

Cider Symposium

A Full Day Preconference Session

at the Mid-Atlantic Fruit and Vegetable Convention



PennState Extension

What's behind a quality cider? This full day workshop will provide information and up to date research on sensory analysis, tannins, cider apple varieties, and help to hone your own senses to make you a better quality control check point at your own cidery. Participants will hear from researchers, educators and professionals in the cider production and marketing fields. This workshop is a must for those opening a cider business or looking to perfect their cider production or marketing skills.

Workshop Agenda

What's Behind a Quality Cider? — Discussion will focus on the use of equipment and lab techniques to help you better troubleshoot quality issues in your cider. Topics to be covered include microbial control agents, cleaning and sanitation, water dechlorination and tips from a seasoned cider maker and chemist.

Adam Redding, is a water technologies scientist and the cider maker and owner of Good Intent Cider in Bellefonte, Pennsylvania.

Olfactory Sensory Analysis: Training Your Senses to Identify Quality Variations in Cider

Adam Redding, Cider maker, Good Intent Cider, Bellefonte, PA

Edwin Winzeler, Cider maker, Ploughman Cider, Wenksville, PA

The Quest for Tannins—This session examines tannin content and analyses variety trials from the Penn State Fruit Research and Extension Center.

Edwin Winzeler, Penn State University-Fruit Research and Extension Center focuses his work on horticultural practices to increase fruit quality, labor efficiency and tree fruit productivity.

Sensory Analysis-Tasting —This session works to hone the participants tasting skills to detect quality variations in cider with an emphasis on microbial control variations.

Adam Redding, Cider maker, Good Intent Cider, Bellefonte, PA

Edwin Winzeler, Cider maker, Ploughman Cider, Wenksville, PA

Sensory Analysis and Marketing – Why quality matters to your customers and what they are willing to pay for it. This session highlights work from Washington State University.

Carla Snyder, Hard Cider Educator, Penn State Extension

Blending Techniques – A grower & cider maker panel discussion how blending techniques and use of cider varieties effects the quality of your end product.

Monday, January 30, 2017

9:00 a.m. to 3:00 p.m.

Spring Gate in the Village

5948 Linglestown Rd.

Harrisburg, PA 17112

Workshop will include:

Educational Sessions

Latest research reports and resources

Olfactory and Tasting Sensory Analysis

Lunch & Networking Opportunities

Registration Fee: \$160

To register —

Please send your registration form and check to: 480 Mountain Road,

Orrtanna, PA 17353

Please make checks payable to: SHAP

Questions?

Contact: Carla Snyder

at snyder.carla@psu.edu or

call 717-334-6271 x. 321

Workshop participants are invited to a networking reception and tour following the close of this Penn State program at Spring Gate Vineyard.

Registration Form for MAFVC Cider Symposium

Name _____ Business _____

List additional persons attending _____

Address _____

City _____ State _____ Zip _____

E-mail or Phone Number _____

Registration Fee: \$160

Total Enclosed: \$160x _____ = \$ _____

For more details, please contact Carla Snyder cus24@psu.edu, or Tanya Lamo tel20@psu.edu 717-334-6271

Please make checks payable to:

State Horticultural Association of Pennsylvania

Please return registration form and payment to:

Maureen Irvin, Executive Secretary

State Horticultural Association of Pennsylvania

480 Mountain Road

Orrtanna, PA 17353

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