

Product development of Vodka

We are looking for a student that would like to do a project on product development of vodka. The student should have a Biotech, Food-tech, Chemical Engineering or Environment (water) background. The project is about how to control the development of the fermentation process in relation to the water used, raw materials used and yeast and to understand what factors influence the development of metabolites, taste and aroma compounds. The aim will be to make experiments in lab scale, and at small pilot scale (30 L), and then transfer the findings to the full scale distillery.

The course can be with or without ECTS points, *i.e.* it could be a special course (5 or 10 ECTS), bachelor or masters project or an extracurricular project. It is together with a start-up company and DTU-Food.

We are flexible with respect to when projects can start. If it is of interest, contact:

Tim Hobley (tjho@food.dtu.dk)

