



SCANDINAVIAN SCHOOL OF BREWING
WWW. BREWINGSCHOOL.DK

Soft Drinks Course 6 – 8 November 2023

Most larger breweries within the Nordic countries produce soft drinks, but now many smaller craft producers of soft drinks are emerging. This 3-day course introduces the raw materials and production processes during the first two days and build upon that knowledge to go through new products and trends in the 3rd day. You can choose to sign up for all three days or just for the last day, if you already have experience with soft drinks production.

Target audience

Technical staff from the brewing and beverage industries employed in product development and in production of soft drinks. Basic knowledge of food production is recommended.

Content

6 – 7 November:

Raw materials in production of soft drinks: water, sugars, syrups, sweeteners, flavours, colours, acids, preservatives as well as design of soft drinks, preparation of soft drinks incl. pre-mix and post mix, calculation of Brix in syrups, microbiology of soft drinks and quality control of soft drinks.

8 November:

Craft sodas, functional drinks, sports- and energy drinks, kombucha, hard seltzer, cocktails, use of fruit juices, flavour houses, troubleshooting.

Time and Place

6 – 8 November 2023 in a conference facility in the Copenhagen area.

Price

All three days: DKK 10,500

DKK 9,000 for members of the Nordic Brewers Associations

Day 3 only: DKK 3,500

DKK 3,000 for members of the Nordic Brewers Associations

Deadline for signing up

9 Oktober 2023 by sending an e-mail to Kim Johansen at kji@brewingschool.dk

