water, engineering and analysis. *Brewing, Second Edition*, is both a basic text for traditional college, short, and extension courses in brewing science, and a basic reference for anyone in the brewing industry.

"The Oxford Companion to Spirits and Cocktails presents an in-depth exploration of the world of spirits and cocktails in a ground-breaking synthesis. The Companion covers drinks, processes, and techniques around the world as well as those in the US and Europe. It provides clear explanations of the different ways that spirits are produced, including fermentation, distillation and ageing, alongside a wealth of new detail on the emergence of cocktails and cocktail bars, including entries on key cocktails and influential mixologists and cocktail bars"--

Whisky and Other Spirits

Craft of Whiskey Distilling

Taste, try and enjoy whiskies from around the world

The Whiskey Rebellion

101 Whiskies to Try Before You Die (Revised & Updated)

The Localization of a Global Commodity

Intended for the craft whiskey distiller who aims to make excellent quality malt whiskey through artisan distillation methods, this manual gives detailed instructions on how to distill one barrel (53 gallons) of 120-proof malt whiskey. This manual adapts the all-grain recipes from the mashing (brewing) process used by commercial malt whiskey distilleries, and details the crucial double-distillation method employed by most of renowned malt whiskey producers.

Fiction by A.M. Homes. Text by Bill Owens, Claudia Zanfi.

Whisky is the world's favourite spirit and is enjoying booming sales, yet too often it's shrouded in mystery, myth and complex-sounding terminology. This authoritative book, written by three world experts, gives simple advice on how to seek out and enjoy the immense diversity of flavours and styles on offer, and how to become more adventurous. As with any subject, the more you know, the more you can appreciate and enjoy it. This book aims to equip you with enough knowledge to be able to find your way around the whisky sections of a specialist drinks retailer and to help you feel confident choosing whisky in a bar or restaurant. We aim to demystify whisky without taking away the magic. The history of whisky and production methods are clearly explained, and there is advice on how to nose, taste and savour, as well as a selection of classic whisky cocktails and advice on matching food and whisky. The book covers not just famous Highland malts, Irish pot still whiskeys and American bourbons, but also whiskies from Japan, Canada, Australia and India.

"The world has been waiting for this book." —Jeffrey Morganthaler, author of *The Bar Book* and *Drinking Distilled In Bourbon Curious: A Tasting Guide for the Savvy Drinker*, award-winning whiskey writer and Wall Street Journal best-selling author Fred Minnick creates an easy-to-read interactive tasting journey that helps you select barrel-aged bourbons based on your flavor preferences. Using the same tasting principles he offers in his Kentucky Derby Museum classes and as a judge at the San Francisco World Spirits Competition, Minnick cuts to the chase, dismissing brand marketing and judging only the flavor of this all-American whiskey. *Bourbon Curious* groups bourbon into four main flavor profiles—grain, nutmeg, caramel, and cinnamon. While many bourbons boast all four flavor notes, one delicious sensation typically overpowers the rest. This book reveals more than 50 bourbon brands' predominate tastes and suggests cocktail recipes to complement them. In addition, Minnick spends some time busting bourbon's myths; unraveling its mysteries; and exploring distiller secrets, disclosing the recipes you won't find on a bottle's label. This updated edition contains all the best new bourbons and revised tasting notes on any bourbons that have undergone a substantial change since the original edition. And like good-tasting bourbon, *Bourbon Curious* is approachable to all!

Kentucky Bourbon Whiskey

Technology, Production and Marketing

The Home Distiller's Workbook

A Good Drink

Photographs

Distillery Operations

WhiskyTechnology, Production and MarketingAcademic Press

Look at the back label of a bottle of wine and you may well see a reference to its terroir, the total local environment of the vineyard that grew the grapes, from its soil to the climate. Winemakers universally accept that where a grape is grown influences its chemistry, which in turn changes the flavor of the wine. A detailed system has codified the idea that place matters to wine. So why don't we feel the same way about whiskey? In this book, the master distiller Rob Arnold reveals how innovative whiskey producers are recapturing a sense of place to create distinctive, nuanced flavors. He takes readers on a world tour of whiskey and the science of flavor, stopping along the way at distilleries in Kentucky, New York, Texas, Ireland, and Scotland. Arnold puts the spotlight on a new generation of distillers, plant breeders, and local farmers who are bringing back long-forgotten grain flavors and creating new ones in pursuit of terroir. In the twentieth century, we inadvertently bred distinctive tastes out of grains in favor of high yields—but today's artisans have teamed up to remove themselves from the commodity grain system, resurrect heirloom cereals, bring new varieties to life, and recapture the flavors of specific local ingredients. The Terroir of Whiskey makes the scientific and cultural cases that terroir is as important in whiskey as it is in wine.

1,000 + recipes and great party tips Get the latest bar buzz on how to host, mix, shake, pour, and more Want to concoct the perfect cocktail? From today's popular Mojitos and Martinis to classics like Manhattans and Margaritas, you'll be able to sip and entertain with a special twist. Get the scoop on everything from liquors, wine, and beer to Scotch, tequila, the latest tools of the trade, and more. Discover how to: Stock a bar Mix exotic specialties and hot toddies Experiment with new flavored rums, vodkas, and cordials Garnish and serve drinks like a master mixologist Cure hangovers and hiccups With a foreword written by Professor Ludwig Narziss—one of the world's most notable brewing scientists—the Handbook of Brewing, Third Edition, as it has for two previous editions, provides the essential information for those who are involved or interested in the brewing industry. The book simultaneously introduces the basics—such as the biochemistry and microbiology of brewing processes—and also deals with the necessities associated with a brewery, which are steadily increasing due to legislation, energy priorities, environmental issues, and the pressures to reduce costs. Written by an international team of experts recognized for their contributions to brewing science and technology, it also explains how massive improvements in computer power and automation have modernized the brewhouse, while developments in biotechnology have steadily improved brewing efficiency, beer quality, and shelf life.

The Way of Whisky

Whisky: The Manual

A Condensed Distillation

Waking a Giant

The World of Whisky

APPRECIATING WHISKY

Whisky: Technology, Production and Marketing explains in technical terms the science and technology of producing whisky, combined with information from industry experts on successfully marketing the product. World experts in Scotch whisky provide detailed insight into whisky production, from the processing of raw materials to the fermentation, distillation, maturation, blending, production of co-products, and quality testing, as well as important information on the methodology used for packaging and marketing whisky in the twenty-first century. No other book covers the entire whisky process from raw material to delivery to market in such a comprehensive manner and with such a high level of technical detail. Only available work to cover the entire whisky process from raw material to delivery to the market in such a comprehensive manner Includes a chapter on marketing and selling whisky Foreword written by Alan Rutherford, former Chairman and Managing Director of United Malt and Grain Distillers Ltd.

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Jurassic, basalt, moraine, flint, alluvial, magma: what are these words and what do they have to do with wine? The answers are here in this book. They are geological terms that reflect a bond between wine and the land. Understanding geology, however, is tricky. Geological concepts are obscure; processes can be imperceptibly slow, invisible, and unimaginably ancient. The terminology is formidable, such that even the names of common rocks carry an air of mystery. Geology is introduced plainly, starting with basic principles, all in the context of wine. The emphasis is on the kinds of processes that shape vineyards, and on the minerals, rocks and soils that host the vines. Geological words now commonly seen in wine writings are systematically explained. You will learn the stories behind some of the names, the human face of geology. The book also explores how the geology-wine connection manifests in the finished product and evaluates its importance, particularly in the contexts of minerality, terroir, and wine taste. The fact is that geology is increasingly being promoted in the world of wine; the aim here is to help it be properly understood.

Winner of the André Simon John Avery award 'This book is incredible' - Alex Kratena An in-depth, personal journey around Japan's whisky distilleries. Award-winning author and Japanese whisky expert, Dave Broom, tells their story and unveils the philosophy that lies behind this fascinating whisky culture, and how it relates to many Japanese concepts. Dave looks at the history and output of each distillery, considering the elements that make that particular whisky what it is, and including tasting notes. Features on aspects of Japanese life and culture that are crucial to a wider understanding, from the importance of the seasons to the role of craftsmanship, add to the picture. And interwoven throughout the book is the fascinating narrative of the journey across Japan which Dave made with photographer Kohei Take, offering further insight into the country which creates this wonderful drink and making this a must-have edition for any whisky lover, whisky drinker, whisky collector or Japanophile.

Handbook of Alcoholic Beverages

The Alcohol Textbook

Whisky Dream

Whisky Science

Your Guide to Making Moonshine, Whisky, Vodka, Rum and So Much More!

Brewing and Distilling Yeasts

Learn how to appreciate whisky like a connoisseur. Learn how distillation, chemistry and aging contribute to the final product. With science as the grounding, educating the palate via taste and smell provides further enjoyment. A Master Whisky course primer. "Whisky Dream" tells the extraordinary story of one man's dream to raise from the dead not one, but two of Islay's most cherished malts. After a hard-fought battle, former wine merchant Mark Reynier, together with old business partner Simon and masterblender Jim McEwan reopened Bruichladdich in 2001 after seven years of silent mash-tuns. Their astonishing journey involved scrapes with a top secret MOD submarine, U.S. military satellites, the CIA, faceless multinationals, patronising bank staff, supply problems, all-new international sales and distribution network, and an eleventh hour, GBP7.5 million bank loan. Port Charlotte Distillery, closed its doors on Islay in 1929, exactly a century after its foundation, as a direct result of a major downturn in the whisky industry, caused by Prohibition in the United States, becoming nothing more than a windswept ruin. Not happy with achieving what even their families and close friends told them was impossible with Bruichladdich, and after declaring that he would 'never, ever,

ever do this again', Mark set his sights on the traumatic challenge of, indeed, 'doing it all over again' with Port Charlotte. More than anything, however, this is the story of the islanders themselves, 'The Ileach': their resourcefulness, their stubbornness, their ancient ability to triumph over adversity. This is what brought - and will bring - both Bruichladdich and Port Charlotte distilleries back from the grave.

Brewing: Science and practice updates and revises the previous work of this distinguished team of authors, producing what is the standard work in its field. The book covers all stages of brewing from raw materials, including the chemistry of hops and the biology of yeasts, through individual processes such as mashing and wort separation to packaging, storage and distribution. Key quality issues are discussed such as flavour and the chemical and physical properties of finished beers.

A comprehensive two-volume set that describes the science and technology involved in the production and analysis of alcoholic beverages. At the heart of all alcoholic beverages is the process of fermentation, particularly alcoholic fermentation, whereby sugars are converted to ethanol and many other minor products. The Handbook of Alcoholic Beverages tracks the major fermentation process, and the major chemical, physical and technical processes that accompany the production of the world's most familiar alcoholic drinks. Indigenous beverages and small-scale production are also covered to a significant extent. The overall approach is multidisciplinary, reflecting the true nature of the subject. Thus, aspects of biochemistry, biology (including microbiology), chemistry, health science, nutrition, physics and technology are all necessarily involved, but the emphasis is on chemistry in many areas of the book. Emphasis is also on more recent developments and innovations, but there is sufficient background for less experienced readers. The approach is unified, in that although different beverages are dealt with in different chapters, there is extensive cross-referencing and comparison between the subjects of each chapter. Divided into five parts, this comprehensive two-volume work presents: INTRODUCTION, BACKGROUND AND HISTORY: A simple introduction to the history and development of alcohol and some recent trends and developments, FERMENTED BEVERAGES: BEERS, CIDERS, WINES AND RELATED DRINKS: the latest innovations and aspects of the different fermentation processes used in beer, wine, cider, liqueur wines, fruit wines, low-alcohol and related beverages. SPIRITS: cover distillation methods and stills used in the production of whisky, cereal- and cane-based spirits, brandy, fruit spirits and liqueurs ANALYTICAL METHODS: covering the monitoring of processes in the production of alcoholic beverages, as well as sample preparation, chromatographic, spectroscopic, electrochemical, physical, sensory and organoleptic methods of analysis. NUTRITION AND HEALTH ASPECTS RELATING TO ALCOHOLIC BEVERAGES: includes a discussion on nutritional aspects, both macro- and micro-nutrients, of alcoholic beverages, their ingestion, absorption and catabolism, the health consequences of alcohol, and details of the additives and residues within the various beverages and their raw materials.

Beginner's Guide to Whiskey

Bourbon Empire

Vineyards, Rocks, and Soils

The Terroir of Whiskey

Whiskey Women

Shortly after graduating from University of Glasgow in 1934, Elizabeth "Bessie" Williamson began working as a temporary secretary at the Laphroaig Distillery on the Scottish island Islay. Williamson quickly found herself joining the boys in the tasting room, studying the distillation process, and winning them over with her knowledge of Scottish whisky. After the owner of Laphroaig passed away, Williamson took over the prestigious company and became the American spokesperson for the entire Scotch whisky industry. Impressing clients and showing her passion as the Scotch Whisky Association's trade ambassador, she soon gained fame within the industry, becoming known as the greatest female distiller. Whiskey Women tells the tales of women who have created this industry, from Mesopotamia's first beer brewers and distillers to America's rough-and-tough bootleggers during Prohibition. Women have long distilled, marketed, and owned significant shares in spirits companies. Williamson's story is one of many among the influential women who changed the Scotch whisky industry as well as influenced the American bourbon whiskey and Irish whiskey markets. Until now their stories have remained untold.

An introduction to marketing concepts, strategies and practices with a balance of depth of coverage and ease of learning. Principles of Marketing keeps pace with a rapidly changing field, focussing on the ways brands create and capture consumer value. Practical content and linkage are at the heart of this edition. Real local and international examples bring ideas to life and new feature 'linking the concepts' helps students test and consolidate understanding as they go. The latest edition enhances understanding with a unique learning design including revised, integrative concept maps at the start of each chapter, end-of-chapter features summarising ideas and themes, a mix of mini and major case studies to illuminate concepts, and critical thinking exercises for applying skills.

This book is an overview considering yeast and fermentation. The similarities and differences between yeasts employed in brewing and distilling are reviewed. The implications of the differences during the production of beer and distilled products (potable and industrial) are discussed. This Handbook includes a review of relevant historical developments and achievements in this field, the basic yeast taxonomy and biology, as well as fundamental and practical aspects of yeast cropping (flocculation), handling, storage and propagation. Yeast stress, vitality and viability are also addressed together with flavor production, genetic manipulation, bioethanol formation and ethanol production by non-Saccharomyces yeasts and a Gram-negative bacterium. This information, and a detailed account of yeast research and its implications to both the brewing and distilling processes, is a useful resource to those engaged in fermentation, yeast and their many products and processes.

In 1885, Alfred Barnard was charged with the task of visiting and reporting on every active Whisky distillery throughout Scotland, Ireland and England. It took him two exhaustive years. In this book you will see the distilleries through his eyes. His detailed descriptions of every step in the distilling process is work that remains unparalleled to this day. But that's only part of the story. As he and his companions traveled the countryside, he fell in love with Scotland and all its grandeur as well as the lush landscapes of Ireland. As you read through this book - presented as an ebook for the very first time - you'll fall in love, as well. Part technical document and part travelogue, you're almost getting two books in one intertwined volume. Granted, this text lacks the visual beauty and splendor of the fine print editions, but the words stand up on their own and will transport you to a Victorian adventure that was, is

and always will be one of a kind. This edition does not contain the additional writings of Alfred Barnard that are found in recent print editions, just the text of his original book. There are two additional chapters from his writings giving added detail for Glenglassaugh and Glenfarclas.

Traditions, Types, and Tastes of the Ultimate Spirit

Greek Whisky

Whisky

Sensory Evaluation and Consumer Research

George Washington, Alexander Hamilton, and the Fro

In Pursuit of Sustainable Spirits

Sensory evaluation methods are extensively used in the wine, beer and distilled spirits industries for product development and quality control, while consumer research methods also offer useful insights as the product is being developed. This book introduces sensory evaluation and consumer research methods and provides a detailed analysis of their applications to a variety of different alcoholic beverages. Chapters in part one look at the principles of sensory evaluation and how these can be applied to alcoholic beverages, covering topics such as shelf life evaluation and gas chromatography – olfactometry. Part two concentrates on fermented beverages such as beer and wine, while distilled products including brandies, whiskies and many others are discussed in part three. Finally, part four examines how consumer research methods can be employed in product development in the alcoholic beverage industry. With its distinguished editor and international team of contributors, Alcoholic beverages is an invaluable reference for those in the brewing, winemaking and distilling industries responsible for product development and quality control, as well as for consultants in sensory and consumer science and academic researchers in the field. Comprehensively analyses the application of sensory evaluation and consumer research methods in the alcoholic beverage industry Considers shelf life evaluation, product development and gas chromatography Chapters examine beer, wine, and distilled products, and the application of consumer research in their production

In many contexts of Greek social life, Scotch whisky has coincidentally become a symbol of "Greekness," national identity, modernity, and the middle class. This ethnographic study follows the social life of Scotch in Greece through three distinct trajectories in time and space in order to investigate how the meanings of the beverage are projected, negotiated, and acquired by various different networks. By examining the mediascapes of the Greek cultural industry, the Athenian nightlife and entertainment, and the North Aegean drinking habits, the study illustrates how Scotch became associated with modernity, popular music and culture, a lavish style, and an antidomestic masculine mentality.

Whisky and Other Spirits: Technology, Production and Marketing, Third Edition continues to provide details from raw materials to the finished product, including production, packaging and marketing. It focuses on the science and technology of the process as well as the environment in which it is produced. Today, environmental concerns and sustainability of products has taken on a new level of importance. Traditional ways of packaging and marketing have also changed dramatically in recent years as the technology of packaging has moved from a staid bottle industry to spirit products that cross traditional beverage categories and packaging. This new edition provides the latest changes in industry and the beverages market. All chapters are updated, with new chapters added to help improve research and development, and to increase production of not only whiskey but other spirits such as gin and rum and white spirits. This new edition also discusses trendy reduced alcohol and no alcohol products. Presents a detailed look into current global situation for whisky and spirits production Highlights craft distilling and the challenges craft distillers face by presenting the art of spirit production in clear detail Presents insights into how marketing has changed for distilled products, with an emphasis on new mobile technologies

Strickland takes the reader on a journey through the oak stands and stave yards to the warehouse and finally the blending room to give one of the most comprehensive explanations of the spirits maturation process put to paper yet.

The Oxford Companion to Spirits and Cocktails

Science and Practice

Bartending For Dummies

Food Additives Data Book

A Distiller's Journey Into the Flavor of Place

How to Run a Small Distillery

Worldwide - whisky has never been in better shape. Despite the recession, new distillation capacity is being added at a record pace and new consumers in new markets are entering the arena. Distillers are experimenting with new finishes, packaging and marketing techniques and amongst consumers there is a hunger for knowledge and informed commentary. The Science and Commerce of Whisky is written by two acknowledged authorities in the area and fills a significant gap in the literature. It will provide a uniquely authoritative overview of a developing and dynamic sector reflecting best current practice and combine this with a historical perspective, production expertise and insightful, expert market and marketing commentary. The style is readable and accessible and will appeal to undergraduates on appropriate degree courses, industry and craft practitioners and the many whisky enthusiasts around the world.

The Science and Technology of Whiskies

A Journey Around Japanese Whisky

Cask Management for Distillers

Brewing

The Science and Commerce of Whisky