

# 22<sup>nd</sup> of July, 2021, 9 am, BST



## Biogenic amines – the impact on wine sanitary status and quality

IMW Supporter *Lallemand Oenology* is hosting a webinar in collaboration with the *Institute of Masters of Wine*. The session will cover the topic of biogenic amines, its impact on wine quality and sanitary status.



The presence of biogenic amines such as histamine, tyramine, putrescine and cadaverine in wine is becoming increasingly important to consumers and producers alike, due to the potential threats of intolerance reactions and their impact on the sensory quality of wines.

The health impacts from excess histamine can include nausea, hot flushes, headaches, facial flushing and respiratory distress.

Biogenic amines may have a negative impact in a wine's aroma, resulting in wines that have lost varietal character and are faulty. Additionally, their presence can be a strong indicator that microbial spoilage has occurred.

To learn more about biogenic amines, three experts on the topic will share their knowledge about the impact, prevalence, legislation, prevention through the use of proper microbial control, especially with selected wine bacteria for malolactic fermentation and how the trend low SO<sub>2</sub> wines can influence their concentration.

The session will be moderated by Sam Harrop MW

Participants from all countries are encouraged to register interest as the session may be repeated to cover additional time zones. The webinar will be recorded.

[Register Here](#)

### About the speakers



Dr Patrick Lucas

Patrick LUCAS is professor of wine microbiology and deputy director of the Oenology Research Unit at ISVV of the University of Bordeaux. After a doctorate in biochemistry and a post-doctorate in Canada, he joined the Oenology Research Unit in 2003 to undertake research on lactic acid bacteria in wine. He specialized in the study of bacteria producing biogenic amines, notably during two European projects from 2003 to 2012, and in the study of the biodiversity of the bacterium *Oenococcus oeni* and its role during malolactic fermentation. He has directed the work of eleven doctoral and post-doctoral students, carried out numerous national and international collaborations and has over 70 articles published worldwide. He is an expert in microbiology at the OIV.



Dr. Sibylle Krieger-Weber

Sibylle Krieger-Weber studied Food Science at the Universität Hohenheim, Germany, receiving her M.Sc. in 1984 for her work on malolactic fermentation in wine, and her Ph.D. in 1989 for her dissertation entitled "Malolactic Starter Culture Preparations for Induction of MLF in Wine." In 1990, she completed post-doctoral studies at the New York State Agricultural Experiment Station/Cornell University, and was employed at Gewürzmüller GmbH Stuttgart until 1998. While at this institution, she was manager of biotechnology R&D, and involved in the research, development and production of Bitec starter cultures for MLF. In 1999, she joined Lallemand, where she is the manager for wine bacteria R&D and coordinating malolactic bacteria research in-house as well as in research centres worldwide. She also provides global technical support for bacteria and winemaking. She is the author and co-author of many technical and scientific publications, as well as 2 patents.



Sophie Parker-Thomson MW

Sophie is a wine producer and wine industry consultant based in Marlborough. While gaining a law degree and admission to the bar, she felt the inevitable pull back to the wine industry, moving to Marlborough for the 2011 harvest where she met her now-husband, Matt. Together they founded their premium wine venture, Blank Canvas, in 2013, crafting small-batch wines from exceptional single vineyard sites in Marlborough, Central Otago and the Gimblett Gravels®, Hawkes Bay.

Their recently launched consultancy business, Lock, Stock & Barrel, providing comprehensive consulting services spanning vine to bottle.

A zealous advocate of the quality and sub-regional diversity of New Zealand and particularly Marlborough wines, Sophie has also been a New Zealand consultant to the World Atlas of Wine (8th ed.). She also enjoys writing, wine educating and judging.

