

## SPEAKERS

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| <b>Warwick Billings</b><br>President, Cider Australia and co-owner, LOBO Cider                              | An update from Cider Australia  |
| <b>Michelle McGrath</b><br>General Manager, American Cider Association                                      | An update from the American Cider Association (virtual presentation)                                      |
| <b>BUSINESS/MARKETING</b>   |   |
| <b>Ryan Burk</b><br>Owner, Occam Cider Co. & co-founder, beverage innovation consultancy Feel Goods Company | How to make craft cider profitably  |
| <b>Eleanor Leger</b><br>Founder, Eden Specialty Ciders of Vermont   | The value chain economics of a boutique cider business (virtual presentation)                             |
| <b>Dr Mardi Longbottom</b><br>Manager, Sustainability and Viticulture, AWRI                                 | Sustainability in Wineries – certification by Sustainable Winemaking Australia                            |
| <b>PANEL DISCUSSION</b> Hosted by Danny Olsen, Partner, Business Services at BDO Australia                  | Investment opportunities and vehicles – venture capital, crowd funding and grants                         |
| <b>Marianne Smith</b><br>Cider Lover, Maker, and Dreamer<br>@getontheciders @CiderInfusion                  | How to post on Instagram – design, boost and collab like a pro!   |
| <b>SCIENCE/R&amp;D</b>  |   |
|   | Update on cider R&D and the Australian Cider Research & Development Group (ACRAD)                         |
| <b>Kevin Dodds</b><br>Temperate Fruits Development, NSW Department of Primary Industries                    | Cider activities at the NSW Department of Primary Industries (virtual presentation)                       |
| <b>Dr Tanya Rutan</b><br>Regional Sales Manager Australia & New Zealand, Fermentis                          | Yeasts for cider – reducing the risks of experimentation  |
| <b>PRODUCTION/GROWING</b>   |   |
| <b>Nardia Stacy / Susie Murphy White</b><br>Pomewest  | Western Australian apple industry update  |
| <b>Jody Scott</b><br>Owner, Peckham's Cidery & Orchard  | Producing a zero-alcohol cider  |
| <b>Nicolai Staugaard Hansen</b><br>Application Scientist, Chr. Hansen                                       | Microbial solutions for no/low-alcohol Cider, Beer and Wine   |
| <b>Dr Kristen Brodison</b><br>Research Scientist, Australian National Apple Breeding Program, WA DPIRD      | Australian National Apple Breeding Program – What Does It Take to Create a New Apple Variety?             |
| <b>Camilla Humphries</b><br>M.Agr. Sci – Churchill Fellow, 2020   | Churchill Fellowship project – developing the craft cider industry and grow-for-juice sector in Australia |
|   | Mobile canning demonstration - quality control, shelf life and micro canning pros and cons                |
| <b>SENSORY</b>  |   |
| <b>Seb Sindermann</b><br>Head chef and owner, Seven Sins Perth Hills  | Cider/food pairing at the cellar door   |